

STARTERS

<b>ANGRY SHRIMP</b> .....26 crispy battered shrimp, spicy lobster butter sauce	<b>TABLESIDE STEAK TARTARE*</b> .....26 roasted bone marrow, grilled crostini
<b>CRAB CAKE</b> .....28 lump crab meat, cognac mustard, ginger sauce	<b>JERK BBQ RIBS</b> .....22 St. Louis cut, Jerk BBQ sauce, jicama slaw
<b>TUNA TARTARE*</b> .....25 cucumber salad, avocado mousse, gochujang, crispy rice crackers	<b>BURRATA</b> .....19 compressed melon, sherry gastrique, crostini <i>add prosciutto</i> .....5
<b>SMOKED SALMON TARTARE*</b> .....26 Hackleback caviar, lemon-herb aioli, apple, soft-boiled quail egg	<b>ROAST BEEF POPOVERS</b> .....23 caramelized onions and mushrooms, brandy peppercorn sauce, aged cheddar
<b>GRILLED BACON</b> .....24 Bahn Mi style, pickled vegetables, fresno pepper, crispy baguette	<b>AMERICAN WAGYU CARPACCIO*</b> .....24 SRF Wagyu tenderloin, pickled mushrooms, black truffle aioli, shaved Parmesan

SHELLFISH

<b>JUMBO SHRIMP COCKTAIL</b>	
3 piece.....21	
5 piece.....35	
<b>EAST COAST OYSTERS* (HALF DOZEN)</b> ....22	
<b>CHILLED MAINE LOBSTER TAIL (EACH)</b> ....18	
<b>COLOSSAL CRAB COCKTAIL</b> .....24	
<b>OCTOPUS COCKTAIL</b> .....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 | oysters octopus cocktail | Colossal crab 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.

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\*

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

AMERICAN WAGYU\*

<b>SWINGING TOMAHAWK RIB EYE</b> ..... 240 44 oz. black grade Wagyu, carved tableside, crispy beef-fat potatoes - great to share
<b>WAGYU PORTERHOUSE FOR TWO</b> ..... 260 38+ oz. gold grade Wagyu, fondant potatoes, asparagus
<b>LONG BONE WAGYU FILET</b> .....155 18 oz. gold grade Wagyu, arugula, EVOO, lemon, crispy garlic
<b>WAGYU NY STRIP</b> .....98 9 oz. gold grade Wagyu, coffee and cocoa rub, roasted corn puree, chimichurri, smoked tableside
<b>WAGYU FILET MIGNON</b> .....94 9 oz. black grade Wagyu, roasted shallot, asparagus, bone marrow butter
<b>WAGYU FLAT IRON FRITES</b> .....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

<b>CAJUN RUB</b> .....3
<b>COFFEE &amp; COCOA RUB</b> .....3
<b>BERNAISE SAUCE</b> .....5
<b>HOLLANDAISE SAUCE</b> .....5
<b>BRANDY PEPPERCORN SAUCE</b> .....8
<b>GORGONZOLA CRUSTED</b> .....10
<b>ROASTED BONE MARROW</b> .....12
<b>MAINE LOBSTER TAIL (EACH)</b> .....18

SOUP & SALADS

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

FRESH CATCH\*

<b>MISO GLAZED SEA BASS</b> ..... 50 Szechuan snow peas, almonds, sesame-roasted baby bok choy
<b>SEARED YELLOWFIN TUNA</b> ..... 50 rice paper-seared, ginger, red cabbage slaw, coconut carrot puree
<b>MOROCCAN SALMON</b> ..... 42 ras el hanout spice, chermoula, chilled cous cous salad

CLASSIC & NEW SIDES

<b>TRUFFLED MAC &amp; CHEESE</b> .....19
<b>CREAMED OR SAUTEED SPINACH</b> .....14
<b>SAUTEED MUSHROOMS</b> .....15
<b>ASPARAGUS WITH HOLLANDAISE</b> .....15
<b>WHIPPED POTATOES</b> .....12
<b>HAND CUT FRENCH FRIES</b> .....10
<b>TRUFFLE FRENCH FRIES</b> .....14
<b>ONION RINGS</b> .....12
<b>HASH BROWNS</b> .....15
<b>CREAMY CORN MANCHEGO</b> .....16
<b>SZECHUAN SNOW PEAS WITH ALMONDS</b> ..15
<b>HASSELBACK POTATOES</b> .....14 sour cream, crispy 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.