STARTERS

ANGRY SHRIMP...7
CRAB CAKE...29
TABLESIDE STEAK TARTARE*...27
TUNA TARTARE*...26
SMOKED SALMON TARTARE*...26

SHELLFISH

JUMBO SHRIMP COCKTAIL
3 piece...21
5 piece...35
EAST COAST OYSTERS* (HALF DOZEN)...22
CHILLED MAINE LOBSTER TAIL (EACH)...18
COLOSSAL CRAB COCKTAIL...24
OCTOPUS COCKTAIL...18

SHELLFISH TOWER FOR FOUR*...145
Maine lobster tail, Colossal crab cocktail, jumbo shrimp, oysters, octopus cocktail

BUILD YOUR OWN SHELLFISH TOWER*
Maine lobster tail | jumbo shrimp cocktail | oysters octopus cocktail | crabmeat cocktail | caviar**
See our Caviar Menu for full list of offerings.

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.

AMERICAN WAGYU*

WAGYU NY STRIP...98
9 oz. gold grade Wagyu, coffee and cocoa rub, roasted corn puree, chimichurri, smoked tableside
WAGYU FILET MIGNON...94
9 oz. black grade Wagyu, roasted shallot, asparagus, bone marrow butter
WAGYU FLAT IRON FRITES...78
12 oz. gold grade Wagyu, bone marrow butter, rosemary fries

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 Fukuturu, once ranked the highest marking 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
GORGONZOLA CRUSTED...10
ROASTED BONE MARROW...12
MAINE LOBSTER TAIL (EACH)...18

BEFORE ORDERING YOUR MEAT, WE RECOMMEND THAT YOU CONSIDER ADDING OUR AWARD-WINNING ENHANCEMENTS TO YOUR STEAK ORDER.

SOPHISTICATED TASTE, SUBLIME SENSATION

LUNCH MENU

STATEHOUSE

LOBSTER ROLL...44
traditional with lemon mayo
WOLLENSKY’S BUTCHER BURGER*...21
applewood smoked bacon, aged cheddar, steak sauce mayo
CAJUN BURGER*...21
blackened, bleu cheese, red onion marmalade
TENDERLOIN SANDWICH*...29
aged cheddar, aniseed, horseradish aioli, bacon jam
CHICKEN SANDWICH...19
grilled chicken breast, bacon, cheddar, avocado, chipotle aioli, brioche

FRESH CATCH*

YELLOWFIN TUNA...48
rice paper-seared, ginger, red cabbage slaw, coconut carrot puree
MOROCCAN SALMON...44
ras el hanout, lemon, charred, couscous 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
ONION RINGS...12
HASH BROWNS...16
CREAMY CORN MANCHEGO...16
SZECHUAN SNOW PEAS WITH ALMONDS...15
HASSELBACK POTATOES...14

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.