

前菜 STARTERS

厚切培根 600 GRILLED BACON	香煎肥肝 草莓果釀 栗子泥 800 FOIE GRAS WITH STRAWBERRY COMPOTE & CHESTNUTS PURÉE
青醬田螺波特菇 700 ESCARGOTS WITH PORTOBELLO & PESTO SAUCE	憤怒蝦 龍蝦奶油醬 800 ANGRY SHRIMP
番茄青醬布拉塔起司 700 BURRATA WITH TOMATO JAM & HERB PESTO	香煎北海道干貝 韓式小黃瓜沙拉* 990 SEARED HOKKAIDO SCALLOPS WITH KOREAN CUCUMBER SALAD
炙煎中卷 墨西哥煙燻辣椒醬 700 PAN-SEARED SQUID WITH CHIPOTLE SAUCE	照燒牛舌 哈里薩醬* 900 SOY-GLAZED BEEF TONGUE WITH HARISSA SAUCE
生牛肉薄片* 700 BEEF CARPACCIO	蟹肉餅 干邑芥末醬 900 CRAB CAKE
牛肉韃靼* 800 STEAK TARTARE	精選三拼(憤怒蝦、香煎干貝、蟹肉餅) 2,000 CLASSIC COMBO STARTERS FOR 2 Angry Shrimp, Seared Scallop, Crab Cake

湯 & 沙拉 SOUPS & SALADS

波士頓龍蝦濃湯 900 MAINE LOBSTER BISQUE	油封鴨沙拉 水波蛋* 600 DUCK CONFIT SALAD WITH POACHED EGG
法式洋蔥牛肉湯 400 FRENCH ONION & BEEF SOUP	肯瓊鮮蝦沙拉 綠女神醬 500 CAJUN SHRIMP SALAD WITH GREEN GODDESS
每日例湯 300 SOUP DU JOUR	煙燻鮭魚烤蔬菜沙拉* 600 SMOKED SALMON WITH GRILLED VEGETABLES SALAD
凱撒沙拉 400 CAESAR SALAD	華倫斯基沙拉 600 WOLLENSKY SALAD

海鮮冷盤 CHILLED SHELLFISH

鮮蝦冷盤 800 JUMBO SHRIMP COCKTAIL	香煎老虎斑 毛豆泥 1,790 SEARED TIGER GROUPER WITH EDAMAME PURÉE
蟹肉冷盤 900 COLOSSAL LUMP CRAB COCKTAIL	龍蝦&鱈魚 龍蝦奶油醬 2,590 LOBSTER & ARCTIC COD WITH LOBSTER BEURRE BLANC
龍蝦冷盤/半隻 1,200 CHILLED HALF MAINE LOBSTER	宜蘭櫻桃鴨胸 1,990 SEARED YILAN DUCK BREAST
新鮮生蠔* 半打 時價 OYSTERS ON THE HALF SHELL - 1/2 DOZEN Market	羔羊排 2,690 LAMB CHOPS
浮誇版升級 (加鮭魚卵&海膽)* +300 OYSTER ADD ON (SALMON ROE & UNI)	台灣戰斧豬 30 OZ.* 波本醬 2,590 TAIWAN TOMAHAWK PORK CHOP WITH BOURBON SAUCE
魚子醬* Ask Server CAVIAR	史密斯海鮮熱盤 3,190 S&W SEAFOOD PLATTER
海鮮塔* SEAFOOD TOWERS	香烤大龍蝦 3,990 GRILLED JUMBO MAINE LOBSTER
兩人份 FOR TWO 4,000	升級 龍蝦燉飯 ADD ON LOBSTER RISOTTO +400
四人份 FOR FOUR 8,000	馬賽燉蔬食 990 VEGETARIAN “BOUILLABAISSE” STEW
龍蝦、鮮蝦、生蠔、海膽、松葉蟹腳、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, snow 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 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.

