

STARTERS

- ANGRY SHRIMP28
crispy battered shrimp, spicy lobster butter sauce
- CRAB CAKE29
lump crab meat, cognac mustard, ginger sauce
- 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
- SEARED SCALLOPS25
potato and chorizo hash, acorn squash puree, red wine demi

- TABLESIDE STEAK TARTARE*27
roasted bone marrow, grilled crostini
- GRILLED BACON26
Banh Mi style, pickled vegetables, fresno pepper, crispy baguette
- DOMESTIC LAMB CHOP*38
herb crusted, sweet potato puree, kohlrabi, apple and radish salad
- BURRATA20
basil and cilantro pesto, tomato chutney, crostini
add prosciutto6
- AMERICAN WAGYU CARPACCIO*26
SRF Wagyu tenderloin, pickled mushrooms, black truffle aioli, shaved Parmesan

SHELLFISH

- JUMBO SHRIMP COCKTAIL
3 piece20
5 piece33
- EAST COAST OYSTERS* (HALF DOZEN)22
- CHILLED MAINE LOBSTER TAIL (EACH) ...18
- COLOSSAL CRAB COCKTAIL24
- OCTOPUS COCKTAIL22

- SHELLFISH TOWER FOR TWO*82
Maine lobster tail, Colossal crab cocktail, jumbo shrimp, oysters, octopus cocktail
- SHELLFISH TOWER FOR FOUR*143
Maine lobster tail, Colossal crab cocktail, jumbo shrimp, oysters, octopus cocktail, scallop ceviche
- SHELLFISH TOWER FOR SIX*189
Maine lobster tail, Colossal crab cocktail, jumbo shrimp, oysters, octopus cocktail, scallop ceviche, tuna tartare
All towers accompanied by horseradish cocktail sauce, cognac mustard, ginger sauce, and green apple mignonette

SOUP & SALADS

- CLASSIC SPLIT PEA SOUP10
the Smith & Wollensky original recipe
- FRENCH ONION & OXTAIL SOUP17
braised oxtail, caramelized onions, beef broth, gruyere cheese, crouton
- TOMATO & ONION SALAD16
whipped feta, Marcona almonds
- WOLLENSKY SALAD16
romaine lettuce, heirloom tomatoes, potato croutons, bacon lardons, marinated mushrooms, dijon vinaigrette
- CAESAR SALAD17
romaine lettuce, traditional dressing, croutons
- BABY ICEBERG SALAD18
heirloom tomatoes, crumbled bleu cheese, bleu cheese dressing, bacon lardons, scallions
- GREEK SPINACH SALAD18
baby spinach, olives, red onion, cucumber, heirloom tomatoes, feta, lemon oregano vinaigrette
- ROASTED BEET SALAD17
red and yellow beets, charred onion cream, herbed pink peppercorn vinaigrette

— SALAD ADD ONS —

- GRILLED CHICKEN12
- TENDERLOIN TIPS*18
- JUMBO CHILLED OR GARLIC GRILLED SHRIMP20
- PAN-SEARED SALMON*18

STEAKHOUSE SANDWICHES

- LOBSTER ROLL44
traditional with lemon mayo
- WOLLENSKY'S BUTCHER BURGER*22
applewood smoked bacon, aged cheddar, steak sauce mayo
- CAJUN BURGER*22
blackened, bleu cheese, red onion marmalade
- TENDERLOIN SANDWICH*29
aged cheddar, angry onions, horseradish aioli, bacon jam
- CHICKEN SANDWICH19
grilled chicken breast, bacon, cheddar, avocado, chipotle aioli, brioche

FRESH CATCH*

- SEARED YELLOWFIN TUNA50
nori and gochugaru crusted, cucumber kimchi, coconut fried rice
- MOROCCAN SALMON44
ras el hanout spice, chermoula, chilled couscous salad

CLASSIC & NEW SIDES

- TRUFFLED MAC & CHEESE20
- CREAMED OR SAUTEED SPINACH14
- SAUTEED MUSHROOMS16
- ASPARAGUS WITH HOLLANDAISE15
- WHIPPED POTATOES12
- HAND CUT FRENCH FRIES10
- TRUFFLE FRENCH FRIES16
- ONION RINGS12
- HASH BROWNS13
- SZECHUAN SNOW PEAS WITH ALMONDS ..15
- ROASTED ROOT VEGETABLES14
duck fat, bourbon glaze, candied pecans
- BRUSSELS SPROUTS15
crispy fried prosciutto

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. ...73
ancho chili butter, angry onions
- GORGONZOLA CRUSTED FILET 10 OZ78
bacon and scallions
- TWIN PETIT FILET MIGNON58
prosciutto wrapped
- STEAK TIPS AU POIVRE32
brandy peppercorn sauce, roasted portabella mushrooms, whipped potatoes
- PETIT NY STRIP39
8 oz. Prime NY strip steak, crispy Yukon gold potatoes, asparagus, red wine demi-glace
- BONE-IN RIB EYE AU POIVRE 26 OZ.78
wet-aged, peppercorn crusted, brandy peppercorn sauce

AMERICAN WAGYU*

- WAGYU NY STRIP99
9 oz. gold grade Wagyu, coffee and cocoa rub, roasted corn puree, chimichurri, smoked tableside
- WAGYU FILET MIGNON96
9 oz. black grade Wagyu, roasted shallot, asparagus, bone marrow butter
- WAGYU FLAT IRON78
12 oz. gold grade Wagyu, carne asada marinade, Marcona almond romesco sauce, crispy shallots

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 RUB3
- COFFEE & COCOA RUB3
- BEARNAISE SAUCE5
- HOLLANDAISE SAUCE5
- BRANDY PEPPERCORN SAUCE8
- GORGONZOLA CRUSTED10
- ROASTED BONE MARROW12
- MAINE LOBSTER TAIL (EACH)19

USDA PRIME CLASSIC STEAKHOUSE CUTS*

- SIGNATURE USDA PRIME DRY-AGED BONE-IN RIB EYE 28 OZ99
- CAJUN MARINATED USDA PRIME DRY-AGED BONE-IN RIB EYE 28 OZ105
- USDA PRIME DRY-AGED T-BONE 26 OZ...94
- USDA PRIME DRY-AGED BONE-IN NEW YORK CUT 21 OZ90
- USDA PRIME BONELESS NEW YORK STRIP 16 OZ75

Before placing your order, please inform your server if a person in your party has a food allergy. *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.