STARTERS

ANGRY SHRIMP* ........................................... 27
crispy battered shrimp, spicy lobster butter sauce
CRAB CAKE ................................................. 29
lump crab meat, cognac mustard, ginger sauce
TUNA TARTARE* ............................................ 26
cucumber salad, avocado mousse, gochujang, crispy rice crackers
SMOKED SALMON TARTARE* .......................... 26
Hackleback caviar, lemon-herb aioli, apple, soft-boiled quail egg
GRILLED BACON ........................................... 25
Bahn Mi-style, pickled vegetables, fennel pepper, crispy baguette

TABLESDE STEAK TARTARE* .............................. 27
roasted bone marrow, grilled crostini
JERK BBQ RIBS ............................................. 22
St. Louis cut, Jerk BBQ sauce, jicama slaw
BURRATA ....................................................... 20
compressed melon, sherry-gastricre, crostini
tahini, prosciutto
ROAST BEEF POPOVERS ................................. 24
caramelized onions and mushrooms, brandy peroncino sauce, aged cheddar
AMERICAN WAGYU CARPACCIO* .................. 24
SRF Wagyu tenderloin, pickled mushrooms, black truffle aioli, shaved Parmesan

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 files, 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.

DOUBLE R RANCH NORTHWEST BEEF

SURF & TURF FOR TWO .................................... 165
18 oz. filet, twin Maine lobster tails with garlic butter, chimichurri
SIGNATURE FILET MIGNON 10 OZ. ............... 68
COFFEE & COCOA RUBBED FILET 10 OZ. .... 71
ancho chili butter, angry onions
FILET OSCAR 10 OZ. ....................................... 91
lump crab meat, asparagus, hollandaise sauce
GORGOZOLA CRUSTED FILET 10 OZ. ........... 78
bacon and scallions
TWIN PETIT FILET MIGNON ......................... 58
proscuitto wrapped
VEAL CHOP .................................................... 70
fennel pollen and lemon zest rub, lemon oil, arugula
BONE-IN RIB EYE 26 OZ. ............................... 75
5W umami dry rub

AMERICAN WAGYU*

SWINGING TOMAHAWK RIBEYE ..................... 260
44 oz. black grade Wagyu, carved tableside, crispy beef-fat potatoes - great to share
WAGYU PORTERHOUSE FOR TWO ................. 270
38 oz. gold grade Wagyu, fondant potatoes, asparagus
LONG BONE WAGYU FILET ......................... 155
18 oz. gold grade Wagyu, arugula, EVVO, lemon, crispy garlic
WAGYU NY STRIP ........................................... 98
9 oz. gold grade Wagyu, coffee and cocoa rub, roasted corn puree, chimichurri, smoked tableside
WAGYU FILET MIGNON ................................. 94
roasted, shredded, asparagus, bone marrow butter
WAGYU FLAT IRON FRITES ............................ 78
12 oz. grade Wagyu bone, marrow butter, rosemary frutes

In partnership with Snake River Farms, the Pioneers of American Wagyu, the selection above presents an unrivalsed 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 RUB ................................................... 3
COFFEE & COCOA RUB ................................. 3
BEARNAISE SAUCE ......................................... 5
HOLLANDAISE SAUCE ................................. 5
BRANDY PEPPERCORN SAUCE ..................... 8
GORGOZOLA CRUSTED ................................. 10
ROASTED BONE MARROW ......................... 12
MAINE LOBSTER TAIL (EACH) ...................... 18

SHELLFISH

JUMBO SHRIMP COCKTAIL .......................... 3 EACH
5 piece ...................................................... 21
5 piece ...................................................... 35

EAST COAST OYSTERS* (HALF DOZEN) ....... 22

CHILLED MAINE LOBSTER TAIL (EACH) ...... 18

COLOSSAL CRAB COCKTAIL ......................... 24

OCTOPUS COCKTAIL ....................................... 18

EAST COAST OYSTERS* .................. 145
Maine lobster tail, colossal crab cocktail, jumbo shrimp, oysters, octopus cocktail

BUILD YOUR OWN SHELLFISH TOWER* ....... 145
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 American caviar cocktail sauce, cognac mustard, ginger sauce, and green apple mignonette

SOUP & SALADS

CLASSIC LENTIL SOUP .................................... 8

RUTABAGA CHOWDER .................................... 14
New England style

HEIRLOOM TOMATO & ONION SALAD .......... 16
whipped feta, Marcona almonds

WOLLNSKY SALAD ........................................ 16
romaine lettuce, heirloom tomatoes, potato croutons, bacon lardons, marinated mushrooms, dijon vinaigrette

CAESAR SALAD ............................................. 16
romaine lettuce, traditional dressing, croutons

BABY ICEBERG SALAD .................................. 17
heirloom tomatoes, crumbled bleu cheese, bleu cheese dressing, bacon lardons, scallions

ROASTED BEET SALAD ................................. 16
red and yellow beets, charred onion cream, herb pink peppercorn vinaigrette

FRESH CATCH*

MISO GLAZED SEA BASS ................................. 50
Szechuan snow peas, almonds, sesame-roasted baby bok choy

SEARED YELLOWFIN TUNA .................. 50
rice paper-seared, ginger, red cabbage slaw, coconut carrot puree

MOROCCAN SALMON ...................................... 44
ras el hanout spice, charcoal, chilled cous cous salad

CLASSIC & NEW SIDES

TRUFFLED MAC & CHEESE ......................... 20

CREAMED OR SAUTEED SPINACH .............. 14

SAUTEED MUSHROOMS .......................... 16

ASPARAGUS WITH HOLLANDAISE ............. 15

WHIPPED POTATOES .................................. 12

HAND CUT FRENCH FRIES ........................... 10

TRUFFLE FRENCH FRIES ............................. 15

ORION RINGS ................................................ 12

HASH BROWNS ............................................. 12

CREAMY CORN MANCHEGO ....................... 16

SZECHUAN SNOW PEAS WITH ALMONDS ... 15

HASSELBACK POTATOES ......................... 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.