



Our dinner menu is always available.

FEATURED SELECTIONS

Beef Tenderloin Duo*

foie gras mushroom ragout and roasted cipollini onion & garlic

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

Flatbread du Jour

today's presentation of our crispy flatbread pizza

Fried Calamari

spicy tomato sauce and basil remoulade

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 • Sliced Tenderloin • Grilled Wild Shrimp

Spicy Ahi Tuna • Chilled Crab Meat • Pan Seared Salmon

Wollensky Salad

romaine, teardrop tomatoes, potato croutons, bacon lardons and mushrooms with house vinaigrette

Caesar Salad

traditional presentation with crostini tapenade

Cobb Salad

avocado, tomato, bacon, egg, green beans, bleu cheese, kalamata olives and citrus vinaigrette

Zesty Mixed Greens

with fennel, orange, kalamata olives, caper, onions and citrus vinaigrette

Chilled Iceberg Wedge

with bacon lardons and bleu cheese

Spinach, Peppered Bacon & Poached Egg*

with thick-cut peppered bacon and warm sherry vinaigrette

SANDWICHES

Foie Gras Mushroom Burger*

Wollensky's Butcher Burger*

Spicy Ahi Tuna Steak*

Lobster BLT

Tenderloin Steak*

Pesto Chicken

FILET MIGNON*

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 Rib Eye* 24 oz.

Marinated Cajun Rib Eye* 24 oz.

Free-Range Chicken

roasted breast, leg-thigh confit and natural jus

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

SIDES FOR TWO

*half portion not available

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

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.