

Dinner Menu

Rare & Well Done

Hand-cut in our in-house butchery, our USDA Prime steaks are a rarity in the world of steakhouses. Chosen from the top 2% and hand selected for rich even marbling all our USDA Prime beef is enhanced through a careful dry-aging process for 28 days, intensifying the flavour and tenderness.

STARTERS

Wollensky’s Famous Split Pea Soup	6
Burrata & Tomato Salad	10
Smoked Organic Salmon	10
Sirloin Carpaccio	12
Signature Jumbo Lump Crab Cake	13
Searred King Scallops with Pea Purée & Bacon	18
Chicken & Duck Liver Parfait	9
Yellowfin Tuna Tartare	14
Crispy Salt & Pepper Squid with Mango Chili Salsa	8

SHELLFISH

Cumbrae Oysters ½ Dozen / Dozen	18 / 34
Jumbo Shrimp	14
Jumbo Lump Crabmeat	17
Whole Dorset Cock Crab (to share)	22
Cold Poached Lobster Half / Whole	12 / 24

Shellfish Platters

Lobster, Jumbo Lump Crabmeat, Cockles, Mussels, Jumbo Shrimp, Cumbrae Oysters & Palourde Clams paired with Classic Cocktail Sauce, Cognac Mustard Sauce, Ginger & Sherry Mignonette

Charlie Smith (serves 2-3) 75  
Ralph Wollensky (serves 4-6) 110

SALADS

Wollensky Salad	10
Mixed Garden Salad	10
Classic Caesar	12
Iceberg Wedge	9

SIDES

POTATOES

Steakhouse Fries	4
Baked Potato	4
Whipped Potatoes	5

VEGETABLES

Sautéed Spinach	4
Pan-Fried Field Mushrooms	5
Honey Glazed Chantenay Carrots	5
Seasonal Vegetables	5

USDA PRIME DRY-AGED STEAKS

Signature Bone-In Rib-Eye 24oz	65
Sirloin 14oz	42
NY Cut Bone-In Sirloin 21oz	62
Cajun Marinated Bone-In Rib-Eye 24oz	69

FILLET MIGNON

Premium Scottish Fillet Mignon Charbroiled 8oz / 12oz	33/40
or:	
Au poivre	add 3
Cajun	add 3
Gorgonzola crusted	add 4
Oscar – jumbo lump crabmeat, asparagus & hollandaise	add 8

Butcher’s Specials

See our blackboard for today’s cuts

MAIN COURSES

Free-Range Lemon Pepper Chicken watercress & thyme jus	18
New Season Lamb Chops courgettes, artichoke & roasted cherry tomatoes	24
Roasted Rose Veal Chop thyme jus	28
Ribbons of Courgettes seasonal vegetables, lemon oil & toasted nuts	17
Wollensky’s Butcher Burger steakhouse fries	18

Lobster

Whole North Atlantic Lobster 2-5lb  
broiled or steamed  
Market Price

FISH

Pan-Roasted Organic Salmon steamed spinach & hollandaise	18
Herb Crusted Yellowfin Tuna Loin French bean salad & roasted tomato vinaigrette	25
Fresh Catch of the Day	Market Price

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. All steak weights are pre-cooked and approximate.  
An optional 12.5 % gratuity will be added to your bill. All prices are inclusive of VAT at 20%.