

Dinner Menu

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.



STARTERS

Jumbo Shrimp Cocktail	22
Colossal Lump Crab Meat Cocktail	19
Chilled Lobster Cocktail	21
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>	14
Tuna Tartare* <i>avocado, cucumber, ponzu, lotus root chip</i>	18
Lobster Mango Salad <i>applewood smoked bacon, mango chutney, avocado aioli</i>	28
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

SHELLFISH BOUQUETS

Chilled Lobster and Colossal Lump Crab Meat, Jumbo Shrimp, Iced Oysters and Littleneck Clams Classic Cocktail, Ginger, Traditional Mustard Sauces and Sherry Mignonette

Charlie Smith* <i>serves 2-3</i>	64
Ralph Wollensky* <i>serves 4-6</i>	116

(iced oysters or clams available by half dozen or piece)

SOUPS & SALADS

Wollensky's Famous Split Pea Soup	7
Soup du Jour	7
Wollensky Salad	11
Caesar Salad	10
Zesty Mixed Greens	9
Chilled Iceberg Wedge	10

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
Baked Potato	7
French Fries	11

FILET MIGNON*

	10oz.	14oz.
Charbroiled	45	51
Au Poivre	47	53
Cajun Seasoned	46	52
Gorgonzola Crusted	51	55
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Coffee & Cocoa Rubbed Filet <i>10 oz. filet mignon with ancho chili butter and angry onions</i>		50
Crusted Beef Tenderloin Trio <i>gorgonzola, bone marrow butter, au poivre</i>		45
Filet & Lobster Tail <i>10 oz. filet mignon and broiled lobster tail</i>		MKT
Filet Oscar <i>10 oz. filet mignon with colossal lump crab meat, asparagus and hollandaise</i>		54
Bone-In Filet <i>16 oz.</i>		56

DRY-AGED STEAKS*

Signature Bone-In New York Cut Sirloin 21 oz.	55
Cajun Marinated Bone-In Rib Eye 24 oz.	56
Sirloin 14 oz.	51

Bone-In New York Cut Sirloin & Angry Lobster Tail	68
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Porterhouse for Two 48 oz. <i>with roasted vegetables</i>	105
Bone-In Rib Eye 24 oz.	55

ENTREES

Pan Seared Salmon* <i>corn puree, beef bacon, edamame, cipollini onions</i>	39
Pink Peppercorn Crusted Tuna* <i>asian slaw, ponzu, wasabi cream</i>	39
Pan Seared Sea Bass* <i>shrimp bisque, pickled fennel</i>	39
Lamb Mojito* <i>roasted saddle, mint and cardamom rub, summer succotash</i>	45
Roasted Chicken <i>semi-boneless, shiitake mushroom, herb & leek stuffing, natural pan jus</i>	33

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.