

前菜 STARTERS

厚切培根 GRILLED BACON	590
青醬田螺波特菇 BAKED ESCARGOTS WITH PORTOBELLO MUSHROOM & PESTO SAUCE	690
嫩煎鮪魚 秋葵 柚子醋* CAJUN-CRUSTED SEARED TUNA WITH OKRA & PONZU SAUCE	690
火腿芝麻葉布拉塔起司 BURRATA WITH PROSCIUTTO & ARUGULA	690
牛肉韃靼* STEAK TARTARE	690
白酒檸香蒜味中卷 SAUTÉED SQUID WITH LEMON AND GARLIC	690

憤怒蝦 龍蝦奶油醬 ANGRY SHRIMP	790
伊比利火腿冷盤* IBÉRICO HAM PLATE	890
照燒牛舌 哈里薩醬* SOY-GLAZED BEEF TONGUE WITH HARISSA SAUCE	890
香煎北海道干貝 西班牙臘腸 豌豆泥* SEARED HOKKAIDO SCALLOPS WITH CHORIZO & PEA PURÉE	890
蟹肉餅 干邑芥末醬 CRAB CAKE	890
精選三拼(憤怒蝦、香煎干貝、蟹肉餅) CLASSIC COMBO STARTERS FOR 2 Angry Shrimp, Seared Scallop, Crab Cake	1,990

湯 & 沙拉 SOUPS & SALADS

波士頓龍蝦濃湯 MAINE LOBSTER BISQUE	890
法式洋蔥牛肉湯 FRENCH ONION & BEEF SOUP	390
每日例湯 SOUP DU JOUR	290
凱撒沙拉 CAESAR SALAD	390

穀物沙拉 GRAIN SALAD	390
西班牙臘腸紅藜麥嫩葉沙拉 卡塔琳娜醬 CHORIZO, RED QUINOA & BABY GREEN SALAD WITH CATALINA DRESSING	390
煙燻鮭魚烤蔬菜沙拉* SMOKED SALMON WITH GRILLED VEGETABLES SALAD	590
華倫斯基沙拉 WOLLENSKY SALAD	590

海鮮冷盤 CHILLED SHELLFISH

鮮蝦冷盤 JUMBO SHRIMP COCKTAIL	790
蟹肉冷盤 COLOSSAL LUMP CRAB COCKTAIL	890
龍蝦冷盤/半隻 CHILLED HALF MAINE LOBSTER	1,190
新鮮生蠔* 半打 OYSTERS ON THE HALF SHELL - 1/2 DOZEN	時價 Market
浮誇版升級 (加鮭魚卵&海膽)* OYSTER ADD ON (SALMON ROE & UNI)	+290
魚子醬* CAVIAR	Ask Server

海鮮塔* SEAFOOD TOWERS	
兩人份 FOR TWO	3,990
四人份 FOR FOUR	7,980
龍蝦、鮮蝦、生蠔、海膽、帝王蟹腳、章魚沙拉、檸檬漬干貝搭配雞尾酒醬、干邑芥末、薑味美乃滋和乾蔥紅酒醋 lobster, jumbo shrimp, oysters, uni, king crab leg, octopus cocktail, scallop ceviche with classic cocktail sauce, cognac mustard, ginger sauce and sherry mignonette	

牛肉來源：美國、日本、澳洲 | 牛骨來源：紐西蘭、澳洲 | 豬肉來源：台灣、西班牙、義大利

若您對特定食材會過敏，請於點餐前告知您的服務人員，主廚將以當日可取得之當季食材來為您特製餐點。
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.

Est-1977

乾式熟成 CLASSIC DRY-AGED CUTS*

帶骨紐約客 21 OZ. USDA PRIME BONE-IN NEW YORK	4,190
帶骨肋眼 24 OZ. USDA PRIME BONE-IN RIB EYE	4,990
威士忌熟成帶骨紐約客 21 OZ. WHISKY AGED USDA PRIME BONE-IN NEW YORK	5,190

帶骨戴爾莫尼科牛排 35 OZ. USDA PRIME BONE-IN DELMONICO	8,990
紅屋牛排 42 OZ. USDA PRIME PORTERHOUSE	10,090
美國和牛戰斧牛排 44 OZ. SNAKE RIVER FARMS AMERICAN WAGYU SWINGING TOMAHAWK RIB EYE	13,990

