

**STARTERS & SHELLFISH**

- ANGRY SHRIMP** ..... 26  
crispy battered shrimp, spicy lobster butter sauce
- GRILLED BACON** ..... 24  
Banh Mi style, pickled vegetables, fresno pepper, crispy baguette
- TUNA TARTARE\*** ..... 25  
cucumber salad, avocado mousse, gochujang, crispy rice crackers
- SMOKED SALMON TARTARE\*** ..... 26  
Hackleback caviar, lemon-herb aioli, apple, soft-boiled quail egg

- CRAB CAKE** ..... 28  
lump crab meat, cognac mustard, ginger sauce
- AMERICAN WAGYU CARPACCIO\*** ..... 26  
SRF Wagyu tenderloin, pickled mushrooms, black truffle aioli, shaved Parmesan
- JUMBO SHRIMP COCKTAIL (3 PIECE)** ..... 19
- CHILLED MAINE LOBSTER TAIL (EACH)** .... 18
- OCTOPUS COCKTAIL** ..... 22
- EAST COAST OYSTERS\* (HALF DOZEN)** .... 22
- CRAB COCKTAIL** ..... MKT

**SOUP**

- CLASSIC SPLIT PEA SOUP** ..... 10  
the Smith & Wollensky original recipe
- CLAM CHOWDER** ..... 14  
New England style

**STEAKHOUSE BURGERS & SANDWICHES**

SERVED WITH HAND CUT FRENCH FRIES, COLE SLAW, HOUSE-MADE PICKLES

- WOLLENSKY'S BUTCHER BURGER\*** .... 21  
applewood smoked bacon, aged cheddar, steak sauce mayo
- CAJUN BURGER\*** ..... 21  
blackened, bleu cheese, red onion marmalade
- TRUFFLE BURGER\*** ..... 26  
portabello mushroom, gruyere cheese, black truffle aioli
- COFFEE & COCOA BURGER\*** ..... 22  
our signature rub, topped with ancho chili butter and angry onions

- TENDERLOIN SANDWICH\*** ..... 28  
aged cheddar, angry onions, horseradish aioli, bacon jam
- CORNED BEEF SANDWICH** ..... 22  
sauerkraut, gruyere, whole grain mustard and horseradish aioli, rye bread
- CHICKEN SANDWICH** ..... 19  
grilled chicken breast, bacon, cheddar, avocado, chipotle aioli, brioche
- MAINE LOBSTER ROLL** ..... 44  
half pound Gulf of Maine lobster meat with lemon mayo, on traditional buttered roll

**BUTCHER'S TABLE\***

- SIGNATURE FILET MIGNON 10 OZ.** ..... 65
- COFFEE & COCOA RUBBED FILET 10 OZ.** . . 68  
ancho chili butter, angry onions
- GORGONZOLA CRUSTED FILET 10 OZ** .... 75  
bacon and scallions
- TWIN PETIT FILET MIGNON** ..... 58  
mushrooms, brandy peppercorn sauce
- STEAK TIPS AU POIVRE** ..... 30  
brandy peppercorn sauce, roasted portabella mushrooms, whipped potatoes
- PETIT NY STRIP** ..... 39  
8 oz. Prime NY strip steak, crispy Yukon gold potatoes, asparagus, red wine demi-glace
- DOMESTIC LAMB CHOP\*** ..... 38  
pistachio crust, pea puree, mint, cilantro, pickled radish
- BONE-IN RIB EYE AU POIVRE 26 OZ.** ..... 75  
wet-aged, peppercorn crusted, brandy peppercorn sauce

**USDA PRIME CLASSIC STEAKHOUSE CUTS\***

- SIGNATURE USDA PRIME DRY-AGED BONE-IN RIB EYE 28 OZ** ..... 105
- CAJUN MARINATED USDA PRIME DRY-AGED BONE-IN RIB EYE 28 OZ** .... 107
- 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 OZ** ..... 78

**AMERICAN WAGYU\***

- WAGYU MANHATTAN CUT** ..... 99  
9 oz. gold grade Wagyu, coffee and cocoa rub, roasted corn puree, chimichurri, smoked tableside
- WAGYU FILET MIGNON** ..... 98  
9 oz. black grade Wagyu, roasted shallot, asparagus, bone marrow butter
- WAGYU FLAT IRON** ..... 78  
12 oz. gold grade Wagyu, mole sauce, caramelized onion and potato hash

LIMITED AVAILABILITY ON ALL WAGYU CUTS

**STEAK ENHANCEMENTS**

- CAJUN RUB** ..... 3
- COFFEE & COCOA RUB** ..... 3
- BEARNAISE SAUCE** ..... 5
- HOLLANDAISE SAUCE** ..... 5
- BRANDY PEPPERCORN SAUCE** ..... 8
- GORGONZOLA CRUSTED** ..... 10
- ROASTED BONE MARROW** ..... 12
- MAINE LOBSTER TAIL (EACH)** ..... 18

**SALADS**

- WOLLENSKY SALAD** ..... 16  
romaine lettuce, tomatoes, potato croutons, bacon lardons, marinated mushrooms, dijon vinaigrette
- TOMATO & ONION SALAD** ..... 16  
whipped feta, Marcona almonds
- CAESAR SALAD** ..... 16  
romaine lettuce, traditional dressing, croutons
- ROASTED CARROT SALAD** ..... 15  
herb roasted carrot, charred onion crema, pistachios, honey thyme glaze
- BABY ICEBERG SALAD** ..... 17  
tomatoes, crumbled bleu cheese, bleu cheese dressing, bacon lardons, scallions
- GREEK SPINACH SALAD** ..... 17  
baby spinach, olives, red onion, cucumber, tomatoes, feta, lemon oregano vinaigrette
- BURRATA** ..... 19  
basil and cilantro pesto, tomato chutney, crostini add prosciutto. .... 5

— **SALAD ADD ONS** —

- GRILLED CHICKEN** ..... 12
- TENDERLOIN TIPS\*** ..... 18
- JUMBO CHILLED OR GARLIC GRILLED SHRIMP** ..... 19
- PAN-SEARED SALMON\*** ..... 22

**FRESH CATCH\***

- SEARED YELLOWFIN TUNA** ..... 50  
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 MUSHROOMS** ..... 15
- 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 & PEAS** . . . 14  
preserved lemon butter

Prices and availability are subject to change.

**DID SOMEONE SAY HAPPY HOUR?!**

Join us at the bar, here in Boston for S&W BAR BITES including \$2 East Coast Oysters, Confit Bacon Bites, House-Made Potato Chips & Onion Dip, Filet Sliders and more. Bringing some friends, we'll see you at the bar!

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.