



Our dinner menu is always available.  
Executive Chef: Nick Gough

## FEATURED SELECTIONS

Beef Tenderloin Duo* <i>foie gras mushroom ragout and roasted cipollini onion &amp; garlic</i>	40	Scallops & Cider Braised Prime Beef* <i>Oyster mushrooms, roasted butternut squash with spinach and bleu cheese fondue</i>	36
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### 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
Flatbread du Jour <i>today's presentation of our crispy flatbread pizza</i>	12
Fried Calamari <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  
Spicy Ahi Tuna \$12 • Chilled Crab Meat \$10 • Pan Seared Salmon \$10

Wollensky Salad <i>romaine, teardrop tomatoes, potato croutons, bacon lardons and mushrooms with house vinaigrette</i>	9
Caesar Salad <i>traditional presentation with crostini tapenade</i>	9
Cobb Salad <i>avocado, tomato, bacon, egg, green beans, bleu cheese, kalamata olives and citrus vinaigrette</i>	9
Zesty Mixed Greens <i>with fennel, orange, kalamata olives, caper, onions and citrus vinaigrette</i>	9
Chilled Iceberg Wedge <i>with bacon lardons and bleu cheese</i>	10
Spinach, Peppered Bacon & Poached Egg* <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*	18
Lobster BLT	22
Tenderloin Steak*	20
Pesto Chicken	18

### FILET MIGNON\*

Charbroiled	40
Au Poivre	42
Roasted Cipollini Onion & Garlic	42
Gorgonzola Crusted	43
Cajun Seasoned	42
Foie Gras Mushroom Ragout	45
Oscar Style	47

### 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 <i>roasted breast, leg-thigh confit and natural jus</i>	26

### 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>	28
Pan Seared Salmon* <i>caramelized leek and mushroom risotto with a smoky tomato sauce</i>	28
Wasabi Crusted Tuna* <i>bok choy, baby carrots and pomegranate black garlic sauce</i>	28

### 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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