

STARTERS

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| ANGRY SHRIMP | 27 |
| crispy battered shrimp, spicy lobster butter sauce | |
| TUNA TARTARE* | 25 |
| cucumber salad, avocado mousse, gochujang, crispy rice crackers | |
| CRAB CAKE | 29 |
| lump crab meat, cognac mustard and ginger sauces | |
| BBQ RIBS | 21 |
| St. Louis cut, Carolina BBQ, bacon potato salad, b&b pickles | |
| TABLESIDE STEAK TARTARE* | 27 |
| roasted bone marrow, grilled crostini | |
| BUTCHER'S THICK CUT BACON | 25 |
| mole, tomatillo, pickled Fresno chiles | |

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| ROAST BEEF POPOVERS | 23 |
| caramelized onions and mushrooms, brandy peppercorn sauce, aged cheddar | |
| AMERICAN WAGYU CARPACCIO* | 24 |
| SRF Wagyu tenderloin, arugula, EVOO, Parmesan, grilled ciabatta | |
| SCALLOPS* | 29 |
| braised ox tail, sweet potato hash, pumpkin seed gremolata | |
| BURRATA | 20 |
| basil pesto, roasted cocktail tomatoes <i>add prosciutto</i> 6 | |
| BEEF KUSHIYAKI* | 20 |
| marinated beef skewers, wasabi tofu, blistered shishito | |

SHELLFISH

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| JUMBO SHRIMP COCKTAIL | |
| 3 piece | 24 |
| 5 piece | 40 |
| EAST COAST OYSTERS* | 22 |
| CHILLED MAINE LOBSTER TAIL (EACH) | 18 |
| COLOSSAL CRAB COCKTAIL | 24 |
| SHELLFISH TOWER FOR TWO* | 82 |
| chilled Colossal crab, Maine lobster tail, jumbo shrimp, oysters, marinated octopus salad | |
| SHELLFISH TOWER FOR FOUR* | 143 |
| chilled Colossal crab, Maine lobster tail, jumbo shrimp and oysters, marinated octopus salad, scallop ceviche | |
| SHELLFISH TOWER FOR SIX* | 189 |
| 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*

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| SURF & TURF FOR TWO | 165 |
| 18 oz. filet, twin Maine lobster tails with garlic butter, chimichurri | |
| SIGNATURE FILET MIGNON 10 OZ. | 68 |
| COFFEE & COCOA RUBBED FILET 10 OZ. | 71 |
| ancho chili butter, angry onions | |
| FILET OSCAR 10 OZ | 91 |
| lump crab meat, asparagus, hollandaise sauce | |
| GORGONZOLA CRUSTED FILET 10 OZ. | 78 |
| bacon and scallions | |
| TWIN PETIT FILET MIGNON | 58 |
| prosciutto wrapped | |
| VEAL CHOP | 70 |
| fennel pollen and lemon zest rub, lemon oil, arugula | |
| BONE-IN RIB EYE 26 OZ | 75 |
| S&W umami dry rub | |

AMERICAN WAGYU*

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| SWINGING TOMAHAWK RIB EYE | 260 |
| 44 oz. black grade Wagyu, carved tableside, crispy beef-fat potatoes - great to share | |
| WAGYU PORTERHOUSE FOR TWO | 270 |
| 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 | 94 |
| 9 oz. black grade Wagyu, roasted shallot, asparagus, marrow butter | |
| WAGYU FLAT IRON FRITTES | 80 |
| 12 oz. gold grade Wagyu, bone marrow butter and rosemary frittles | |

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

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| 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

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| 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*

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| CHILEAN SEA BASS | 54 |
| fondant potatoes, lobster bisque, shaved fennel | |
| 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

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| TRUFFLED MAC & CHEESE | 20 |
| CREAMED OR SAUTEED SPINACH | 14 |
| SAUTEED MUSHROOMS | 16 |
| SAUTEED ASPARAGUS WITH HOLLANDAISE | 15 |
| WHIPPED POTATOES | 12 |
| HAND CUT FRENCH FRIES | 10 |
| TRUFFLE FRENCH FRIES | 15 |
| herbs & Parmesan | |
| ONION RINGS | 12 |
| HASH BROWNS | 16 |
| SWEET POTATO HASH | 15 |
| BRUSSELS SPROUTS | 16 |
| caramelized shallots, bacon | |
| HASSELBECK POTATOES | 14 |
| sour cream, crisp prosciutto, gremolata | |

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.