

## STARTERS

CLASSIC SPLIT PEA SOUP the Smith & Wollensky original recipe	10	BURRATA brûléed orange, charred grapefruit, basil and cilantro pesto, crostini	20
YELLOW TOMATO GAZPACHO lump crab meat, chive oil	16	add prosciutto	6
LOBSTER BISQUE sherry wine, chives	20	FRITTO MISTO calamari, shrimp, zucchini, fennel, calabrian aioli	24
ANGRY SHRIMP crispy battered shrimp, spicy lobster butter sauce	30	ROASTED BEETS red and yellow beets, charred onion crema, herbed pink peppercorn vinaigrette	17
CRAB CAKE lump crab meat, cognac mustard, ginger sauce	30	TABLESIDE STEAK TARTARE* roasted bone marrow, grilled crostini	32
TUNA TARTARE* cucumber, avocado mousse, gochujang, crispy rice crackers	28	AMERICAN WAGYU CARPACCIO* SRF Wagyu tenderloin, pickled mushrooms, black truffle aioli, croutons, shaved Parmesan, crostini	28

## STEAKHOUSE BURGERS & SANDWICHES

SERVED WITH FRENCH FRIES,  
COLE SLAW, HOUSE-MADE PICKLES

WOLLENSKY'S BUTCHER BURGER* applewood smoked bacon, aged cheddar, steak sauce mayo	24	CORNED BEEF SANDWICH sauerkraut, gruyere, whole grain mustard and horseradish aioli, rye bread	23
CAJUN BURGER* blackened, bleu cheese, red onion marmalade	24	CHICKEN SANDWICH grilled chicken breast, bacon, cheddar, avocado, chipotle aioli, brioche	19
TENDERLOIN SANDWICH* aged cheddar, angry onions, horseradish aioli, bacon jam	30	LOBSTER ROLL traditional with lemon mayo	50



## SHELLFISH

JUMBO SHRIMP COCKTAIL 3 piece	24
6 piece	42
EAST COAST OYSTERS* (HALF DOZEN)	22
MAINE LOBSTER TAIL (EACH)	24
CRAB COCKTAIL	MKT
SHELLFISH BOUQUET* Maine lobster tail, oysters on the half shell, crab cocktail, tuna tartare, jumbo shrimp cocktail	42/PP

## SALADS

TOMATO & ONION SALAD whipped feta, Marcona almonds	17
WOLLENSKY SALAD romaine lettuce, tomatoes, potato croutons, bacon lardons, marinated mushrooms, dijon vinaigrette	16
CAESAR SALAD romaine lettuce, traditional dressing, croutons	18
ICEBERG SALAD bleu cheese, bacon lardons, tomatoes, scallions, bleu cheese dressing	19
CLASSIC COBB SALAD avocado, olives, bleu cheese, tomatoes, bacon lardons, green beans, hard boiled egg, ranch dressing	16
GREEK SPINACH SALAD baby spinach, olives, red onion, cucumber, feta, tomatoes, lemon oregano vinaigrette	18

## SALAD ADD ONS

GRILLED CHICKEN	12
TENDERLOIN TIPS*	18
CHILLED OR GRILLED GARLIC SHRIMP	20
PAN-SEARED SALMON*	22

## STEAK ENHANCEMENTS

CAJUN RUB	3
COFFEE & COCOA RUB	5
BEARNAISE SAUCE	5
HOLLANDAISE SAUCE	5
BRANDY PEPPERCORN SAUCE	8
GORGONZOLA CRUSTED	10
ROASTED BONE MARROW	12
MAINE LOBSTER TAIL (EACH)	24

## CLASSIC & NEW SIDES

TRUFFLE MAC & CHEESE	22
SAUTÉED SPINACH	15
CREAMED SPINACH	18
SAUTÉED MUSHROOMS	16
ASPARAGUS WITH HOLLANDAISE	16
WHIPPED POTATOES	13
FRENCH FRIES	10
TRUFFLE FRENCH FRIES	16
ONION RINGS	13
CORN MANCHEGO	16
HASH BROWNS	16
ROASTED CARROTS charred onion crema	16

## AMERICAN WAGYU

SWINGING TOMAHAWK RIB EYE* 44 oz. black grade Wagyu, carved tableside, confit herbed potatoes - great to share	275
WAGYU MANHATTAN* 9 oz. gold grade Wagyu, coffee and cocoa crusted, corn purée, chimichurri, smoked tableside	115
WAGYU FILET MIGNON* 9 oz. black grade Wagyu, asparagus, roasted shallots, bone marrow butter	100

In partnership with Snake River Farms, the  
Pioneers of American Wagyu, the selection  
above presents an unrivaled steak eating  
experience. The unique taste and tenderness  
of American Wagyu originates from the  
Japanese foundation sire Fukutsuru, once  
ranked the highest marbling bull in the U.S.

## CHEF'S SELECTIONS

MAINE LOBSTER THERMIDOR, 2 POUND lobster cream, Parmesan	88
CHILEAN SEA BASS* tomato and leek soubise, roasted leeks	59
NORWEGIAN SALMON* yellow tomato gazpacho, heirloom tomato, basil oil	45
HALF CHICKEN semi-boneless chicken, prosciutto, spinach, crispy Yukon gold potatoes, lemon chicken jus	42
SUMMER SQUASH PROVENÇAL ratatouille, tomato and leek soubise	38

## USDA PRIME CLASSIC STEAKHOUSE CUTS

USDA PRIME DRY-AGED PORTERHOUSE FOR TWO 42 OZ*	198
USDA PRIME DRY-AGED BONE-IN RIB EYE 28 OZ*	110
USDA PRIME DRY-AGED BONE-IN NEW YORK CUT 21 OZ*	92
USDA PRIME BONELESS NEW YORK STRIP 16 OZ*	82

## BUTCHER'S TABLE

STEAK TIPS AU POIVRE* brandy peppercorn sauce, roasted portabella mushrooms, whipped potatoes	32
PETIT NY STRIP* 8 oz. Prime NY strip steak, crispy Yukon gold potatoes, asparagus, red wine demi- glace	39
SIGNATURE FILET MIGNON* 8 oz   12 oz	68   94
FILET OSCAR* 8 oz   12 oz lump crab meat, asparagus, hollandaise sauce	90   111
TWIN PETIT FILET MIGNON* cajun style	64



Before placing your order, please inform your server if a person in your party has a food allergy. Scan QR Cde to view our Allergy Menu online. \*Served raw or undercooked, or contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.