

## STARTERS

CLASSIC SPLIT PEA SOUP the Smith & Wollensky original recipe	10	CRAB CAKE	30
YELLOW TOMATO GAZPACHO lump crab meat, chive oil	16	BURRATA	20
ANGRY SHRIMP	30	tomato chutney, basil and cilantro pesto, crostini	
crispy battered shrimp, spicy lobster butter sauce		add prosciutto	6
TUNA TARTARE*	28	ROASTED BEETS	17
cucumber, avocado mousse, gochujang, crispy rice crackers		red and yellow beets, charred onion crema, herbed pink peppercorn vinaigrette	
CEVICHE	24	TABLESIDE STEAK TARTARE*	32
Leche de Tigre, featuring locally sourced fish - please ask your server for today's ceviche selection		roasted bone marrow, grilled crostini	
		AMERICAN WAGYU CARPACCIO*	28
		SRF Wagyu tenderloin, pickled mushrooms, black truffle aioli, croutons, shaved Parmesan, crostini	

## SHELLFISH

JUMBO SHRIMP COCKTAIL	
3 piece	24
6 piece	42
EAST COAST OYSTERS* (HALF DOZEN)	22
CHILLED MAINE LOBSTER	44
CRAB COCKTAIL	MKT
SHELLFISH BOUQUET*	49/PP
Maine lobster, crab cocktail, oysters on the half shell, jumbo shrimp cocktail, local fish ceviche	

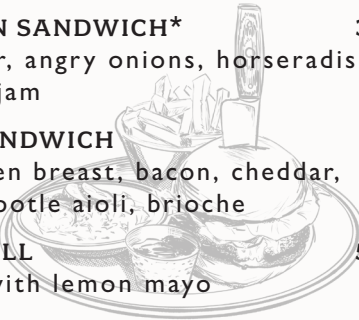
## SALADS

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

## STEAKHOUSE BURGERS & SANDWICHES

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

WOLLENSKY'S BUTCHER BURGER*	24	TENDERLOIN SANDWICH*	30
applewood smoked bacon, aged cheddar, steak sauce mayo		aged cheddar, angry onions, horseradish aioli, bacon jam	
CAJUN BURGER*	24	CHICKEN SANDWICH	19
blackened, bleu cheese, red onion marmalade		grilled chicken breast, bacon, cheddar, avocado, chipotle aioli, brioche	
BLACKENED MAHI MAHI SANDWICH	22	LOBSTER ROLL	50
avocado, pina colada slaw		traditional with lemon mayo	



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

## AMERICAN WAGYU

SWINGING TOMAHAWK RIB EYE*	275
44 oz. black grade Wagyu, carved tableside, confit herbed potatoes - great to share	
WAGYU MANHATTAN*	120
9 oz. gold grade Wagyu, coffee and cocoa crusted, corn purée, chimichurri, smoked tableside	
WAGYU FILET MIGNON*	100
9 oz. black grade Wagyu, asparagus, roasted shallots, bone marrow butter	

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

WHOLE MAINE LOBSTER, 2 POUND	98
presented tableside, drawn butter, lemon	
GROUPER*	54
citrus beurre blanc, confit tomato	
NORWEGIAN SALMON*	45
yellow tomato gazpacho, heirloom tomato, basil oil	
WHOLE YELLOWTAIL SNAPPER ESCABECHE	60
citrus-garlic vinaigrette, peppers, red onion, lime	
HALF CHICKEN	42
semi-boneless chicken, prosciutto, spinach, crispy Yukon gold potatoes, lemon chicken jus	

## 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	44

## CLASSIC & NEW SIDES

TRUFFLE MAC & CHEESE	22
SAUTÉED SPINACH	15
CREAMED SPINACH	18
SAUTÉED MUSHROOMS	16
ASPARAGUS, LEMON GREMOLATA	16
WHIPPED POTATOES	13
HAND CUT FRENCH FRIES	10
TRUFFLE FRENCH FRIES	16
ONION RINGS	13
FRIED ZUCCHINI, LEMON TZATZIKI	15
CORN MANCHEGO	16
ROASTED CARROTS	16
charred onion crema	



Before placing your order, please inform your server if a person in your party has a food allergy. Scan QR Code 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.