

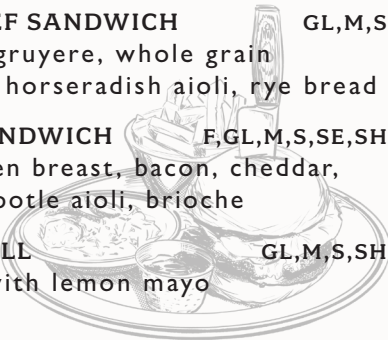
STARTERS

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

STEAKHOUSE BURGERS & SANDWICHES
SERVED WITH FRENCH FRIES,
COLE SLAW, HOUSE-MADE PICKLES

WOLLENSKY'S BUTCHER BURGER* applewood smoked bacon, aged cheddar, steak sauce mayo	F,GL,M,S,SE,SH
CAJUN BURGER* blackened, bleu cheese, red onion marmalade	F,GL,M,S,SE,SH
TENDERLOIN SANDWICH* aged cheddar, angry onions, horseradish aioli, bacon jam	F,GL,M,S,SE,SH

CORNED BEEF SANDWICH sauerkraut, gruyere, whole grain mustard and horseradish aioli, rye bread	GL,M,S
CHICKEN SANDWICH grilled chicken breast, bacon, cheddar, avocado, chipotle aioli, brioche	F,GL,M,S,SE,SH
LOBSTER ROLL traditional with lemon mayo	GL,M,S,SH



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

STEAK TIPS AU POIVRE* brandy peppercorn sauce, roasted portabella mushrooms, whipped potatoes	F,M,SH
PETIT NY STRIP* 8 oz. Prime NY strip steak, crispy Yukon gold potatoes, asparagus, red wine demi- glace	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.

CHEF'S SELECTIONS

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

SHELLFISH

JUMBO SHRIMP COCKTAIL 3 piece 6 piece EAST COAST OYSTERS* (HALF DOZEN) MAINE LOBSTER TAIL (EACH) CRAB COCKTAIL SHELLFISH BOUQUET* (2 PERSON MIN) Maine lobster tail, oysters on the half shell, crab cocktail, tuna tartare, jumbo shrimp cocktail	F,M,S,SH F,M,S,SH F,S,SH F,M,S,SH GL,F,M,S,SH GL,F,M,S,SH
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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
ICEBERG SALAD bleu cheese, bacon lardons, tomatoes, scallions, bleu cheese dressing	M,S
CLASSIC COBB SALAD avocado, olives, bleu cheese, tomatoes, bacon lardons, green beans, hard boiled egg, ranch dressing	M,S
GREEK SPINACH SALAD baby spinach, olives, red onion, cucumber, 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
HASH BROWNS	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.