

STARTERS

- ANGRY SHRIMP...27
crispy battered shrimp, spicy lobster butter sauce
CRAB CAKE...29
lump crab meat, cognac mustard, ginger sauce
TABLESIDE STEAK TARTARE\*...27
roasted bone marrow, grilled crostini
TUNA TARTARE\*...26
cucumber salad, avocado mousse, gochujang, crispy rice crackers
SMOKED SALMON TARTARE\*...26
Hackleback caviar, lemon-herb aioli, apple, soft-boiled quail egg

- BURRATA...20
compressed melon, sherry gastrique, crostini add prosciutto...6
JERK BBQ RIBS...22
St. Louis cut, Jerk BBQ sauce, jicama slaw
GRILLED BACON...25
Bahn Mi style, pickled vegetables, fresno pepper, crispy baguette
AMERICAN WAGYU CARPACCIO\*...24
SRF Wagyu tenderloin, pickled mushrooms, black truffle aioli, shaved Parmesan

SHELLFISH

- JUMBO SHRIMP COCKTAIL
3 piece...21
5 piece...35
EAST COAST OYSTERS\* (HALF DOZEN)...22
CHILLED MAINE LOBSTER TAIL (EACH)...18
COLOSSAL CRAB COCKTAIL...24
OCTOPUS COCKTAIL...18

- SHELLFISH TOWER FOR FOUR\*...145
Maine lobster tail, Colossal crab cocktail, jumbo shrimp, oysters, octopus cocktail

- BUILD YOUR OWN SHELLFISH TOWER\*
Maine lobster tail | jumbo shrimp cocktail | oysters octopus cocktail | crabmeat cocktail | caviar\*\*

\*See our Caviar Menu for full list of offerings
All towers accompanied by horseradish cocktail sauce, cognac mustard, ginger sauce, and green apple mignonette.

SOUP & SALADS

- CLASSIC SPLIT PEA SOUP...10
the Smith & Wollensky original recipe
CLAM CHOWDER...14
New England style
HEIRLOOM TOMATO & ONION SALAD...16
whipped feta, Marcona almonds
WOLLENSKY SALAD...16
romaine lettuce, heirloom tomatoes, potato croutons, bacon lardons, marinated mushrooms, dijon vinaigrette
CAESAR SALAD...16
romaine lettuce, traditional dressing, croutons
BABY ICEBERG SALAD...17
heirloom tomatoes, crumbled bleu cheese, bleu cheese dressing, bacon lardons, scallions
GREEK SPINACH SALAD...17
baby spinach, olives, red onion, cucumber, heirloom tomatoes, feta, lemon oregano vinaigrette
ROASTED BEET SALAD...16
red and yellow beets, charred onion cream, herbed pink peppercorn vinaigrette

SALAD ADD ONS

- GRILLED CHICKEN...12
TENDERLOIN TIPS\*...18
JUMBO CHILLED OR GARLIC GRILLED SHRIMP...16
PAN-SEARED SALMON\*...18

STEAKHOUSE SANDWICHES

- LOBSTER ROLL...44
traditional with lemon mayo
WOLLENSKY'S BUTCHER BURGER\*...21
applewood smoked bacon, aged cheddar, steak sauce mayo
CAJUN BURGER\*...21
blackened, bleu cheese, red onion marmalade
TENDERLOIN SANDWICH\*...29
aged cheddar, angry onions, horseradish aioli, bacon jam
CHICKEN SANDWICH...19
grilled chicken breast, bacon, cheddar, avocado, chipotle aioli, brioche

FRESH CATCH\*

- YELLOWFIN TUNA...48
rice paper-seared, ginger, red cabbage slaw, coconut carrot puree
MOROCCAN SALMON...44
ras el hanout spice, chermoula, chilled cous cous salad

CLASSIC & NEW SIDES

- TRUFFLED MAC & CHEESE...20
CREAMED OR SAUTEED SPINACH...14
SAUTEED MUSHROOMS...16
ASPARAGUS WITH HOLLANDAISE...15
WHIPPED POTATOES...12
HAND CUT FRENCH FRIES...10
TRUFFLE FRENCH FRIES...15
ONION RINGS...12
HASH BROWNS...16
CREAMY CORN MANCHEGO...16
SZECHUAN SNOW PEAS WITH ALMONDS...15
HASSELBACK POTATOES...14
sour cream, crispy prosciutto, gremolata

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.



BUTCHER'S TABLE\*

- SIGNATURE FILET MIGNON 10 OZ...68
COFFEE & COCOA RUBBED FILET 10 OZ...71
ancho chili butter, angry onions
GORGONZOLA CRUSTED FILET 10 OZ...78
bacon and scallions
TWIN PETIT FILET MIGNON...58
prosciutto wrapped
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
ROAST BEEF POPOVERS...25
caramelized onions and mushrooms, brandy peppercorn sauce, aged cheddar, arugula salad
BONE-IN RIB EYE 26 OZ...75
S&W umami dry rub

AMERICAN WAGYU\*

- WAGYU NY STRIP...98
9 oz. gold grade Wagyu, coffee and cocoa rub, roasted corn puree, chimichurri, smoked tableside
WAGYU FILET MIGNON...94
9 oz. black grade Wagyu, roasted shallot, asparagus, bone marrow butter
WAGYU FLAT IRON FRITES...78
12 oz. gold grade Wagyu, bone marrow butter, rosemary frites

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.

LIMITED AVAILABILITY ON ALL WAGYU CUTS

STEAK ENHANCEMENTS

- CAJUN RUB...3
COFFEE & COCOA RUB...3
BEARNAISE SAUCE...5
HOLLANDAISE SAUCE...5
BRANDY PEPPERCORN SAUCE...8
GORGONZOLA CRUSTED...10
ROASTED BONE MARROW...12
MAINE LOBSTER TAIL (EACH)...18

USDA PRIME CLASSIC STEAKHOUSE CUTS\*

- SIGNATURE USDA PRIME DRY-AGED BONE-IN RIB EYE 28 OZ...99
CAJUN MARINATED USDA PRIME DRY-AGED BONE-IN RIB EYE 28 OZ...99
USDA PRIME DRY-AGED T-BONE 26 OZ...90
USDA PRIME DRY-AGED BONE-IN NEWYORK CUT 21 OZ...88
USDA PRIME BONELESS NEW YORK STRIP 16 OZ...74

Before placing your order, please inform your server if a person in your party has a food allergy. \*Items may be cooked to order. NOTE: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.