



Our dinner menu is always available.  
Executive Chef: Tony Ta

## FEATURED SELECTIONS

|   |    |   |    |
|---|----|---|----|
| Beef Tenderloin Duo*<br><i>foie gras mushroom ragout and roasted cipollini onion &amp; garlic</i> | 37 | Scallops & Cider Braised Prime Beef*<br><i>Oyster mushrooms, roasted butternut squash with spinach and bleu cheese fondue</i> | 36 |
|---|----|---|----|

### STARTERS

|  |    |
|--|----|
| Soup du Jour   | 10 |
| Wollensky's Famous Split Pea Soup  | 8  |
| Heirloom Tomatoes & Bufala Mozzarella  | 16 |
| Beef Carpaccio on Himalayan Salt Block*<br><i>USDA Prime thinly sliced sirloin</i> | 18 |
| Tuna Crudo on Himalayan Salt Block*  | 17 |
| Grilled Wild Shrimp<br><i>with blood orange ginger sauce and fennel apple slaw</i> | 18 |
| Pastrami Salmon*<br><i>on marble rye with whole grain mustard crème fraîche</i>    | 18 |
| Prince Edward Island Mussels<br><i>prosciutto and lemon cream sauce</i>            | 15 |
| Crab Cake<br><i>Cognac mustard and ginger sauces</i>                               | 17 |
| Asparagus & Crab Meat Salad  | 16 |
| Flatbread du Jour<br><i>today's presentation of our crispy flatbread pizza</i>     | 12 |
| Fried Calamari<br><i>spicy tomato sauce and basil remoulade</i>                    | 14 |

### THE SALAD MIX

Any of our fresh mixed salads below can be enjoyed as is or finished with your choice of the following:

|  |    |
|--|----|
| Grilled Chicken \$7 • Sliced Tenderloin \$12 • Grilled Wild Shrimp \$12<br>Spicy Ahi Tuna \$12 • Chilled Crab Meat \$10 • Pan Seared Salmon \$10 |    |
| Wollensky Salad<br><i>romaine, teardrop tomatoes, potato croutons, bacon lardons and mushrooms with house vinaigrette</i>                        | 9  |
| Caesar Salad<br><i>traditional presentation with crostini tapenade</i>   | 9  |
| Cobb Salad<br><i>avocado, tomato, bacon, egg, green beans, bleu cheese, kalamata olives and citrus vinaigrette</i>                               | 9  |
| Zesty Mixed Greens<br><i>with fennel, orange, kalamata olives, caper, onions and citrus vinaigrette</i>  | 9  |
| Chilled Iceberg Wedge<br><i>with bacon lardons and bleu cheese</i>   | 11 |
| Spinach, Peppered Bacon & Poached Egg*<br><i>with thick-cut peppered bacon and warm sherry vinaigrette</i>                                       | 15 |

### SANDWICHES

|                             |    |
|-----------------------------|----|
| Foie Gras Mushroom Burger*  | 19 |
| Wollensky's Butcher Burger* | 13 |
| Spicy Ahi Tuna Steak*       | 21 |
| Lobster BLT                 | 26 |
| Tenderloin Steak*           | 20 |
| Pesto Chicken               | 18 |

### FILET MIGNON\*

|                                  |    |
|----------------------------------|----|
| Charbroiled                      | 35 |
| Au Poivre                        | 36 |
| Roasted Cipollini Onion & Garlic | 38 |
| Gorgonzola Crusted               | 38 |
| Cajun Seasoned                   | 36 |
| Foie Gras Mushroom Ragout        | 49 |
| Oscar Style                      | 40 |

### RARE & WELL DONE

Hand-cut on premise, our USDA Prime steaks are a rarity in the world of steakhouses. Chosen for their even, rich marbling, they are among the few that undergo a unique 28-day dry-aging process resulting in the most tender and flavorful experience possible.

### CLASSICS

|   |    |
|---|----|
| Dry-Aged Sirloin* 14 oz.  | 45 |
| Bone-In Rib Eye* 24 oz.   | 45 |
| Marinated Cajun Rib Eye* 24 oz.   | 45 |
| Free-Range Chicken<br><i>roasted breast, leg-thigh confit and natural jus</i> | 25 |

### OCEAN CURRENTS

Any of our seafood selections can be simply grilled and served with your choice of mango chutney or cilantro pesto.

|  |    |
|--|----|
| Atlantic Swordfish Steak Au Poivre*<br><i>pan-seared line-caught, pepper-crusted swordfish</i> | 27 |
| Pan Seared Salmon*<br><i>caramelized leek and mushroom risotto with a smoky tomato sauce</i>   | 27 |
| Wasabi Crusted Tuna*<br><i>bok choy, baby carrots and pomegranate black garlic sauce</i>       | 27 |

### SIDES FOR TWO

\*half portion not available

|  |    |
|--|----|
| Whipped Potatoes                                   | 10 |
| French Fries                                       | 10 |
| Buttermilk Onion Rings                             | 10 |
| Hashed Brown Potatoes                              | 10 |
| Wollensky Green Beans                              | 10 |
| Butternut Squash with Spinach & Bleu Cheese Fondue | 10 |
| Truffled Macaroni & Cheese*                        | 12 |
| Roasted Asparagus                                  | 12 |
| Creamed Spinach                                    | 10 |
| Roasted Wild Mushrooms                             | 10 |

Before placing your order, please inform your server if anyone 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.

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