濕式熟成 STEAKS & FILETS*

小牛胸腺菲力 8 OZ. SWEETBREAD WITH FILET	2,590
香蒜奶油鮑魚菲力 8 OZ. GARLIC BUTTER ABALONE FILET	2,690
海膽菲力 8 OZ. UNI FILET	2,890
龍蝦奧斯卡菲力 8 OZ. LOBSTER OSCAR FILET	3,190
黑珍珠菲力 8 OZ. BLACK PEARL FILET	3,690
菲力 8 OZ. SIGNATURE FILET MIGNON	2,390

夏多布里昂牛排 32 OZ. CHÂTEAUBRIAND	8,990
F1 和牛帶骨肋眼 30 OZ. F1 WAGYU BONE-IN RIB EYE	6,190
A5 和牛紐約客 6 OZ. A5 WAGYU NEW YORK STRIP	3,990
肋眼 16 OZ. USDA PRIME BONELESS RIB EYE	3,390
紐約客 18 OZ. USDA PRIME BONELESS NEW YORK STRIP	3,690
紐澳良風味焦香紐約客 18 OZ. CAJUN SPICED USDA PRIME BONELESS NEW YORK STRIP CHICAGO STYLE	3,790

帶骨牛排皆可升級 牛骨肉炒飯
BONE-IN STEAK ADD-ON: BEEF FRIED RICE

精選配料 STEAK ENHANCEMENTS

香蒜奶油鮑魚 GARLIC BUTTER ABALONE	390
海膽 UNI STYLE	590
龍蝦奧斯卡 LOBSTER OSCAR STYLE	890
烤牛骨髓 ROASTED BONE MARROW	390
烤龍蝦/半隻 GRILLED HALF MAINE LOBSTER	1,190

烤帝王蟹腳/隻 GRILLED KING CRAB LEG (EACH)	1,790
白蘭地胡椒醬 BRANDY PEPPERCORN SAUCE	190
特製牛排醬 HOUSE STEAK SAUCE	150
香辣松露醬 SPICY TRUFFLE SAUCE	190
阿根廷紅醬 RED CHIMICHURRI	190

配菜 SIDES

炒櫛瓜/櫛瓜薯條 SAUTÉED OR FRIED ZUCCHINI	390
松露荷蘭醬烤蘆筍 ASPARAGUS WITH TRUFFLED HOLLANDAISE	490
明太子味噌茭白筍 WATER BAMBOO WITH MENTAIKO MISO	390
薯泥 WHIPPED POTATOES	290
薯條/肯瓊辣薯 FRENCH FRIES / CAJUN FRIES	290
馬鈴薯洋蔥煎餅 POTATO ROSTI	390

奶油起司焗烤馬鈴薯 POTATOES AU GRATIN	390
松露起司通心粉 TRUFFLED MAC & CHEESE	590
奶油菠菜/玉米 CREAMED SPINACH / CORN	290
炒蘑菇 SAUTÉED MUSHROOMS	390
炒花椰菜 SAUTÉED CAULIFLOWER	390



SIGNATURE COCKTAILS - 470

CHAOS
Bourbon, honey, grape, orange, lime, soda water

CUCUMBER SALAD
Vodka, Lillet, lime, lemon, jalapeno, cucumber, Cucumber Bitters

FATSO HAPPY WATER
Rum, Umeshu, lime, demerara syrup, coke

G
Gin, guava, apple, pineapple, lime, ginger syrup, ginger beer

GARDEN 47
Infused Whisky, St. Germain, Peach, honey, lime, egg white

GRAPEFRUIT FASHIONED
Bourbon, Sweet Vermouth, grapefruit, Grapefruit Bitters, simple syrup

ISLAND BLOSSOM
Tequila, Mancino Secco, Dita, Red Wine, rose, passion fruit, grapefruit

PARADISE
Gin, orange, pineapple, passion fruit, demerara syrup, Orange Bitters

TEA NO.12
Infused Rum, demerara syrup, lemon, pineapple, Grapefruit Bitters, tonic water

CLASSIC COCKTAILS - 470

BLOODY MARY
Vodka, lime, tomato, Celery Bitters, salt, pepper, Tabasco, celery, worcestershire sauce