乾式熟成 CLASSIC DRY-AGED CUTS*

帶骨紐約客 21 OZ. 4,590 USDA PRIME BONE-IN NEW YORK	帶骨戴爾莫尼科牛排 35 OZ. 9,090 USDA PRIME BONE-IN DELMONICO
帶骨肋眼 24 OZ. 5,490 USDA PRIME BONE-IN RIB EYE	紅屋牛排 42 OZ. 10,190 USDA PRIME PORTERHOUSE
威士忌熟成帶骨紐約客 21 OZ. 5,590 WHISKY AGED USDA PRIME BONE-IN NEW YORK	美國和牛戰斧牛排 44 OZ. 15,090 SNAKE RIVER FARMS AMERICAN WAGYU SWINGING TOMAHAWK RIB EYE

濕式熟成 STEAKS & FILETS*

香蒜奶油鮑魚菲力 8 OZ. 2,890 GARLIC BUTTER ABALONE FILET	響威士忌火焰夏多布里昂 32 OZ. 10,090 HIBIKI WHISKY FLAMBÉ CHÂTEAUBRIAND 附烤牛骨髓、方旦馬鈴薯佐香烤大蒜、炒綜合菇和慢烤紅蔥頭 served with roasted bone marrow, fondant potatoes with roasted garlic, sautéed mushrooms and slow-roasted shallots
海膽菲力 8 OZ. 3,090 UNI FILET	F1 和牛帶骨肋眼 30 OZ. 6,490 F1 WAGYU BONE-IN RIB EYE
羅西尼牛排 8 OZ. 3,190 TOURNEDOS ROSSINI	A5 和牛紐約客 6 OZ. 4,090 A5 WAGYU NEW YORK STRIP
龍蝦奧斯卡菲力 8 OZ. 3,390 LOBSTER OSCAR FILET	肋眼 16 OZ. 3,690 USDA PRIME BONELESS RIB EYE
黑珍珠菲力 8 OZ. 3,890 BLACK PEARL FILET	紐約客 18 OZ. 3,790 USDA PRIME BONELESS NEW YORK STRIP
菲力 8 OZ. 2,590 SIGNATURE FILET MIGNON	

帶骨牛排皆可升級 牛骨肉炒飯 +500
BONE-IN STEAK ADD-ON: BEEF FRIED RICE

精選配料 STEAK ENHANCEMENTS

香蒜奶油鮑魚 GARLIC BUTTER ABALONE 400	烤龍蝦/半隻 1,290 GRILLED HALF MAINE LOBSTER
海膽 UNI STYLE 600	特製牛排醬 HOUSE STEAK SAUCE 150
羅西尼 ROSSINI STYLE 700	松露芥末醬 TRUFFLE MUSTARD 120
龍蝦奧斯卡 LOBSTER OSCAR STYLE 900	煙燻辣芥末醬 CHIPOTLE MUSTARD 120
烤牛骨髓 ROASTED BONE MARROW 400	松露辣醬 TRUFFLE CHILI SAUCE 120
烤龍蝦尾/憤怒龍蝦尾 1,290 GRILLED OR ANGRY LOBSTER TAIL	芒果辣醬 MANGO CHILI SAUCE 120

配菜 SIDES

炒櫛瓜/櫛瓜薯條 400 SAUTÉED OR FRIED ZUCCHINI	風琴馬鈴薯 300 HASSELBACK POTATOES
松露荷蘭醬烤蘆筍 500 ASPARAGUS WITH TRUFFLED HOLLANDAISE	松露起司通心粉 600 TRUFFLED MAC & CHEESE
明太子味噌筍白筍 400 WATER BAMBOO WITH MENTAICO MISO	奶油菠菜/玉米 300 CREAMED SPINACH / CORN
薯泥 300 WHIPPED POTATOES	炒蘑菇 400 SAUTÉED MUSHROOMS
薯條/肯瓊辣薯 300 FRENCH FRIES / CAJUN FRIES	烤紅蘿蔔 300 ROASTED CARROTS
炸南瓜麵疙瘩 400 FRIED PUMPKIN GNOCCHI	紅酒燉洋蔥 400 RED WINE-BRAISED ONIONS

