



## STARTERS

|  |    |
|--|----|
| Jumbo Shrimp Cocktail  | 22 |
| Colossal Lump Crab Meat Cocktail   | 20 |
| Chilled Lobster Cocktail   | 22 |
| Smoked Clam Chowder  | 9  |
| Wollensky's Famous Split Pea Soup  | 7  |
| Tomato Carpaccio with Burrata  | 16 |
| Steak Tartare*<br><i>house made potato chips</i>   | 18 |
| Signature Crab Cake<br><i>cognac mustard and ginger sauces</i>                           | 19 |
| Fritto Misto<br><i>fried calamari and shrimp with jalapeño peppers and garlic butter</i> | 18 |
| Tuna Tartare*<br><i>avocado, cucumber, ponzu, lotus root chip</i>                        | 18 |
| Cup O' Beef Bacon<br><i>crispy house smoked beef bacon, bleu cheese dip</i>              | 12 |
| Rib Eye Carpaccio*<br><i>lemon oil, arugula, parmesan</i>                                | 18 |

## 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 \$8•Tenderloin Tips \$12•Jumbo Chilled Shrimp \$15<br>Colossal Lump Crab \$11•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, capers, onions and citrus vinaigrette</i>                  | 9  |
| Chilled Iceberg Wedge<br><i>with bacon lardons and bleu cheese</i>  | 11 |

## SANDWICHES

|                                   |    |
|-----------------------------------|----|
| Wollensky's Butcher Burger*       | 16 |
| Cajun Seasoned Gorgonzola Burger* | 16 |
| Lobster BLT                       | 25 |
| Signature Steak*                  | 20 |
| Chicken Club                      | 17 |

## RARE & WELL DONE

Hand-cut on premise. Our steaks are a rarity in the world of steakhouses, chosen from the top 2% of all beef in America and selected for rich, even marbling. Our primal cuts are USDA Prime certified Black Angus beef, Iowa family farm-raised, corn-fed and sustainably produced by Iowa Premium. These cuts are further enhanced through careful dry-aging for 28 days, intensifying the natural flavor and tenderness of the beef. A truly unique steak experience.

## FILET MIGNON\*

|  |       |
|--|-------|
|  | 10oz. |
| Charbroiled  | 40    |
| Au Poivre  | 41    |
| Cajun Seasoned   | 41    |
| Gorgonzola Crusted   | 42    |
| <hr/>  |       |
| Crusted Beef Tenderloin Duo<br><i>gorgonzola and bone marrow butter</i>  | 37    |
| Filet Oscar<br><i>colossal lump crab meat, asparagus and hollandaise</i> | 48    |

## DRY-AGED STEAKS\*

|  |    |
|--|----|
| Signature Bone-In New York Cut Sirloin 21 oz.        | 55 |
| Sirloin 14 oz.                                       | 50 |
| Boneless Rib Eye<br><i>smoked, chimichurri sauce</i> | 45 |

## ENTREES

|   |    |
|---|----|
| Steak Frites*<br><i>herb marinated skirt steak, truffled pommes frites</i>  | 29 |
| Pan Seared Salmon*<br><i>corn puree, beef bacon, edamame, cipollini onions</i>  | 33 |
| Pink Peppercorn Crusted Tuna*<br><i>asian slaw, ponzu, wasabi cream</i>   | 33 |
| Lobster Mango Salad<br><i>applewood smoked bacon, mango chutney, avocado aioli</i>  | 28 |
| Chicken Paillard<br><i>marinated chicken breast, poached tomatoes, grilled vidalia onions, preserved lemon and garlic chips</i> | 24 |

## SIDES FOR TWO

|                            |    |
|----------------------------|----|
| Hashed Brown Potatoes      | 11 |
| Creamy Corn with Manchego  | 13 |
| Creamed Spinach            | 11 |
| Truffled Macaroni & Cheese | 13 |
| Pan Roasted Wild Mushrooms | 13 |
| Whipped Potatoes           | 11 |
| Grilled Asparagus          | 13 |
| Buttermilk Onion Rings     | 11 |
| French Fries               | 11 |

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.