

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*	18
<i>house made potato chips</i>	
Signature Crab Cake	19
<i>cognac mustard and ginger sauces</i>	
Fritto Misto	16
<i>fried calamari and shrimp with jalapeño peppers and garlic butter</i>	
Tuna Tartare*	18
<i>avocado, cucumber, ponzu, lotus root chip</i>	
Cup O' Beef Bacon	12
<i>crispy house smoked beef bacon, bleu cheese dip</i>	
Rib Eye Carpaccio*	17
<i>lemon oil, arugula, parmesan</i>	

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*	64
<i>serves 2-3</i>	
Ralph Wollensky*	116
<i>serves 4-6</i>	
(iced oysters or clams available by half dozen or piece)	

SOUPS & SALADS

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's Famous Split Pea Soup	8
Soup du Jour	10
Wollensky Salad	11
Caesar Salad	11
Zesty Mixed Greens	11
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	47	53
Coffee & Cocoa Rubbed Filet		50
<i>10 oz. filet mignon with ancho chili butter and angry onions</i>		
Crusted Beef Tenderloin Trio		45
<i>gorgonzola, bone marrow butter, au poivre</i>		
Filet & Lobster Tail		MKT
<i>10 oz. filet mignon and broiled lobster tail</i>		
Filet Oscar		54
<i>10 oz. filet mignon with colossal lump crab meat, asparagus and hollandaise</i>		
Bone-In Filet		56
<i>16 oz.</i>		

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.	105
<i>with roasted vegetables</i>	
Bone-In Rib Eye 24 oz.	55

ENTREES

Pan Seared Salmon*	39
<i>corn puree, beef bacon, edamame, cipollini onions</i>	
Pink Peppercorn Crusted Tuna*	39
<i>asian slaw, ponzu, wasabi cream</i>	
Lobster Mango Salad	28
<i>applewood smoked bacon, mango chutney, lobster aioli</i>	
Roasted Chicken	33
<i>semi-boneless, shiitake mushroom, herb & leek stuffing, natural pan jus</i>	
Signature Steak Sandwich*	19
Chicken Club Sandwich	18
Wollensky's Butcher Burger	16

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.