

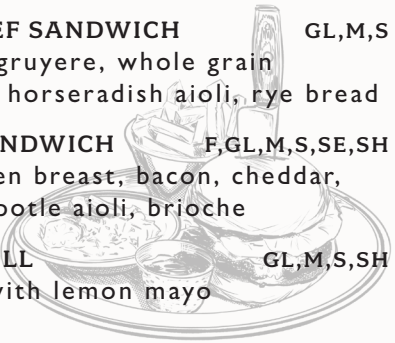
STARTERS

|                                                                       |           |                                                                                                                                      |                 |
|-----------------------------------------------------------------------|-----------|--------------------------------------------------------------------------------------------------------------------------------------|-----------------|
| CLASSIC SPLIT PEA SOUP<br>the Smith & Wollensky original recipe       | GL,SE     | BURRATA<br>brûléed orange, charred grapefruit, basil and<br>cilantro pesto, crostini<br>add prosciutto                               | F,GL,M,SE,SH,TN |
| LOBSTER BISQUE<br>sherry wine, chives                                 | F,GL,M,SH |                                                                                                                                      |                 |
| ANGRY SHRIMP<br>crispy battered shrimp, spicy lobster butter<br>sauce | F,GL,M,SH | TUNA TARTARE*<br>cucumber, avocado mousse, gochujang, rice<br>crackers                                                               | F,GL,M,S,SE,SH  |
| CRAB CAKE<br>lump crab meat, cognac mustard, ginger<br>sauce          | F,GL,M,SH | ROASTED BEETS<br>red and yellow beets, charred onion crema,<br>herbed pink peppercorn vinaigrette                                    | F,M,S,TN        |
| SCALLOPS<br>Korean cucumber salad                                     | F,S,SE,SH | AMERICAN WAGYU CARPACCIO*<br>SRF Wagyu tenderloin, pickled mushrooms,<br>black truffle aioli, croutons, shaved<br>Parmesan, crostini | F,GL,M,S,SE     |
| TABLESIDE STEAK TARTARE*<br>roasted bone marrow, grilled crostini     | F,GL,SE   |                                                                                                                                      |                 |

STEAKHOUSE BURGERS & SANDWICHES

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

|                                                                                          |                |                                                                                                       |                |
|------------------------------------------------------------------------------------------|----------------|-------------------------------------------------------------------------------------------------------|----------------|
| WOLLENSKY'S BUTCHER BURGER*<br>applewood smoked bacon, aged cheddar,<br>steak sauce mayo | F,GL,M,S,SE,SH | CORNE D BEEF SANDWICH<br>sauerkraut, gruyere, whole grain<br>mustard and horseradish aioli, rye bread | GL,M,S         |
| CAJUN BURGER*<br>blackened, bleu cheese, red onion<br>marmalade                          | F,GL,M,S,SE,SH | CHICKEN SANDWICH<br>grilled chicken breast, bacon, cheddar,<br>avocado, chipotle aioli, brioche       | F,GL,M,S,SE,SH |
| TENDERLOIN SANDWICH*<br>aged cheddar, angry onions, horseradish<br>aioli, bacon jam      | F,GL,M,S,SE,SH | LOBSTER ROLL<br>traditional with lemon mayo                                                           | GL,M,S,SH      |



USDA PRIME CLASSIC  
STEAKHOUSE CUTS

|                                                    |      |
|----------------------------------------------------|------|
| USDA PRIME DRY-AGED PORTERHOUSE<br>FOR TWO 42 OZ*  | F,SH |
| USDA PRIME DRY-AGED BONE-IN RIB EYE<br>28 OZ*      | F,SH |
| USDA PRIME DRY-AGED T-BONE 26 OZ*                  | F,SH |
| USDA PRIME DRY-AGED BONE-IN NEW<br>YORK CUT 21 OZ* | F,SH |
| USDA PRIME BONELESS NEW YORK STRIP<br>16 OZ*       | F,SH |

BUTCHER'S TABLE

|                                                                                                                  |        |
|------------------------------------------------------------------------------------------------------------------|--------|
| STEAK TIPS AU POIVRE*<br>brandy peppercorn sauce, roasted<br>portabella mushrooms, whipped potatoes              | F,M,SH |
| PETIT NY STRIP*<br>8 oz. Prime NY strip steak, crispy Yukon<br>gold potatoes, asparagus, red wine demi-<br>glace | F,M,SH |
| SIGNATURE FILET MIGNON*<br>8 oz   12 oz                                                                          | F,SH   |
| GORGONZOLA CRUSTED FILET*<br>8 oz   12 oz<br>bacon and scallions                                                 | F,MSH  |
| FILET OSCAR*<br>8 oz   12 oz<br>lump crab meat, asparagus, hollandaise<br>sauce                                  | F,M,SH |
| TWIN PETIT FILET MIGNON*<br>cajun style                                                                          | F,SH   |

