

STARTERS

CRAB CAKE.....	1,180
lump crab meat, cognac mustard, ginger sauce	
ANGRY SHRIMP.....	1,380
crispy battered shrimp, spicy lobster butter sauce	
STEAK TARTARE*.....	1,180
crostini	
HOKKAIDO SEA SCALLOPS.....	1,480
corn custard	
TUNA POKE*.....	780
coconut vinaigrette, miso tuile	

CONFIT BACON.....	980
bourbon glaze, red cabbage pepper slaw, pickled vegetables	
GRILLED OCTOPUS.....	1,380
romesco sauce, Marcona almond, pickled peppers	
SEARED DUCK FOIE GRAS.....	1,880
onion marmalade, torched papaya	
BURRATA.....	1,280
locally sourced, arugula, heirloom tomato, prosciutto	
CLASSIC COMBO.....	1,780
angry shrimp, scallop, crabcake	

SHELLFISH

JUMBO SHRIMP COCKTAIL.....	1,480
FRESH OYSTERS (HALF DOZEN)*.....	MKT
COLOSSAL CRAB COCKTAIL.....	1,580
SEAFOOD TOWER FOR TWO*.....	MKT
SEAFOOD TOWER FOR FOUR*.....	MKT
CHILLED MAINE LOBSTER (EACH).....	MKT

All towers accompanied by horseradish cocktail sauce, cognac mustard sauce, ginger mayo, and 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 Grade, grain fed, and humanely raised. Further enhanced through in-house aging for a minimum of 28 days, the steak’s natural flavor and tenderness are intensified. We feature USDA Prime steaks, signature filets, and American Wagyu sourced from a network of small family farms and sustainably produced by our partners at Double R Ranch and Snake River Farms.



USDA PRIME DRY-AGED STEAKHOUSE CUTS*

USDA PRIME 28 DAY DRY-AGED BONE-IN RIB EYE 24 OZ.....	9,980
USDA PRIME 28 DAY DRY-AGED BONE-IN NEW YORK 21 OZ.....	8,880
USDA PRIME 28 DAY DRY-AGED PORTERHOUSE 44 OZ.....	16,880

BUTCHER’S TABLE*

CHATEAUBRIAND 32 OZ.	14,880
bone marrow, roasted potatoes, mushrooms	
FILET MIGNON 8 OZ.	5,080
UNI FILET 8 OZ.....	5,980
ROSSINI FILET 8 OZ.....	6,960
foie gras, truffle demi-glaze	
LOBSTER OSCAR FILET 8 OZ.	6,260
BLACK PEARL CAVIAR FILET 8 OZ. ...	6,980
JAPAN A5 WAGYU 6 OZ.....	5,080
USDA PRIME BONELESS RIBEYE 16 OZ. .	6,980
USDA PRIME BONELESS NEW YORK STRIP 18 OZ.	6,480
USDA PRIME CAJUN RUBBED BONELESS NEW YORK STRIP 18 OZ.	6,780
TOMAHAWK PORK CHOP 30 OZ.	3,980
Don Papa rum glaze & spicy tomato jam	
LAMB CHOPS.....	4,880
romesco, mint pesto	
SEARED DRY AGED DUCK BREAST ...	3,080
carrot orange coulis, cherry glaze	

AMERICAN WAGYU*

AMERICAN WAGYU SWINGING TOMAHAWK 44 OZ.	25,880
black grade Wagyu, confit herbed beef fat potatoes, vegetables - great to share	

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

BRANDY PEPPERCORN SAUCE.....	500
LOBSTER OSCAR STYLE.....	1,180
lobster, asparagus, hollandaise	
UNI STYLE*.....	980
Japanese sea urchin, uni butter	
ROSSINI STYLE.....	1,880
seared foie gras, truffle demi	
ROASTED BONE MARROW.....	580
FRESH MAINE LOBSTER.....	MKT

CAVIAR

CLASSIC STYLE*.....	(ASK SERVER)
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SALADS

