

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

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

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.

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
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
菠菜沙拉 水波蛋* SPINACH SALAD WITH POACHED EGG	490
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

主廚推薦 CHEF INSPIRED FEATURES

榛果脆皮鮭魚 法式奶油醬 HAZELNUT CRUSTED SALMON WITH BEURRE BLANC	1,690
龍蝦&鱈魚 龍蝦奶油醬 LOBSTER & ARCTIC COD WITH LOBSTER BEURRE BLANC	2,490
乾式熟成宜蘭櫻桃鴨胸 DRY-AGED YILAN DUCK BREAST	1,890
羔羊排 8 OZ.* LAMB CHOPS	2,490
台灣戰斧豬 30 OZ.* 波本醬 TAIWAN TOMAHAWK PORK CHOP WITH BOURBON SAUCE	1,990
史密斯海鮮熱盤 S&W SEAFOOD PLATTER	3,090
香烤大龍蝦 GRILLED JUMBO MAINE LOBSTER	3,890
升級 龍蝦燉飯 ADD ON LOBSTER RISOTTO	+390
馬賽燉蔬食 VEGETARIAN “BOUILLABAISSE” STEW	890

乾式熟成 CLASSIC DRY-AGED CUTS*

帶骨紐約客 21 OZ. USDA PRIME BONE-IN NEW YORK	4,190	帶骨戴爾莫尼科牛排 35 OZ. USDA PRIME BONE-IN DELMONICO	8,990
帶骨肋眼 24 OZ. USDA PRIME BONE-IN RIB EYE	4,990	紅屋牛排 42 OZ. USDA PRIME PORTERHOUSE	10,090
威士忌熟成帶骨紐約客 21 OZ. WHISKY AGED USDA PRIME BONE-IN NEW YORK	5,190	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	夏多布里昂牛排 32 OZ. CHÂTEAUBRIAND	8,990
香蒜奶油鮑魚菲力 8 OZ. GARLIC BUTTER ABALONE FILET	2,690	F1 和牛帶骨肋眼 30 OZ. F1 WAGYU BONE-IN RIB EYE	6,190
海膽菲力 8 OZ. UNI FILET	2,890	A5 和牛紐約客 6 OZ. A5 WAGYU NEW YORK STRIP	3,990
龍蝦奧斯卡菲力 8 OZ. LOBSTER OSCAR FILET	3,190	肋眼 16 OZ. USDA PRIME BONELESS RIB EYE	3,390
黑珍珠菲力 8 OZ. BLACK PEARL FILET	3,690	紐約客 18 OZ. USDA PRIME BONELESS NEW YORK STRIP	3,690
菲力 8 OZ. SIGNATURE FILET MIGNON	2,390	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 +490

精選配料 STEAK ENHANCEMENTS

香蒜奶油鮑魚 GARLIC BUTTER ABALONE	390	烤帝王蟹腳/隻 GRILLED KING CRAB LEG (EACH)	1,790
海膽 UNI STYLE	590	特製牛排醬 HOUSE STEAK SAUCE	150
龍蝦奧斯卡 LOBSTER OSCAR STYLE	890	松露芥末醬 TRUFFLE MUSTARD	120
烤牛骨髓 ROASTED BONE MARROW	390	煙燻辣芥末醬 CHIPOTLE MUSTARD	120
烤龍蝦/半隻 GRILLED HALF MAINE LOBSTER	1,190	松露辣醬 TRUFFLE CHILI SAUCE	120
		芒果辣醬 MANGO CHILI SAUCE	120

配菜 SIDES

炒櫛瓜/櫛瓜薯條 SAUTÉED OR FRIED ZUCCHINI	390	奶油起司焗烤馬鈴薯 POTATOES AU GRATIN	390
松露荷蘭醬烤蘆筍 ASPARAGUS WITH TRUFFLED HOLLANDAISE	490	松露起司通心粉 TRUFFLED MAC & CHEESE	590
明太子味噌茭白筍 WATER BAMBOO WITH MENTAICO MISO	390	奶油菠菜/玉米 CREAMED SPINACH / CORN	290
薯泥 WHIPPED POTATOES	290	炒蘑菇 SAUTÉED MUSHROOMS	390
薯條/肯瓊辣薯 FRENCH FRIES / CAJUN FRIES	290	炒花椰菜 SAUTÉED CAULIFLOWER	390
馬鈴薯洋蔥煎餅 POTATO ROSTI	390		

