



STARTERS

Jumbo Shrimp Cocktail	22
Colossal Lump Crab Meat Cocktail	20
Chilled Lobster Cocktail	22
Soup du Jour	9
Wollensky’s Famous Split Pea Soup	7
Tomato Carpaccio with Burrata	16
Steak Tartare* <i>house made potato chips</i>	18
Signature Crab Cake <i>cognac mustard and ginger sauces</i>	18
Fritto Misto <i>fried calamari and shrimp with jalapeño peppers and garlic butter</i>	16
Tuna Tartare* <i>avocado, cucumber, ponzu, lotus root chip</i>	18
Cup O' Beef Bacon <i>crispy house smoked beef bacon, bleu cheese dip</i>	12
Rib Eye Carpaccio* <i>lemon oil, arugula, parmesan</i>	17

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 Colossal Lump Crab \$11•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, capers, onions and citrus vinaigrette</i>	9
Chilled Iceberg Wedge <i>with bacon lardons and bleu cheese</i>	10

SANDWICHES

Wollensky’s Butcher Burger*	13
Cajun Seasoned Gorgonzola Burger*	16
Lobster BLT	22
Signature Steak*	20
Chicken Club	14

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	40
Cajun Seasoned	41
Gorgonzola Crusted	42
Crusted Beef Tenderloin Duo <i>gorgonzola and bone marrow butter</i>	37
Filet Oscar <i>colossal lump crab meat, asparagus and hollandaise</i>	48

DRY-AGED STEAKS*

Signature Bone-In Kansas City Cut Sirloin 21 oz.	55
Sirloin 14 oz.	50
Boneless Rib Eye 16 oz. <i>with chimichurri sauce</i>	45

ENTREES

Steak Frites* <i>herb marinated skirt steak, truffled pommes frites</i>	29
Pan Seared Salmon* <i>corn puree, beef bacon, edamame, cipollini onions</i>	31
Pink Peppercorn Crusted Tuna* <i>asian slaw, ponzu, wasabi cream</i>	33
Lobster Mango Salad <i>applewood smoked bacon, mango chutney, avocado aioli</i>	28
Chicken Paillard <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
Grilled Asparagus	13
Buttermilk Onion Rings	11
Whipped Potatoes	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.