

STARTERS

- ANGRY SHRIMP26
crispy battered shrimp, spicy lobster butter sauce
- CRAB CAKE28
lump crab meat, cognac mustard, ginger sauce
- TUNA TARTARE*25
cucumber salad, avocado mousse, gochujang, crispy rice crackers
- DOMESTIC LAMB CHOP* 38
pistachio crust, pea puree, mint, cilantro, pickled radish
- TABLESIDE STEAK TARTARE*26
roasted bone marrow, grilled crostini

- SMOKED SALMON TARTARE*26
Hackleback caviar, lemon-herb aioli, apple, soft-boiled quail egg
- GRILLED BACON24
Banh Mi style, pickled vegetables, fresno pepper, crispy baguette
- BURRATA19
basil and cilantro pesto, tomato chutney, crostini
add prosciutto 5
- AMERICAN WAGYU CARPACCIO*24
SRF Wagyu tenderloin, pickled mushrooms, black truffle aioli, shaved Parmesan

SHELLFISH

- JUMBO SHRIMP COCKTAIL
3 piece19
5 piece 30
 - EAST COAST OYSTERS* (HALF DOZEN)....22
 - CHILLED MAINE LOBSTER TAIL (EACH)....18
 - CRAB COCKTAIL MKT
 - OCTOPUS COCKTAIL.....22
 - SHELLFISH TOWER FOR TWO*82
Maine lobster tail, crab cocktail, jumbo shrimp, oysters, octopus cocktail
 - SHELLFISH TOWER FOR FOUR*143
Maine lobster tail, crab cocktail, jumbo shrimp, oysters, octopus cocktail
 - SHELLFISH TOWER FOR SIX* 185
Maine lobster tail, crab cocktail, jumbo shrimp, oysters, octopus cocktail, 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 TWO160
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 OZ88
lump crab meat, asparagus, hollandaise sauce
- GORGONZOLA CRUSTED FILET 10 OZ.....75
bacon and scallions
- TWIN PETIT FILET MIGNON58
mushrooms, brandy peppercorn sauce
- VEAL CHOP68
fennel pollen and lemon zest rub, lemon oil, arugula
- CHICKEN ROULADE32
semi boneless half chicken, romesco, chimichurri, crispy chicken skin
- BONE-IN RIB EYE AU POIVRE 26 OZ.75
wet-aged, peppercorn crusted, brandy peppercorn sauce

AMERICAN WAGYU*

- SWINGING TOMAHAWK RIB EYE 245
44 oz. black grade Wagyu, carved tableside, crispy beef-fat potatoes - great to share
- WAGYU PORTERHOUSE FOR TWO265
38+ oz. gold grade Wagyu, fondant potatoes, asparagus
- LONG BONE WAGYU FILET158
18 oz. gold grade Wagyu, arugula, EVOO, lemon, crispy garlic
- 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, mole sauce, caramelized onion and potato hash

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 SAUCE.....5
- BRANDY PEPPERCORN SAUCE.....8
- GORGONZOLA CRUSTED10
- ROASTED BONE MARROW12
- MAINE LOBSTER TAIL (EACH)18

USDA PRIME CLASSIC STEAKHOUSE CUTS*

- USDA PRIME DRY-AGED PORTERHOUSE FOR TWO - 42 OZ190
- 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...90
- USDA PRIME DRY-AGED BONE-IN NEW YORK CUT 21 OZ.86
- USDA PRIME BONELESS NEW YORK STRIP 16 OZ72

SOUP & SALADS

- CLASSIC SPLIT PEA SOUP10
the Smith & Wollensky original recipe
- CLAM CHOWDER.....14
New England style
- TOMATO & ONION SALAD16
whipped feta, Marcona almonds
- WOLLENSKY SALAD16
romaine lettuce, tomatoes, potato croutons, bacon lardons, marinated mushrooms, dijon vinaigrette
- CAESAR SALAD16
romaine lettuce, traditional dressing, croutons
- BABY ICEBERG SALAD.....17
tomatoes, crumbled bleu cheese, bleu cheese dressing, bacon lardons, scallions
- ROASTED CARROT SALAD15
herb roasted carrot, charred onion crema, pistachios, honey thyme glaze

FRESH CATCH*

- CHILEAN SEA BASS.....50
poblano sauce, fondant potato, pickled leeks, radish
- SEARED YELLOWFIN TUNA50
nori and gochugaru crusted, cucumber kimchi, coconut fried rice
- SEARED NORWEGIAN SALMON.....44
split pea, bacon and winter vegetable ragu

CLASSIC & NEW SIDES

- TRUFFLED MAC & CHEESE.....19
- CREAMED OR SAUTEED SPINACH.....14
- SAUTEED MUSHROOMS15
- ASPARAGUS WITH HOLLANDAISE.....15
- WHIPPED POTATOES.....12
- HAND CUT FRENCH FRIES.....10
- TRUFFLE FRENCH FRIES.....14
- FRIED ONIONS.....12
- BRUSSELS SPROUTS WITH BACON.....15
- CARAMELIZED ONION & POTATO HASH...13
- CHARRED CIPOLLINI ONION & PEAS14
preserved lemon butter

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.