JACK ROSE
Applejack, grenadine, lemon

JUNGLE BIRD
Rum, Campari, pineapple, lime, demerara syrup

NEGRONI SBAGLIATO
Prosecco, Campari, Sweet Vermouth

NEW YORK SOUR
Bourbon, Red Wine, lime, simple syrup

PALOMA
Mezcal, grapefruit, lime, soda

PAPER PLANE
Bourbon, lime, Aperol, Amaro

PIÑA COLADA
Rum, Malibu, ice cream, orgeat syrup, pineapple, lime

STRAWBERRY DAIQUIRI
Rum, strawberry syrup, lime

SOUTH SIDE
Gin, lime, simple syrup, mint

WHITE SANGRIA
White Wine, Peach, Cointreau, orange, lime

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MARTINIS - 495

VODKA: WHEATLEY | CIROC | GREY GOOSE | KETEL ONE | TITO'S
GIN: BROCKMANS | COTSWOLDS | HENDRICK'S | MALFY | TANQUERAY NO.10
Olives | Lemon Twist | Bleu Cheese

MANHATTANS - 495

BUFFALO TRACE KENTUCKY BOURBON | W.L. WELLER SPECIAL RESERVE |
1792 SMALL BATCH BOURBON | SAZERAC RYE |
1776 JAMES E. PEPPER STRAIGHT RYE | BULLEIT BOURBON |
MICHTER'S RYE | MICHTER'S BOURBON
Cherry | Orange Twist

MOCKTAILS - 380

FIZZY PINK
grapefruit, lime, rose syrup, soda water, rosemary

VIRGIN CHAOS
black tea, honey, grape, orange, lime

VIRGIN MOJITO
lime, simple syrup, mint, soda water

BREWS

ON TAP

	M	L
WOLLENSKY LAGER	250	350
BARTENDER SELECTION (Ask Server)	290	380

BOTTLE

TAIWAN BEER—GOLD MEDAL	160
CORONA	190
GUINNESS	250
BARTENDER SELECTION	Ask Server

SOFT DRINKS

TONIC WATER	100
FEVER-TREE SODA WATER	160
FEVER-TREE GINGER BEER	160
COCA-COLA COCA-COLA ZERO	100
SPRITE	100
SEASONAL JUICE	260
APPLE JUICE	260
ORANGE JUICE	260
MILKSHAKE (Matcha Strawberry Oreo)	290

WINES BY THE GLASS

SPARKLING & WHITES

HOUSE CHAMPAGNE	750
GIRARD	380
Sauvignon Blanc, Napa Valley, USA	
PAUMANOK	460
Riesling, North Fork, Long Island, USA (Semi Dry)	
BOIS MOZÉ	450
Chenin Blanc, Loire, France	
FAMILLE PAQUET	500
Nos Cinq Terroirs, Mâcon-Villages, France	
JACQUES FRELIN	480
Viognier, Chardonnay, Languedoc-Roussillon, France	
BARBERANI	550
Grechetto, Trebbiano, Orvieto, Umbria, Italy	
VIETTI	350
Moscato d'Asti, Cascinetta, Piedmonte, Italy (Sweet)	
MARQUES DE TOMARES	480
Blanco, Rioja, Spain	

ROSÉ

IL BORRO	450
Sangiovese, Toscana, Rosé, Italy	

REDS

SMITH & WOLLENSKY	480
Private Reserve, Napa Valley, USA	
SMITH & WOLLENSKY	1,080
Cabernet Sauvignon, Rutherford, USA	
LINGUA FRANCA	680
Pinot Noir, Avni, Eola-Amity, Willamette Valley, USA	
PEIRANO ESTATE	500
Zinfandel, Lodi, USA	
ROGER SABON	490
Côtes du Rhône, France	
LONGAVI	520
Carignan, Maule Valley, Chile	
TRAPICHE	560
Malbec, Mendoza, Argentina	
MOLLYDOOKER	580
Shiraz, The Boxer, McLaren Vale, Australia	
LE SALETTE	600
Valpolicella Ripasso, Veneto, Italy	
VIÑA VALORIA	660
Gran Reserva, Rioja, Spain	

WINE PAIRING-3 GLASSES	1,190
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