WOLLENSKY SALAD.....	980
romaine lettuce, tomatoes, marinated mushrooms, potato croutons, dijon vinaigrette, bacon lardons	
CAESAR SALAD.....	980
romaine hearts, traditional dressing, croutons, parmesan	
MODERN ICEBERG SALAD.....	980
creamy bleu cheese, bacon lardons, red onion, red wine vinaigrette	
TUNA NICOISE SALAD.....	1,180
green beans, potatoes, local organic greens, egg, red wine vinaigrette, Kalamata olives	

SOUP

LOBSTER BISQUE.....	980
lobster, cognac cream, tarragon	
CLASSIC SPLIT PEA SOUP.....	680
the Smith & Wollensky original recipe	
FRENCH ONION & OXTAIL.....	880
cheese gratin	
SOUP OF THE DAY.....	680

FRESH CATCH*

ARCTIC BLACK COD & LOBSTER.....	6,880
lobster buerre blanc, potato	
WILD SOCKEYE SALMON FILLET.....	3,580
spicy local crayfish tomato gumbo	
BAKED MAINE LOBSTER.....	MKT
1 KG	

CLASSIC & NEW SIDES

FOIE GRAS RICE.....	1,580
SPANISH CHORIZO RICE.....	680
BONE MARROW DIRTY RICE.....	1,280
FRENCH FRIES.....	480
WHIPPED POTATOES.....	580
CREAMED SPINACH.....	580
TRUFFLE MAC & CHEESE.....	880
LOBSTER MAC & CHEESE.....	1,180
CORN MANCHEGO.....	480
POTATO ROSTI.....	480
SAUTEED MUSHROOMS WITH CHORIZO.	680
STEAMED ASPARAGUS CREMA*	
three-caviar crema, poached egg.....	
	680

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.

S&W SIGNATURE
MARTINIS-890

- GIN
- CITADELLE ORIGINAL
HENDRICK’S
MALFY (LEMON)
MALFY (ROSA)
TANQUERAY DRY
- VODKA
- BELVEDERE
GREY GOOSE
KETEL ONE
TITO’S
- your choice: shaken, stirred, dry, dirty, up, rocks
lemon twist | cocktail onions | english cucumber |
spanish olives | bleu cheese olives

S&W SIGNATURE
COCKTAILS-790

- CHAOS
- bourbon, honey, lime, orange, grape
- GARDEN 47
- chamomile-infused whiskey, elderflower, peach
schnapps, lime, honey, egg white
- GRAPEFRUIT FASHIONED
- bourbon, sweet vermouth, grapefruit, grapefruit bitters,
simple syrup
- KANTO
- gin, pomelo syrup, Aperol, prosecco, soda water
- MISMO
- white rum, lime juice, tamarind, tomato, simple syrup,
fresh milk
- PARADISE
- gin, passionfruit, pineapple, orange, orange bitters,
muscovado syrup
- PLUM HEAVEN
- apple brandy, shiso-infused sloe gin, lime, honey
- TEA NO. 12
- oolong infused rum, pineapple, lemon, muscovado,
grapefruit bitters

CLASSIC
COCKTAILS-690

- APEROL SPRITZ
- Aperol, prosecco, sparkling water
- HIBALL
- whiskey, soda water
- JACK ROSE
- apple brandy, grenadine, lemon
- MOJITO
- white rum, dark rum, mint, lime, soda water, simple syrup
- NEGRONI
- gin, Campari, sweet vermouth
- NEW YORK SOUR
- bourbon, lime, simple syrup, red wine
- OLD FASHIONED
- bourbon, muscovado syrup, Angostura bitters,
Peychaud’s bitters
- SANGRIA
- red wine, elderflower, triple sec, cherry liqueur, orange,
lime, simple syrup
- SOUTHSIDE
- gin, lime, simple syrup, mint
- TOMMY'S MARGARITA
- tequila, mezcal, lime juice, agave syrup, salt
- ESPRESSO MARTINI
- vodka, coffee, muscovado syrup, espresso

MOCKTAILS-360

- FIZZY PINK
- grapefruit, lime, rose syrup, soda water, rosemary
- VIRGIN CHAOS
- black tea, honey, orange, lime, grape
- VIRGIN MOJITO
- lime, simple syrup, mint, soda water

