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	22
Tomato Carpaccio with Burrata	16
Steak Tartare* *house made potato chips*	18
Signature Crab Cake *cognac mustard and ginger sauces*	19
Fritto Misto *fried calamari and shrimp with jalapeño peppers and garlic butter*	18
Tuna Tartare* *avocado, cucumber, ponzu, lotus root chip*	18
Lobster Mango Salad *applewood smoked bacon, mango chutney, avocado aioli*	28
Cup O' Beef Bacon *crispy house smoked beef bacon, bleu cheese dip*	12
Rib Eye Carpaccio* *lemon oil, arugula, parmesan*	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* *serves 2-3*	64
Ralph Wollensky* *serves 4-6*	116

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

SOUPS & SALADS

Wollensky's Famous Split Pea Soup	7
Soup du Jour	9
Wollensky Salad	12
Caesar Salad	10
Zesty Mixed Greens	8
Chilled Iceberg Wedge	11

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	43	49
Au Poivre	45	51
Cajun Seasoned	44	50
Gorgonzola Crusted	47	51

Coffee & Cocoa Rubbed Filet *10 oz. filet mignon with ancho chili butter and angry onions*	50
Crusted Beef Tenderloin Trio *gorgonzola, bone marrow butter, au poivre*	45
Filet & Lobster Tail *10 oz. filet mignon and broiled lobster tail*	MKT
Filet Oscar *10 oz. filet mignon with colossal lump crab meat, asparagus and hollandaise*	54
Bone-In Filet *16 oz.*	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
Porterhouse for Two 48 oz. *with roasted vegetables*	105
Bone-In Rib Eye 24 oz.	55

ENTREES

Pan Seared Salmon* *corn puree, beef bacon, edamame, cipollini onions*	38
Pink Peppercorn Crusted Tuna* *asian slaw, ponzu, wasabi cream*	38
Pan Seared Sea Bass* *shrimp bisque, pickled fennel*	39
Angry Shrimp *cajun shrimp, garlic & red chili oil, whipped potatoes, fried basil*	39
Roasted Chicken *semi-boneless, shiitake mushroom, herb & leek stuffing, natural pan jus*	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.