

STARTERS

ANGRY SHRIMP	26
crispy battered shrimp, spicy lobster butter sauce	
TUNA TARTARE*	24
cucumber salad, avocado mousse, gochujang, crispy rice crackers	
CRAB CAKE	28
lump crab meat, cognac mustard and ginger sauces	
BBQ RIBS	20
St. Louis cut, Carolina BBQ, bacon potato salad, b&b pickles	
TABLESIDE STEAK TARTARE*	26
roasted bone marrow, grilled crostini	
BUTCHER'S THICK CUT BACON	24
mole, tomatillo, pickled Fresno chiles	

ROAST BEEF POPOVERS	22
caramelized onions and mushrooms, brandy peppercorn sauce, aged cheddar	
AMERICAN WAGYU CARPACCIO*	24
SRF Wagyu tenderloin, arugula, EVOO, Parmesan, grilled ciabatta	
SCALLOPS*	28
braised ox tail, sweet potato hash, pumpkin seed gremolata	
BURRATA	19
basil pesto, roasted cocktail tomatoes	
<i>add prosciutto</i>	5
BEEF KUSHIYAKI*	20
marinated beef skewers, wasabi tofu, blistered shishito	

SHELLFISH

JUMBO SHRIMP COCKTAIL	
<i>3 piece</i>	21
<i>5 piece</i>	35
EAST COAST OYSTERS*	22
CHILLED MAINE LOBSTER TAIL (EACH)	18
COLOSSAL CRAB COCKTAIL	24
SHELLFISH TOWER FOR TWO*	78
chilled Colossal crab, Maine lobster tail, jumbo shrimp, oysters, marinated octopus salad	
SHELLFISH TOWER FOR FOUR*	139
chilled Colossal crab, Maine lobster tail, jumbo shrimp and oysters, marinated octopus salad, scallop ceviche	
SHELLFISH TOWER FOR SIX*	185
chilled Colossal crab, Maine lobster tail, jumbo shrimp, oysters, marinated octopus salad, scallop ceviche, tuna tartare	

All towers accompanied by horseradish cocktail sauce, cognac mustard, ginger sauce and green apple mignonette.

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*

SURF & TURF FOR TWO	160
18 oz. filet, twin Maine lobster tails with garlic butter, chimichurri	
SIGNATURE FILET MIGNON 10 OZ.	65
COFFEE & COCOA RUBBED FILET 10 OZ.	68
ancho chili butter, angry onions	
FILET OSCAR 10 OZ	88
lump crab meat, asparagus, hollandaise sauce	
GORGONZOLA CRUSTED FILET 10 OZ.	75
bacon and scallions	
TWIN PETIT FILET MIGNON	58
prosciutto wrapped	
VEAL CHOP	68
fennel pollen and lemon zest rub, lemon oil, arugula	
BONE-IN RIB EYE 26 OZ	75
S&W umami dry rub	

AMERICAN WAGYU*

SWINGING TOMAHAWK RIB EYE	240
44 oz. black grade Wagyu, carved tableside, crispy beef-fat potatoes - great to share	
WAGYU PORTERHOUSE FOR TWO	260
38+ oz. gold grade Wagyu, fondant potatoes, asparagus	
LONG BONE WAGYU FILET	155
18 oz. gold grade Wagyu, arugula, EVOO, lemon, crispy garlic	
WAGYU NY STRIP	98
9 oz. gold grade Wagyu, coffee and cocoa rub, roasted corn puree, chimichurri, smoked tableside	
WAGYU FILET MIGNON	92
9 oz. black grade Wagyu, roasted shallot, asparagus, marrow butter	
WAGYU FLAT IRON FRITTES	78
12 oz. gold grade Wagyu, bone marrow butter and 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	7
GORGONZOLA CRUSTED	10
ROASTED BONE MARROW	12
MAINE LOBSTER TAIL (EACH)	18

SOUP & SALADS

CLASSIC SPLIT PEA SOUP	10
the Smith & Wollensky original recipe	
CLAM CHOWDER	14
New England style	
WOLLENSKY SALAD	16
romaine lettuce, heirloom tomatoes, potato croutons, bacon lardons, marinated mushrooms, dijon vinaigrette	
CAESAR SALAD	16
romaine lettuce, traditional dressing, croutons, Parmesan frico	
BABY ICEBERG SALAD	17
steakhouse classic, baby heirloom tomatoes, crumbled bleu cheese, bleu cheese dressing, bacon lardons, scallions	

FRESH CATCH*

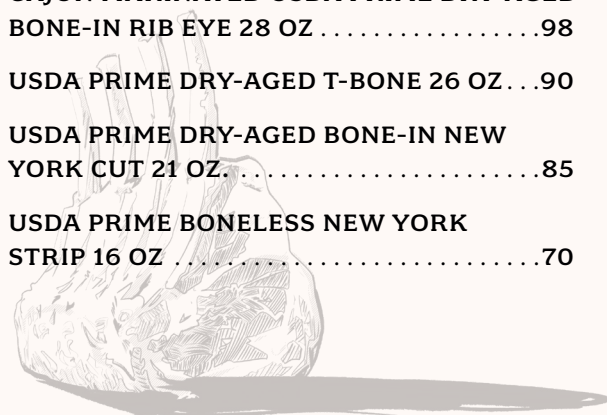
CHILEAN SEA BASS	54
fondant potatoes, lobster bisque, shaved fennel	
SEARED YELLOWFIN TUNA	50
rice paper-seared, ginger, red cabbage slaw, coconut carrot puree	
ORGANIC SALMON	48
bone-in salmon steak, lentil and andouille stew, garlic butter	

CLASSIC & NEW SIDES

TRUFFLED MAC & CHEESE	19
CREAMED OR SAUTEED SPINACH	14
SAUTEED MUSHROOMS	15
SAUTEED ASPARAGUS WITH HOLLANDAISE	15
WHIPPED POTATOES	12
HAND CUT FRENCH FRIES	10
TRUFFLE FRENCH FRIES	14
herbs & Parmesan	
ONION RINGS	12
HASH BROWNS	15
SWEET POTATO HASH	15
BRUSSELS SPROUTS	16
caramelized shallots, bacon	
HASSELBACK POTATOES	14
sour cream, crisp prosciutto, gremolata	

USDA PRIME CLASSIC STEAKHOUSE CUTS*

USDA PRIME DRY-AGED PORTERHOUSE FOR TWO - 42 OZ	190
SIGNATURE USDA PRIME DRY-AGED BONE-IN RIB EYE 28 OZ	98
CAJUN MARINATED USDA PRIME DRY-AGED BONE-IN RIB EYE 28 OZ	98
USDA PRIME DRY-AGED T-BONE 26 OZ	90
USDA PRIME DRY-AGED BONE-IN NEW YORK CUT 21 OZ	85
USDA PRIME BONELESS NEW YORK STRIP 16 OZ	70



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.