

Dinner Menu

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



FEATURED SELECTIONS

Beef Tenderloin Trio*

roasted cipollini onion & garlic, foie gras mushroom ragout and gorgonzola crusted

Filet & Shrimp*

10 oz. filet mignon and grilled wild shrimp with blood orange ginger sauce

Roast Rack of Lamb*

full rack, roasted carrots, green beans, fingerling potatoes and lamb jus

Coffee & Cocoa Rubbed Filet*

14 oz. filet mignon with ancho chili butter and angry onions

Pork Chop & Beans*

double cut with chorizo baked beans and crispy sweet potato

Scallops & Cider Braised Prime Beef*

Oyster mushrooms, roasted butternut squash with spinach and bleu cheese fondue

STARTERS

Smoked Clam Chowder

Wollensky's Famous Split Pea Soup

Heirloom Tomatoes & Bufala Mozzarella

Beef Carpaccio on Himalayan Salt Block*

USDA Prime thinly sliced sirloin

Tuna Crudo on Himalayan Salt Block*

Grilled Wild Shrimp

with blood orange ginger sauce and fennel apple slaw

Pastrami Salmon*

on marble rye with whole grain mustard crème fraîche

Prince Edward Island Mussels

prosciutto and lemon cream sauce

Crab Cake

Cognac mustard and ginger sauces

Asparagus & Crab Meat Salad

Fried Calamari

spicy tomato sauce and basil remoulade

FILET MIGNON*

10 oz.

14 oz.

Charbroiled

Au Poivre

Roasted Cipollini Onion & Garlic

Gorgonzola Crusted

Cajun Seasoned

Foie Gras Mushroom Ragout

Oscar Style

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.

Bone-In New York Cut Sirloin* 21 oz.

Bone-In Rib Eye* 24 oz.

Marinated Cajun Rib Eye* 24 oz.

S&W Veal Chop Rib Eye*

with lemon and fennel rub

Free-Range Chicken

roasted breast, leg-thigh confit and natural jus

Dry-Aged T-Bone* 26 oz.

Porterhouse for Two* 48 oz.

with roasted vegetables

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*

pan-seared line-caught, pepper-crusted swordfish

Pan Seared Salmon*

caramelized leek and mushroom risotto with a smoky tomato sauce

Wasabi Crusted Tuna*

bok choy, baby carrots and pomegranate black garlic sauce

Whole Maine Lobster

steamed or stuffed with colossal lump crab

Filet & Lobster*

10 oz. filet mignon and 1¼ lb. fresh Maine lobster

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.

SHELLFISH

Our Famous Shellfish Bouquet*

per person: chilled lobster and crab meat, jumbo shrimp, oysters and clams with cocktail, ginger and mustard sauces and sherry mignonette

Half Dozen Oysters*

Half Dozen Clams*

Crab Meat Cocktail

Lobster Cocktail

Shrimp Cocktail

SALADS

Wollensky

Caesar

Tomato & Onion

Mixed Greens

Chilled Iceberg Wedge

Spinach, Peppered Bacon & Poached Egg

with thick-cut peppered bacon and warm sherry vinaigrette

SIDES FOR TWO

Whipped Potatoes

French Fries

Buttermilk Onion Rings

Hashed Brown Potatoes

Wollensky Green Beans

Butternut Squash with Spinach & Bleu Cheese Fondue

Truffled Macaroni & Cheese

Roasted Asparagus

Creamed Spinach

Roasted Wild Mushrooms

Baked Potato