

# Dinner Menu

Make any meal an event with our premier collection of timeless dinner classics.

Executive Chef: Nick Gough



## FEATURED SELECTIONS

Beef Tenderloin Trio* <i>roasted cipollini onion &amp; garlic, foie gras mushroom ragout and gorgonzola crusted</i>	45	Coffee & Cocoa Rubbed Filet* <i>14 oz. filet mignon with ancho chili butter and angry onions</i>	52
Filet & Shrimp* <i>10 oz. filet mignon and grilled wild shrimp with blood orange ginger sauce</i>	52	Pork Chop & Beans* <i>double cut with chorizo baked beans and crispy sweet potato</i>	38
Roast Rack of Lamb* <i>full rack, roasted carrots, green beans, fingerling potatoes and lamb jus</i>	48	Scallops & Cider Braised Prime Beef* <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* <i>USDA Prime thinly sliced sirloin</i>	18
Tuna Crudo on Himalayan Salt Block*	17
Grilled Wild Shrimp <i>with blood orange ginger sauce and fennel apple slaw</i>	17
Pastrami Salmon* <i>on marble rye with whole grain mustard crème fraîche</i>	18
Prince Edward Island Mussels <i>prosciutto and lemon cream sauce</i>	15
Crab Cake <i>Cognac mustard and ginger sauces</i>	17
Asparagus & Crab Meat Salad	17
Fried Calamari <i>spicy tomato sauce and basil remoulade</i>	14

## SHELLFISH

Our Famous Shellfish Bouquet* <i>per person: chilled lobster and crab meat, jumbo shrimp, oysters and clams with cocktail, ginger and mustard sauces and sherry mignonette</i>	30
Half Dozen Oysters*	14
Half Dozen Clams*	14
Crab Meat Cocktail	18
Lobster Cocktail	19
Shrimp Cocktail	17

## SALADS

Wollensky	11
Caesar	11
Tomato & Onion	10
Mixed Greens	9
Chilled Iceberg Wedge	10
Spinach, Peppered Bacon & Poached Egg <i>with thick-cut peppered bacon and warm sherry vinaigrette</i>	15

## SIDES FOR TWO

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
Baked Potato	6

## FILET MIGNON\*

	10 oz.	14 oz.
Charbroiled	40	44
Au Poivre	42	45
Roasted Cipollini Onion & Garlic	42	45
Gorgonzola Crusted	43	46
Cajun Seasoned	42	45
Foie Gras Mushroom Ragout	45	48
Oscar Style	47	50

## 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 New York Cut Sirloin* 21 oz.	48
Bone-In Rib Eye* 24 oz.	45
Marinated Cajun Rib Eye* 24 oz.	45
S&W Veal Chop Rib Eye* <i>with lemon and fennel rub</i>	38
Free-Range Chicken <i>roasted breast, leg-thigh confit and natural jus</i>	26
Dry-Aged T-Bone* 26 oz.	48
Porterhouse for Two* 48 oz. <i>with roasted vegetables</i>	95

## 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* <i>pan-seared line-caught, pepper-crusted swordfish</i>	35
Pan Seared Salmon* <i>caramelized leek and mushroom risotto with a smoky tomato sauce</i>	35
Wasabi Crusted Tuna* <i>bok choy, baby carrots and pomegranate black garlic sauce</i>	32
Whole Maine Lobster <i>steamed or stuffed with colossal lump crab</i>	MKT
Filet & Lobster* <i>10 oz. filet mignon and 1/4 lb. fresh Maine lobster</i>	59

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.