



STARTERS

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

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 • Tenderloin Tips • Jumbo Chilled Shrimp
- Colossal Lump Crab • Pan Seared Salmon
- Wollensky Salad
romaine, teardrop tomatoes, potato croutons, bacon lardons and mushrooms with house vinaigrette
- Caesar Salad
traditional presentation with crostini tapenade
- Cobb Salad
avocado, tomato, bacon, egg, green beans, bleu cheese, kalamata olives and citrus vinaigrette
- Zesty Mixed Greens
with fennel, orange, kalamata olives, capers, onions and citrus vinaigrette
- Chilled Iceberg Wedge
with bacon lardons and bleu cheese

SANDWICHES

- Wollensky's Butcher Burger*
- Cajun Seasoned Gorgonzola Burger*
- Lobster BLT
- Signature Steak*
- Chicken Club

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
 - Au Poivre
 - Cajun Seasoned
 - Gorgonzola Crusted
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- Crusted Beef Tenderloin Duo
gorgonzola and bone marrow butter
 - Filet Oscar
colossal lump crab meat, asparagus and hollandaise

DRY-AGED STEAKS*

Signature Bone-In Kansas City Cut Sirloin 21 oz.

- Sirloin 14 oz.
- Boneless Rib Eye 16 oz.
with chimichurri sauce

ENTREES

- Steak Frites*
herb marinated skirt steak, truffled pommes frites
- Pan Seared Salmon*
corn puree, beef bacon, edamame, cipollini onions
- Pink Peppercorn Crusted Tuna*
asian slaw, ponzu, wasabi cream
- Lobster Mango Salad
applewood smoked bacon, mango chutney, avocado aioli
- Chicken Paillard
marinated chicken breast, poached tomatoes, grilled vidalia onions, preserved lemon and garlic chips

SIDES FOR TWO

- Hashed Brown Potatoes
- Creamy Corn with Manchego
- Creamed Spinach
- Truffled Macaroni & Cheese
- Pan Roasted Wild Mushrooms
- Grilled Asparagus
- Buttermilk Onion Rings
- Whipped Potatoes
- French Fries