

STARTERS

ANGRY SHRIMP . . . . .26	GRILLED OCTOPUS . . . . .30
crispy battered shrimp, spicy lobster butter sauce	Marcona almond romesco sauce, peppadew peppers, romanesco
CRAB CAKE. . . . .28	HAMACHI CRUDO . . . . .26
lump crab meat, cognac mustard, ginger sauce	citrus, green apple, cucumber, tomato, passion fruit sauce
TUNA TARTARE* . . . . .25	AMERICAN WAGYU CARPACCIO* . . . . .27
orange, jalapeno, cucumber, coconut vinaigrette, sesame tuile	SRF Wagyu tenderloin, pickled mushrooms, black truffle aioli, croutons, shaved Parmesan, crostini
TABLESIDE STEAK TARTARE* . . . . .29	BURRATA . . . . .19
roasted bone marrow, grilled crostini	herb pesto, heirloom tomato, Marcona almond
CONFIT BACON . . . . .24	ADD PROSCIUTTO . . . . .6
sweet soy glazed, red cabbage and fresno pepper slaw, pickled vegetables	

SHELLFISH

JUMBO SHRIMP COCKTAIL	
3 piece . . . . .19	
5 piece . . . . .30	
EAST COAST OYSTERS* (HALF DOZEN) . . . . .22	
CHILLED MAINE LOBSTER TAIL (EACH) . . . . .21	
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	
<i>All towers accompanied by horseradish cocktail sauce, cognac mustard, ginger sauce, and green apple mignonette.</i>	

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 TWO . . . . .160
18 oz. filet, twin Maine lobster tails with garlic butter, chimichurri
SIGNATURE FILET MIGNON 10 OZ. . . . .68
COFFEE & COCOA RUBBED FILET 10 OZ . .70
ancho chili butter, angry onions
FILET OSCAR 10 OZ . . . . .88
lump crab meat, asparagus, hollandaise sauce
GORGONZOLA CRUSTED FILET 10 OZ. . . .75
bacon and scallions
TWIN PETIT FILET MIGNON . . . . .60
mushrooms, brandy peppercorn sauce
SRF KUROBUTA PORK CHOP . . . . .65
pineapple salsa, chimichurri, charred radicchio
DUCK CONFIT . . . . .36
cherry glaze, carrot orange puree, potato gratin
HALF CHICKEN . . . . .36
semi-boneless chicken, prosciutto, spinach, crispy Yukon gold potatoes, lemon chicken jus
BONE-IN RIB EYE AU POIVRE 26 OZ. . . .78
wet-aged, peppercorn crusted, brandy peppercorn sauce

AMERICAN WAGYU\*

SWINGING TOMAHAWK RIB EYE . . . . .250
44 oz. black grade Wagyu, carved tableside, confit herbed potatoes - great to share
WAGYU PORTERHOUSE FOR TWO . . . . .275
38+ oz. gold grade Wagyu, fondant potatoes, asparagus
LONG BONE WAGYU FILET . . . . .158
18 oz. gold grade Wagyu, arugula, EVOO, lemon, crispy garlic
WAGYU RIBEYE . . . . .145
14 oz. black grade Wagyu, bone marrow bordelaise, blistered tomato
WAGYU NY STRIP . . . . .130
14 oz. gold grade Wagyu, sauteed spinach, crispy shallots
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

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.

STEAK ENHANCEMENTS

CAJUN RUB . . . . .3
COFFEE & COCOA RUB . . . . .5
BEARNAISE SAUCE . . . . .5
HOLLANDAISE SAUCE . . . . .5
BRANDY PEPPERCORN SAUCE . . . . .8
GORGONZOLA CRUSTED . . . . .10
ROASTED BONE MARROW . . . . .12
MAINE LOBSTER TAIL (EACH) . . . . .21

USDA PRIME CLASSIC STEAKHOUSE CUTS\*

USDA PRIME DRY-AGED PORTERHOUSE FOR TWO - 42 OZ . . . . .190
SIGNATURE USDA PRIME DRY-AGED BONE-IN RIB EYE 28 OZ . . . . .105
CAJUN MARINATED USDA PRIME DRY-AGED BONE-IN RIB EYE 28 OZ . . . .105
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

SOUP & SALADS

CLASSIC SPLIT PEA SOUP . . . . .10
the Smith & Wollensky original recipe
CLAM CHOWDER . . . . .14
New England style
TOMATO & ONION SALAD . . . . .16
whipped feta, Marcona almonds
WOLLENSKY SALAD . . . . .16
romaine lettuce, tomatoes, potato croutons, bacon lardons, marinated mushrooms, dijon vinaigrette
CAESAR SALAD . . . . .16
romaine lettuce, traditional dressing, croutons
CLASSIC ICEBERG SALAD . . . . .17
crumbled bleu cheese, bacon lardons, tomatoes, scallions, bleu cheese dressing
MODERN ICEBERG SALAD . . . . .17
creamy bleu cheese, bacon lardons, tomatoes, red onion, radish, red wine vinaigrette
DUCK CONFIT SALAD . . . . .19
duck confit, carrots, cucumber, quinoa, poached egg, frisee, red onion, dijon vinaigrette

FRESH CATCH\*

CHILEAN SEA BASS . . . . .54
fondue potato, lobster sauce, confit tomato, charred cippolini, shaved fennel
SEARED YELLOWFIN TUNA . . . . .52
coconut carrot puree, wild rice, vegetable medley, tamarind sauce, soy cured egg yolk
SEARED NORWEGIAN SALMON . . . . .45
spring vegetable ragu, morel mushroom, braised leeks, chicken jus

CLASSIC & NEW SIDES

TRUFFLED MAC & CHEESE . . . . .22
SAUTEED SPINACH . . . . .14
CREAMED SPINACH . . . . .16
SAUTEED MUSHROOMS . . . . .16
ASPARAGUS WITH HOLLANDAISE . . . . .15
WHIPPED POTATOES . . . . .12
HAND CUT FRENCH FRIES . . . . .10
TRUFFLE FRENCH FRIES . . . . .14
FRIED ONIONS . . . . .12
CORN MANCHEGO . . . . .17
CHARRED BROCCOLINI . . . . .15
CHARRED ROMANESCO . . . . .14
Marcona almond romesco sauce, herb aioli
ROAST BEEF HASH . . . . .15
fried egg, horseradish gremolata

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.