SIGNATURE COCKTAILS - 470

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

CHAVAH
Infused Gin, Elderflower, lemon, pineapple, grape, honey

DAHLIA NOIR
Infused Gin, Blueberry, lemon, demerara syrup, soda water

FALL
Yuzu Gin, lemon, honey

HERBAL BREEZE
Gin, Lillet, Elderflower, lime, cucumber, syrup

PERFUME
Gin, Kyoho, Muscat, simple syrup, lemon

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

CLASSIC COCKTAILS - 470

BETWEEN THE SHEETS
Rum, Brandy, Cointreau, lemon, syrup

CANNONBALL
Mezcal, Apricot, Bitter, lime, pineapple

CHAPLIN
Sloe Gin, Apricot, lemon

ESPRESSO MARTINI
Vodka, Coffee, espresso, demerara syrup

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

MEZCAL MULE
Mezcal, lime, syrup, ginger beer

NEGRONI
Gin, Campari, Sweet Vermouth

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

OLD FASHIONED
Bourbon, Bitters, demerara syrup

PALOMA
Tequila, lime, grapefruit, soda, salt

PAPER PLANE
Bourbon, Aperol, Amaro, lime

SANGRIA
Red Wine, Cointreau, Elderflower, Cherry, lime, orange, simple syrup

SOUTH SIDE
Gin, lime, simple syrup, mint

MARTINIS - 495

VODKA: WHEATLEY | CIROC | GREY GOOSE | KETEL ONE | TITO'S

GIN: BROCKMANS | COTSWOLDS | HENDRICK'S | MALFY | TANQUERAY NO.10
Olives | Lemon Twist

MANHATTANS - 495

BUFFALO TRACE KENTUCKY BOURBON | W.L. WELLER SPECIAL RESERVE |

MICHTER'S RYE | MICHTER'S BOURBON | JAMES E. PEPPER 1776 STRAIGHT BOURBON

JAMES E. PEPPER 1776 STRAIGHT RYE | LARCENY SMALL BATCH 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

WOLLENSKY LAGER 290
BARTENDER SELECTION (Ask Server) 330

BOTTLE & CAN

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

SOFT DRINKS

TONIC WATER 100
SODA WATER 100
FEVER-TREE GINGER BEER 160
COCA-COLA 100
COCA-COLA ZERO 100
SPRITE 100
SEASONAL JUICE 260
ORANGE JUICE 260

WINES BY THE GLASS

SPARKLING & WHITES

HOUSE CHAMPAGNE 750

GIRARD 380
Sauvignon Blanc, Napa Valley, USA

FREEMARK ABBEY 690
Chardonnay, Napa Valley, USA

DOMAINE OGEREAU 480
Chenin Blanc, Savennières, France

ROTEM & MOUNIR SAOUMA 660
Côtes du Rhône Village Blanc, Inopia, France

DOMÄNE WACHAU 420
Grüner Veltliner, Wachau, Austria

ELENA WALCH 450
Pinot Grigio, Alto Adige, Italy

SARACCO 390
Moscato d'Asti, Piedmonte, Italy (Sweet)

ST. URBANS-HOF 400
Riesling, Nik Weis, Old Vines, Mosel, Germany

REDS

SMITH & WOLLENSKY 480
Private Reserve, Napa Valley, USA

SMITH & WOLLENSKY 1,080
Cabernet Sauvignon, Rutherford, USA

ANTHONIJ RUPERT 450
Pinotage, Swartland, South Africa

AU BON CLIMAT 690
Pinot Noir, La Bauge Au Dessus, Santa Maria, USA

TWO HANDS WINES GNARLY DUDES 580
Shiraz, Barossa Valley, Australia

BODEGA MUGA 480
Tempranillo, Rioja, Spain

CATENA ZAPATA 420
Malbec, Mendoza, Argentina

IOLE E OLENA CHIANTI CLASSICO DOCG 500
Sangiovese, Tuscany, Italy

CLOS APALTA LE PETIT CLOS 690
Carmenere Blend, Colchagua Valley, Chile

XAVIER MONNOT 1,100
Pinot Noir, Beaune Toussaint 1er Cru, France

SELECTED WINE SET- 3 GLASSES 1,580

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