

## 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	23
Colossal Lump Crab Meat Cocktail	23
Chilled Lobster Cocktail	24
Tomato Carpaccio with Burrata	17
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*	19
<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*	18
<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>	
<i>(iced oysters or clams available by half dozen or piece)</i>	

## SOUPS & SALADS

Wollensky's Famous Split Pea Soup	8
Soup du Jour	10
Wollensky Salad	12
Caesar Salad	11
Zesty Mixed Greens	9
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	46	51
Au Poivre	49	54
Cajun Seasoned	48	53
Gorgonzola Crusted	52	58
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Coffee & Cocoa Rubbed Filet		50
<i>10 oz. filet mignon with ancho chili butter and angry onions</i>		
Crusted Beef Tenderloin Trio		47
<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>		
Filet Rossini		56
<i>10 oz. filet mignon with seared foie gras and madeira demi glace</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>	
Angry Shrimp	39
<i>cajun shrimp, garlic &amp; red chili oil, whipped potatoes, fried basil</i>	
Lamb Mojito*	45
<i>roasted saddle, mint and cardamom rub, summer succotash</i>	
Roasted Chicken	33
<i>semi-boneless, shiitake mushroom, herb &amp; leek stuffing, natural pan jus</i>	

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.