

# DINNER



## 前菜 STARTERS

西班牙臘腸炒淡菜 SAUTÉED MUSSELS WITH CHORIZO	580
乾式熟成生牛肉* DRY AGED RIBEYE CAP CARPACCIO	580
牛肉韃靼* STEAK TARTARE	580
波本烤厚切培根 BOURBON GLAZED GRILLED BACON	580
香煎肥肝佐焦糖洋蔥* SEARED FOIE GRAS	780
香煎北海道干貝 庫斯庫斯 SEARED HOKKAIDO SCALLOPS	780
蟹肉餅 干邑芥末醬 CRAB CAKE	780
憤怒蝦 龍蝦奶油醬 ANGRY SHRIMP	680
醃漬鮪魚 碳烤酪梨* TUNA POKE WITH AVOCADO	680

## 湯 & 沙拉 SOUPS & SALADS

龍蝦濃湯 LOBSTER BISQUE	280
每日例湯 SOUP DU JOUR	280
華倫斯基沙拉 WOLLENSKY SALAD	380
凱撒沙拉 CLASSIC CAESAR	380
尼斯沙拉* NIÇOISE SALAD	580
嫩葉沙拉拌季節水果 BABY GREENS WITH SEASONAL FRUITS	480
<b>沙拉加點 SALAD ADD ONS</b>	
鮪魚* SEARED TUNA	+ 580
菲力* FILET	+ 680

## 海鮮冷盤 CHILLED SHELLFISH

鮮蝦冷盤 JUMBO SHRIMP COCKTAIL	780
炙煎鮪魚* 特製辛香料 SEARED TUNA WITH ABORIGINAL SPICE	780
加 台灣貝魯迦魚子醬 10g ADD TAIWAN BELUGA CAVIAR	+ 1,580
加 卡露迦魚子醬 10g ADD KALUGA CAVIAR	+ 1,980
龍蝦冷盤 CHILLED MAINE LOBSTER	1,980
蟹肉冷盤 COLOSSAL LUMP CRAB COCKTAIL	880
新鮮生蠔 半打* OYSTERS ON THE HALF SHELL - ½ DOZEN	時價 Market Price

**海鮮塔\***  
**SHELLFISH TOWERS**  
兩人份 FOR TWO - 2,980 | 四人份 FOR FOUR - 5,960  
龍蝦、鮮蝦、海膽、淡菜和新鮮螃蟹搭配雞尾酒醬、干邑芥末、薑味美乃滋和乾蔥紅酒醋  
lobster, jumbo shrimp, uni, mussels, and crab with classic cocktail sauce, cognac mustard, ginger sauce and sherry mignonette

## 主廚推薦 CHEF INSPIRED FEATURES

龍虎斑 橙汁奶油醬 SEABASS	1,480
墨瑞鱈 原住民20味辛香料 PAN FRIED MURRAY COD	1,480
乾式熟成鴨胸 DRY-AGED DUCK BREAST	1,880
美國羔羊排 香菜青醬* 8 OZ. USDA PRIME LAMB CHOPS	2,180
史密斯海鮮熱盤 S&W SEAFOOD PLATTER	2,980
究好戰斧豬 噶瑪蘭威士忌醬 30 OZ. TAIWAN TOMAHAWK PORK CHOP	1,980

## 乾式熟成 CLASSIC DRY-AGED CUTS\*

帶骨紐約客 21 OZ. USDA PRIME BONE-IN NEW YORK	3,280
帶骨肋眼 24 OZ. USDA PRIME BONE-IN RIB EYE	3,880
噶瑪蘭威士忌帶骨紐約客 21 OZ. KAVALAN WHISKY AGED USDA PRIME BONE-IN NEW YORK	4,280
丁骨 26 OZ. USDA PRIME T-BONE	4,280

## 濕式熟成 STEAKS & FILETS\*

菲力 8 OZ. TWIN FILETS	1,580
海膽菲力 8 OZ. UNI FILET	2,080
羅西尼菲力 8 OZ. FILET ROSSINI	2,180
奧斯卡菲力 10 OZ. FILET OSCAR	2,480
菲力 10 OZ. SIGNATURE FILET	1,980
A5 熊本和牛紐約客 6 OZ. A5 KUMAMOTO WAGYU NEW YORK STRIP	3,980
紐約客 16 OZ. USDA PRIME BONELESS NEW YORK STRIP	2,680
紐澳良風味紐約客 16 OZ. CAJUN MARINATED USDA PRIME NEW YORK STRIP	2,780
肋眼 16 OZ. USDA PRIME BONELESS RIB EYE	2,880

## 多人份 STEAKS TO SHARE\*

乾式紅屋牛排 35 OZ. USDA PRIME DRY-AGED PORTERHOUSE	5,680
乾式紅屋牛排 46 OZ. USDA PRIME DRY-AGED PORTERHOUSE	7,680

美國乾式和牛戰斧牛排 44 OZ. 11,880  
SNAKE RIVER WAGYU SWINGING TOMAHAWK

## 精選配料 STEAK ENHANCEMENTS

白蘭地胡椒醬 BRANDY PEPPERCORN SAUCE	150
烤牛骨髓 ROASTED BONE-MARROW	280
憤怒蝦 ANGRY SHRIMP	480
奧斯卡 OSCAR STYLE	480
烤龍蝦/隻 GRILLED WHOLE LOBSTER	1,980
羅西尼 ROSSINI STYLE	600
海膽 UNI STYLE	500