S&W SIGNATURE
MANHATTANS-990

- BUFFALO TRACE BOURBON
- BULLEIT BOURBON
- ELIJAH CRAIG SMALL BATCH BOURBON
- WOODFORD RESERVE BOURBON
- MAKER’S MARK BOURBON
- RITTENHOUSE RYE
- SAZERAC RYE
- your choice: dry, sweet, perfect, up, rocks
orange twist | bourbon cherry | maraschino cherry

SMITH & WOLLENSKY
PRIVATE RESERVES

- SAUVIGNON BLANC
NAPA VALLEY 2024
- It was a textbook year for winemaking, yet it was also unusual for the numerous days of heat during the growing season. Key to the success of the vintage was heavy winter rain that set the vines up for success. The 2024 vintage vines are described as dynamic and rich in flavor, blending boldness with elegance.
- The finished wine features white flower and lime blossom, with touches of tropical fruits, ripe bartlett pear, lemongrass and mineral notes. Juicy, floral and fruity flavors are on display in this medium to full-bodied wine, with a lively balance.
- CABERNET SAUVIGNON
YOUNTVILLE - NAPA VALLEY 2022
- The typical gap between the white and red wine harvest was almost nonexistent. The 2022 red wines are notable for excellent structure, with deep red colors, luxurious tannins and exquisite fruit-forward aromatics.
- The wine is full-bodied, with a buttery, silky texture. It boasts flavors of dried blueberry, black currant, brown sugar, cocoa nibs and some raspberry on the long finish

BREWS

- GUINNESS 520
- BUDWEISER 390
- CORONA..... 390
- PAULANER..... 420
- SAN MIGUEL LIGHT..... 295
- SAN MIGUEL PALE PILSEN..... 295
- STELLA ARTOIS 390
- ENGKANTO IPA 480

SOFT DRINKS

- COKE 180
- COKE ZERO 180
- FEVER TREE GINGER ALE 324
- FEVER TREE GINGER BEER 324
- SODA WATER 180
- SPRITE 180
- TONIC WATER..... 216
- ACQUA PANNA 360
- SAN PELLEGRINO 360
- ORANGE JUICE 390
- SEASONAL JUICE 390

PREMIUM CORAVIN
WINE

BY THE GLASS

- THE MASCOT 4,510
- Cabernet Sauvignon, Napa Valley
- CONTINUUM NOVICIUM 4,610
- Cabernet Sauvignon, Mount Veeder
- CHATEAU CROIX DE LABRIE..... 3,610
- St. Emilion, France
- CATENA ZAPATA 3,250
- Mendoza, Argentina

WINES BY THE GLASS
SPARKLING & WHITES

- HOUSE CHAMPAGNE..... 1,240
- Brut, Champagne
- J. DROUHIN LA FORET 640
- Chardonnay, Burgundy, France
- MCMANIS FAMILY VINEYARD..... 550
- Chardonnay, River Junction, California
- BALUARTE..... 510
- Verdejo, Rueda, Spain
- MAR DE FRADES 505
- Albariño, Rias Baixas, Spain
- MARIUS 490
- Vermentino, Pays d'Oc, France
- RINALDI..... 640
- Moscato d'Asti, Italy
- ALLAN SCOTT..... 550
- Sauvignon Blanc, Marlborough, New Zealand
- BEAUMONT..... 515
- Chenin Blanc, Walker Bay, South Africa
- CASTELLO BANFI LE RIME..... 495
- Pinot Grigio, Tuscany, Italy

ROSE

- DOMAINE DE LA ROUVIÈRE 530
- Cotes de Provence, France

REDS

- SMITH & WOLLENSKY 610
- Meritage, Napa Valley, USA
- MAUCAILLOU 505
- Bordeaux, France
- THE HARBOUR..... 490
- Shiraz, Australia
- COUSINO MACUL,
ANTIGUAS RESERVAS 495
- Cabernet Sauvignon, Chile
- CLAY CREEK 510
- Pinot Noir, Central Coast USA
- COLI 525
- Sangiovese, Chianti Classico DOCG
- JEAN-LUC BALDES..... 590
- Malbec, Cahors, France
- CHATEAU LA GAMAYE..... 535
- Bordeaux, France
- CLAY CREEK 530
- Red Blend, Central Coast USA



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