



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.

STARTERS

| | |
|--|----|
| Signature Crab Cake | 19 |
| <i>cognac mustard and ginger sauces</i> | |
| Steak Tartare* | 18 |
| <i>house made potato chips</i> | |
| Colossal Lump Crab Meat Cocktail | 20 |
| Jumbo Shrimp Cocktail | 22 |
| Chilled Lobster Cocktail | 22 |
| Smoked Clam Chowder | 9 |
| Wollensky’s Famous Split Pea Soup | 7 |
| Tuna Tartare* | 18 |
| <i>avocado, cucumber, ponzu, lotus root chip</i> | |
| Fritto Misto | 18 |
| <i>fried calamari and shrimp, jalapeño peppers and garlic butter</i> | |
| Cup O' Beef Bacon | 12 |
| <i>crispy house smoked beef bacon, bleu cheese dip</i> | |
| Smoked Burrata | 19 |
| <i>tomatoes, fig balsamic</i> | |
| Rib Eye Carpaccio* | 18 |
| <i>lemon oil, arugula, parmesan</i> | |

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 \$8 • Tenderloin Tips \$12 • Jumbo Chilled Shrimp \$15 | |
| Colossal Lump Crab \$11 • Pan Seared Salmon \$10 | |
| Wollensky Salad | 9 |
| <i>romaine, teardrop tomatoes, potato croutons, bacon lardons and marinated mushrooms with house vinaigrette</i> | |
| Caesar Salad | 9 |
| <i>traditional presentation with crostini tapenade</i> | |
| Cobb Salad | 9 |
| <i>avocado, tomato, bacon, egg, green beans, bleu cheese, kalamata olives and citrus vinaigrette</i> | |
| Zesty Mixed Greens | 9 |
| <i>with fennel, orange, kalamata olives, caper, onions and citrus vinaigrette</i> | |
| Chilled Iceberg Wedge | 11 |
| <i>with bacon lardons and bleu cheese</i> | |

SANDWICHES

| | |
|-----------------------------------|----|
| Wollensky’s Butcher Burger* | 16 |
| Cajun Seasoned Gorgonzola Burger* | 16 |
| Lobster BLT | 25 |
| Signature Steak* | 20 |
| Chicken Club | 17 |

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 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 | 40 |
| Cajun Seasoned | 41 |
| Au Poivre | 41 |
| Gorgonzola Crusted | 42 |
| Filet Oscar | 48 |
| <i>10 oz. filet mignon with colossal lump crab meat, asparagus and hollandaise</i> | |
| Crusted Beef Tenderloin Duo | 37 |
| <i>stout rub, au poivre</i> | |

DRY-AGED STEAKS*

| | |
|---|----|
| Sirloin 14 oz. | 50 |
| Signature Bone-In New York Cut Sirloin 21 oz. | 55 |
| Boneless Rib Eye 16 oz. | 45 |
| <i>smoked, chimichurri sauce</i> | |

ENTREES

| | |
|---|----|
| Steak Frites* | 29 |
| <i>herb marinated skirt steak, truffled pommes frites</i> | |
| Pan Seared Salmon* | 33 |
| <i>garlic kale, foraged mushrooms, cipollini onions, beurre rouge</i> | |
| Tuna Au Poivre* | 33 |
| <i>pink and green peppercorn crust, cognac and white wine cream sauce</i> | |
| Scallops & Bacon | 29 |
| <i>confit bacon, sweet potato and chipotle purée</i> | |
| Chicken Paillard | 24 |
| <i>marinated chicken breast, olive oil poached tomatoes, grilled vidalia onions, preserved lemon and garlic chips</i> | |

SIDES FOR TWO

| | |
|--|----|
| Truffled Macaroni & Cheese | 13 |
| Hashed Brown Potatoes | 11 |
| Whipped Potatoes | 11 |
| Duck Fat Roasted Root Vegetables | 11 |
| Buttermilk Onion Rings | 11 |
| Creamed Spinach | 11 |
| Grilled Asparagus | 13 |
| Pan Roasted Wild Mushrooms | 13 |
| French Fries | 11 |
| Brussels Sprouts with Bacon & Shallots | 11 |
| Beef Bacon & Cheddar Tots | 11 |