

STARTERS

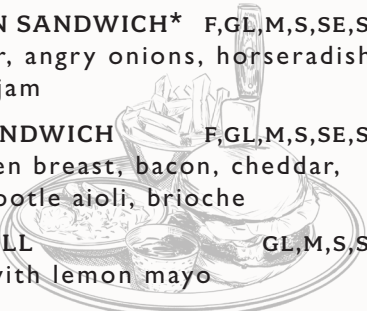
CLASSIC SPLIT PEA SOUP	GL,SE
the Smith & Wollensky original recipe	
YELLOW TOMATO GAZPACHO	F,GL,M,SH
lump crab meat, chive oil	
ANGRY SHRIMP	F,GL,M,SH
crispy battered shrimp, spicy lobster butter sauce	
TUNA TARTARE*	F,GL,M,S,SE,SH
cucumber, avocado mousse, gochujang, rice crackers	
CEVICHE	F
Leche de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

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

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

WOLLENSKY'S BUTCHER BURGER*	F,GL,M,S,SE,SH
applewood smoked bacon, aged cheddar, steak sauce mayo	
CAJUN BURGER*	F,GL,M,S,SE,SH
blackened, bleu cheese, red onion marmalade	
BLACKENED MAHI MAHI SANDWICH	F,GL,M,TN
avocado, pina colada slaw	

TENDERLOIN SANDWICH*	F,GL,M,S,SE,SH
aged cheddar, angry onions, horseradish aioli, bacon jam	
CHICKEN SANDWICH	F,GL,M,S,SE,SH
grilled chicken breast, bacon, cheddar, avocado, chipotle aioli, brioche	
LOBSTER ROLL	GL,M,S,SH
traditional with lemon mayo	



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*	F,M,SH
brandy peppercorn sauce, roasted portabella mushrooms, whipped potatoes	
PETIT NY STRIP*	F,M,SH
8 oz. Prime NY strip steak, crispy Yukon gold potatoes, asparagus, red wine demi-glace	
SIGNATURE FILET MIGNON*	
8 oz 12 oz	F,SH
FILET OSCAR*	
8 oz 12 oz	F,M,SH
lump crab meat, asparagus, hollandaise sauce	
TWIN PETIT FILET MIGNON*	F,SH
cajun style	

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.

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*	GL,F,M,S,SH
Maine lobster, crab cocktail, oysters on the half shell, jumbo shrimp cocktail, local fish ceviche	

SALADS

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

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	
CHILLED MAINE LOBSTER	M,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	F,M,S,TN
charred onion crema	