AMERICAN WAGYU

|                                                                                                                          |        |
|--------------------------------------------------------------------------------------------------------------------------|--------|
| SWINGING TOMAHAWK RIB EYE*<br>44 oz. black grade Wagyu, carved tableside,<br>crispy Yukon gold potatoes - great to share | F,SH   |
| WAGYU MANHATTAN*<br>9oz. gold grade Wagyu, coffee and cocoa<br>crusted, corn purée, chimichurri, smoked<br>tableside     | F,M,SH |
| WAGYU FILET MIGNON*<br>9 oz. black grade Wagyu, asparagus, roasted<br>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.

CHEF'S SELECTIONS

|                                                                                                              |              |
|--------------------------------------------------------------------------------------------------------------|--------------|
| MAINE LOBSTER THERMIDOR, 2 POUND<br>lobster cream, Parmesan                                                  | M,SH         |
| MISO GLAZED SEA BASS*<br>Szechuan snow peas, almonds, sesame-<br>roasted baby bok choy                       | F,GL,S,SE,TN |
| NORWEGIAN SALMON*<br>corn purée, sweet corn succotash                                                        | F,M          |
| HALF CHICKEN<br>semi-boneless chicken, prosciutto, spinach,<br>crispy Yukon gold potatoes, lemon chicken jus | F,GL,M,S,SH  |
| SUMMER SQUASH PROVENÇAL<br>ratatouille, tomato and leek soubise                                              | M            |

SHELLFISH

|                                                                                                                                                 |             |
|-------------------------------------------------------------------------------------------------------------------------------------------------|-------------|
| JUMBO SHRIMP COCKTAIL<br>3 piece                                                                                                                | F,M,S,SH    |
| 6 piece                                                                                                                                         | F,M,S,SH    |
| EAST COAST OYSTERS* (HALF DOZEN)                                                                                                                | F,S,SH      |
| MAINE LOBSTER TAIL (EACH)                                                                                                                       | F,M,S,SH    |
| CRAB COCKTAIL                                                                                                                                   | GL,F,M,S,SH |
| SHELLFISH BOUQUET*<br>(2 PERSON MIN)<br>Maine lobster tail, oysters on the half<br>shell, crab cocktail, tuna tartare, jumbo<br>shrimp cocktail | GL,F,M,S,SH |

SALADS

|                                                                                                                                 |             |
|---------------------------------------------------------------------------------------------------------------------------------|-------------|
| TOMATO & ONION SALAD<br>whipped feta, Marcona almonds                                                                           | M,TN        |
| WOLLENSKY SALAD<br>romaine lettuce, tomatoes, bacon lardons,<br>potato croutons, marinated mushrooms,<br>dijon vinaigrette      | F,GL,M,S,SH |
| CAESAR SALAD<br>romaine lettuce, traditional dressing, croutons                                                                 | F,GL,M,S    |
| ICEBERG SALAD<br>bleu cheese, bacon lardons, tomatoes,<br>scallions, bleu cheese dressing                                       | M,S         |
| CLASSIC COBB SALAD<br>avocado, olives, bleu cheese, tomatoes,<br>bacon lardons, green beans, hard boiled<br>egg, ranch dressing | M,S         |
| GREEK SPINACH SALAD<br>baby spinach, olives, red onion, cucumber,<br>feta, tomatoes, lemon oregano vinaigrette                  | M           |

SALAD ADD ONS

|                                  |      |
|----------------------------------|------|
| GRILLED CHICKEN                  | F,SH |
| TENDERLOIN TIPS*                 | F,SH |
| CHILLED OR GRILLED GARLIC SHRIMP | F,SH |
| PAN-SEARED SALMON*               | F    |

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       |          |
| MAINE LOBSTER TAIL (EACH) | M,SH     |

CLASSIC & NEW SIDES

|                                        |             |
|----------------------------------------|-------------|
| TRUFFLE MAC & CHEESE                   | GL,M        |
| SAUTÉED SPINACH                        |             |
| CREAMED SPINACH                        | M           |
| SAUTÉED MUSHROOMS                      | M           |
| ASPARAGUS WITH HOLLANDAISE             | F,M         |
| WHIPPED POTATOES                       | M           |
| FRENCH FRIES                           | F,GL,M,S,SH |
| TRUFFLE FRENCH FRIES                   | F,GL,M,S,SH |
| ONION RINGS                            | F,GL,M,S,SH |
| CORN MANCHEGO                          | M           |
| SMASHED YUKON GOLD POTATOES            | F,GL,M,S,SH |
| ROASTED CARROTS<br>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.