## 配菜 SIDES

<b>起司通心粉 MAC &amp; CHEESE</b>	
松露 Truffled	480
焗烤海鮮 Seafood Gratin	980
<b>時蔬 VEGETABLES</b>	
四季豆 String Beans	280
櫛瓜 Zucchini	280
蘆筍 Asparagus	380
<b>馬鈴薯 POTATOES</b>	
薯泥 Whipped	280
薯條 French Fries	280
烤馬鈴薯 Baked	280
奶油起司焗烤馬鈴薯 Au Gratin	380
<b>經典 CLASSIC</b>	
奶油菠菜/玉米 Creamed Spinach / Corn	280
洋蔥圈 Onion Rings	280
西班牙臘腸炒綜合菇 Sautéed Mushrooms With Chorizo	280



## SPECIALTY COCKTAILS - 470

### AMARETTO SOUR

Amaretto, Bourbon Whiskey, lemon, egg white, demerara

### BLOODY MARY

Vodka, tomato, salt & pepper, Worcestershire sauce, cilantro, lime

### CHAOS

Bourbon, honey, grape, orange, lime, soda

### COBBLER

PX Sherry, Grand Marnier, blackberry or raspberry, orange, lemon, lime

### DANCING MONKEY

Demerara Rum, Malibu, passionfruit syrup, pineapple juice, lemon juice, mango puree, demerara syrup

### EAST SIDE

Gin, lime, simple syrup, mint leaves, cucumber

### ESPRESSO MARTINI

Vodka, Coffee Liqueur, demerara, espresso

### FORMOSA BLOSSOM

White Rum, pineapple, lemon, orgeat

### GOLD RUSH

Bourbon Whiskey, lemon, honey

### JACK ROSE

Apple Brandy, lemon juice, grenadine

### JANE

Malfy Rose, Campari, pineapple juice, lime juice, simple syrup

### MARGARITA

Tequila, Cointreau, lime

### NEGRONI

Gin, Campari, Vermouth

### PENICILLIN

Scotch Whisky, lemon, honey, ginger

### SANGRIA

Red Wine, Cointreau, Elderflower, Cherry Liqueur, lime, orange

### SIDECAR

Cognac, Cointreau, lime

### S&W SMASH

Gin, basil, simple syrup, Angostura Bitters

### VIOLET'S BLUES

White Wine, Dita, Violet Liquor, lemon juice, simple syrup

## MARTINIS - 495

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

GIN: BROCKMANS | COTSWOLDS | FEW AMERICAN GIN | HENDRICK'S | MALFY | TNAQUERAY NO.10

Olives | Lemon Twist | Bleu Cheese

## MANHATTANS - 495

1776 JAMES E. PEPPER STRAIGHT RYE | BULLEIT BOURBON |

MICHTER'S RYE | MICHTER'S BOURBON | SAZERAC RYE

Cherry | Orange Twist

## BREWS

### ON TAP

Smith Stout 250

Wollensky Lager 250

Mikkeller (Ask Server) 290

### BOTTLE

Taiwan Beer 160

Corona 190

Heineken 190

Brooklyn East IPA 380

## SOFT DRINKS

FEVER-TREE SODA WATER 160

FEVER-TREE TONIC WATER 160

FEVER-TREE GINGER BEER 160

COCA-COLA 100

COCA-COLA ZERO 100

SPRITE 100

FRESH SEASONAL FRUIT JUICE 260

APPLE JUICE 260

ORANGE JUICE 260

## SPARKLING & WHITES (BY THE GLASS)

HOUSE CHAMPAGNE 650  
Blanc de Blancs, France

SMITH & WOLLENSKY 280  
Sauvignon Blanc, Private Reserve, Sonoma County, USA

JORDAN WINERY 730  
Chardonnay, Russian River Valley, USA

MILBRANDT VINEYARDS 590  
Viognier, The Estates, Wahluke Slope, Washington, USA

TRIMBACH 480  
Riesling, Reserve, Alsace, France

CHÂTEAU PICQUE-CAILLOU 630  
Pessac-Léognan, Bordeaux, France

LOUIS MICHEL 820  
Chablis, Montée de Tonnerre, 1er Cru, Bourgogne, France

VIETTI 280  
Moscato d'Asti, Cascinetta, Piedmonte, Italy (Off Dry)

SOMMELIER'S SELECTION Ask Server

## REDS (BY THE GLASS)

SMITH & WOLLENSKY 380  
Private Reserve, Napa Valley, USA

DELOACH VINEYARDS 550  
Pinot Noir, Russian River, USA

RODNEY STRONG 1,300  
Cabernet Sauvignon, Rockaway, Alexander Valley, USA

MOLLYDOOKER 500  
The Boxer Shiraz, McLaren Vale, Australia

CLOS DU MONT-OLIVET 750  
Châteauneuf-du-Pape, France

VIÑA TARAPACÁ 380  
Cabernet Sauvignon, Gran Reserva, Maipo Valley, Chile

SOMMELIER'S SELECTION Ask Server