

STARTERS

CLASSIC SPLIT PEA SOUP the Smith & Wollensky original recipe	GL,SE
YELLOW TOMATO GAZPACHO lump crab meat, chive oil	F,GL,M,SH
ANGRY SHRIMP crispy battered shrimp, spicy lobster butter sauce	F,GL,M,SH
TUNA TARTARE* cucumber, avocado mousse, gochujang, rice crackers	F,GL,M,S,SE,SH
CEVICHE Leche de Tigre, featuring locally sourced fish - please ask your server for today's ceviche selection	F

CRAB CAKE lump crab meat, cognac mustard, ginger sauce	F,GL,M,SH
BURRATA tomato chutney, basil and cilantro pesto, crostini add prosciutto	F,GL,M,SE,SH,TN
ROASTED BEETS red and yellow beets, charred onion crema, herbed pink peppercorn vinaigrette	F,M,S,TN
TABLESIDE STEAK TARTARE* roasted bone marrow, grilled crostini	F,GL,SE
AMERICAN WAGYU CARPACCIO* SRF Wagyu tenderloin, pickled mushrooms, black truffle aioli, croutons, shaved Parmesan, crostini	F,GL,M,S,SE

SHELLFISH

JUMBO SHRIMP COCKTAIL 3 piece	F,M,S,SH
6 piece	F,M,S,SH
EAST COAST OYSTERS* (HALF DOZEN)	F,S,SH
CHILLED MAINE LOBSTER	F,M,S,SH
CRAB COCKTAIL	GL,F,M,S,SH
SHELLFISH BOUQUET* Maine lobster, crab cocktail, oysters on the half shell, jumbo shrimp cocktail, local fish ceviche	GL,F,M,S,SH

SALADS

TOMATO & ONION SALAD whipped feta, Marcona almonds	M,TN
WOLLENSKY SALAD romaine lettuce, tomatoes, bacon lardons, potato croutons, marinated mushrooms, dijon vinaigrette	F,GL,M,S,SH
CAESAR SALAD romaine lettuce, traditional dressing, croutons	F,GL,M,S
GREEN GODDESS SALAD spinach, strawberry, avocado, spiced pecan, pickled shallot, green goddess dressing	F,TN
ICEBERG SALAD bleu cheese, bacon lardons, tomatoes, scallions, bleu cheese dressing	M,S

NOTE FROM OUR BUTCHER

Our beef is chosen from the top 2% of cattle in America and selected for rich, even marbling. Our classic steakhouse cuts are USDA Prime, grain fed, and humanely raised. Further enhanced through in-house aging for a minimum of 28 days, the steaks' natural flavor and tenderness are intensified. Our USDA Prime steaks, signature filets, and American Wagyu are sourced from a network of small family farms and sustainably produced by our partners at Double R Ranch and Snake River Farms.

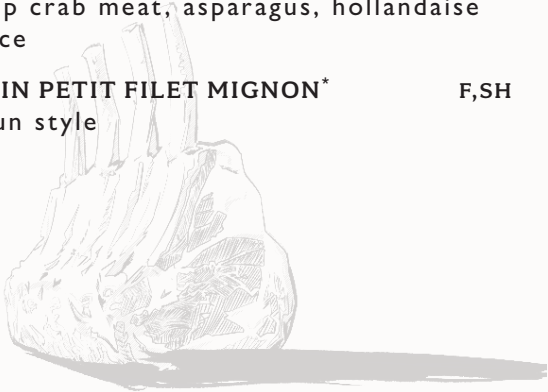


USDA PRIME CLASSIC STEAKHOUSE CUTS

USDA PRIME DRY-AGED PORTERHOUSE FOR TWO 42 OZ*	F,SH
USDA PRIME DRY-AGED BONE-IN RIB EYE 28 OZ*	F,SH
USDA PRIME DRY-AGED BONE-IN NEW YORK CUT 21 OZ*	F,SH
USDA PRIME BONELESS NEW YORK STRIP 16 OZ*	F,SH

BUTCHER'S TABLE

SURF & TURF FOR TWO* 18 oz. filet, whole Maine lobster with garlic butter, chimichurri	F,M,SH
SIGNATURE FILET MIGNON* 8 oz 12 oz	F,SH
FILET OSCAR* 8 oz 12 oz lump crab meat, asparagus, hollandaise sauce	F,M,SH
TWIN PETIT FILET MIGNON* cajun style	F,SH



AMERICAN WAGYU

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

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.

STEAK ENHANCEMENTS

CAJUN RUB	
COFFEE & COCOA RUB	F,GL,M,S
BEARNAISE SAUCE	F,M
HOLLANDAISE SAUCE	F,M
BRANDY PEPPERCORN SAUCE	M
GORGONZOLA CRUSTED	GL,M
ROASTED BONE MARROW	
CHILLED MAINE LOBSTER	M,SH

CHEF'S SELECTIONS

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

CLASSIC & NEW SIDES

TRUFFLE MAC & CHEESE	GL,M
SAUTÉED SPINACH	
CREAMED SPINACH	M
SAUTÉED MUSHROOMS	M
ASPARAGUS, LEMON GREMOLATA	
WHIPPED POTATOES	M
HAND CUT FRENCH FRIES	F,GL,M,S,SH
TRUFFLE FRENCH FRIES	F,GL,M,S,SH
ONION RINGS	F,GL,M,S,SH
FRIED ZUCCHINI, LEMON TZATZIKI	F,GL,M,S,SH
CORN MANCHEGO	M
ROASTED CARROTS charred onion crema	F,M,S,TN

ALLERGY KEY

F - FISH | GL - WHEAT | M - MILK | P- PEANUT | S - SOY | SE - SESAME | SH - SHELLFISH | TN - TREE NUT

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.