特色調酒 SIGNATURE COCKTAILS - 470

AMBER FOG
Tequila, Lager Foam, agave, pineapple, lemon

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

FALL
Yuzu Gin, lemon, honey

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

NEWTON SOUR
Bourbon, Sour Apple, Dita, apple, apple syrup, lemon

NUTCRACKER
Dark Rum, Fireball, Amaro, caramel syrup

MAPLE AURORA
Gin, Blueberry, apple, lemon, maple syrup, blueberry puree

PEAR & EMBER
Vodka, Ginger, honey, lime, fresh ginger

PERFUME
Gin, Kyoho, Muscat, simple syrup, lemon

SALUD
Dark Rum, Cointreau, Bitter, orange, demerara syrup, mint

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

經典調酒 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

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馬丁尼 MARTINIS - 495

VODKA: WHEATLEY | CIROC | GREY GOOSE | KETEL ONE | TITO'S
GIN: ROKU | BROCKMANS | COTSWOLDS | HENDRICK'S |
TANQUERAY NO.10 | GINNEKE'TICHE | GEMBLUE BARREL
Olives | Lemon Twist

曼哈頓 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

特選調酒 RESERVE COCKTAIL

"OFF THE RAILS" OLD FASHIONED 470
擲出骰子，打造一杯專屬的OLD FASHIONED！
Roll the dice, take a chance, create your unique Old Fashioned!

無酒精調飲 MOCKTAILS - 380

MAPLE AURORA LIGHT
apple, lemon, maple syrup, blueberry puree, sprite

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

SALUD MIDNIGHT
orange, lemon, demerara syrup, mint, soda

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

VIRGIN MOJITO
lime, simple syrup, mint, soda water

啤酒 BREWS

ON TAP

WOLLENSKY LAGER 290
BARTENDER SELECTION (Ask Server) 330

BOTTLE & CAN

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

飲品 SOFT DRINKS

TONIC WATER 100
SODA WATER 100
FEVER-TREE GINGER BEER 160
COCA-COLA 100
COCA-COLA ZERO 100
SPRITE 100
JUICE (Seasonal | Orange) 260

單杯葡萄酒 WINES BY THE GLASS

SPARKLING & WHITES

HOUSE CHAMPAGNE 750

SMITH & WOLLENSKY 380
Private Reserve, Sauvignon Blanc, Napa Valley, USA

PAUMANOK VINEYARDS 420
Chenin Blanc, North Fork of Long Island, USA

LINGUA FRANCA 'AVNI' 690
Chardonnay, Willamette Valley, USA

RENE LEQUIN COLIN 480
Aligoté, Bourgogne, France

DOMÄNE WACHAU 420
Grüner Veltliner, Wachau, Austria

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

ST. URBANS-HOF 400
Riesling, Mosel, Germany (Off Dry)

REDS

SMITH & WOLLENSKY 490
Private Reserve, Napa Valley, USA

SMITH & WOLLENSKY 1,100
Cabernet Sauvignon, Rutherford, USA

AU BON CLIMAT 690
Pinot Noir, Santa Maria Valley, USA

LANGMEIL WINERY VALLEY 480
Shiraz, Barossa Valley, Australia

FINCA EL ORIGEN 'ANDES BLEND' 450
Malbec, Mendoza, Argentina

BODEGA LOS CERROS DE SAN JUAN 'MADEROS' 490
Tannat, Colonia, Uruguay

CHÂTEAU LA GARDE 580
Bordeaux Blend, Pessac-Léognan, France

MAISON CASTEL 'CHAP. VII' 680
Syrah Blend, Languedoc, France

MAISON EDOUARD DELAUNAY 1,300
Pinot Noir, Vosne-Romanée Le Village, France

SELECTED WINE SET- 3 GLASSES 1,580