

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.

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
Scallops & Bacon*	20
<i>confit bacon, sweet potato and chipotle purée</i>	
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>	

SHELLFISH BOUQUETS

Chilled Lobster and Lump Crab Meat
Jumbo Shrimp, Iced Oysters and Littleneck Clams
Classic Cocktail, Ginger, Traditional Mustard Sauces
and Sherry Mignonette

Ralph Wollensky*	116
<i>serves 4-6</i>	
Charlie Smith*	64
<i>serves 2-3</i>	
(iced oysters or clams available by half dozen or piece)	

SOUPS & SALADS

Wollensky's Famous Split Pea Soup	7
Wollensky Salad	12
Smoked Clam Chowder	9
Caesar Salad	10
Zesty Mixed Greens	9
Chilled Iceberg Wedge	11

SIDES FOR TWO

Truffled Macaroni & Cheese	13
Hashed Brown Potatoes	11
Duck Fat Roasted Root Vegetables	11
Whipped Potatoes	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

Dinner Menu



FILET MIGNON*

	10oz.	14oz.
Charbroiled	45	51
Cajun Seasoned	46	52
Au Poivre	47	53
Gorgonzola Crusted	47	53
Filet Oscar		54
<i>10 oz. filet mignon with colossal lump crab meat, asparagus and hollandaise</i>		
Coffee & Cocoa Rubbed Filet		50
<i>10 oz. filet mignon with ancho chili butter and angry onions</i>		
Crusted Beef Tenderloin Trio		45
<i>whiskey gastrique, stout rub, au poivre</i>		
Bone-In Filet 16 oz.		58
<i>roasted garlic, cipollini onions</i>		
Filet & Lobster Tail		MKT
<i>10 oz. filet mignon and broiled lobster tail</i>		

DRY-AGED STEAKS*

Signature Bone-In New York Cut Sirloin 21 oz.	55
Sirloin 14 oz.	51
Cajun Marinated Bone-In Rib Eye 24 oz.	56

Bone-In New York Cut Sirloin & Angry Lobster Tail	68
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Porterhouse for Two 48 oz.	105
<i>roasted vegetables, red wine demi-glace</i>	
Bone-In Rib Eye 24 oz.	55

ENTREES

Pan Seared Salmon*	39
<i>garlic kale, foraged mushrooms, cipollini onions, beurre rouge</i>	
Tuna Au Poivre*	39
<i>pink and green peppercorn crust, cognac and white wine cream sauce</i>	
Veal Rib Eye*	49
<i>fennel pollen, lemon olive oil</i>	
Roasted Chicken	33
<i>semi-boneless, shiitake mushroom, herb and leek stuffing, natural pan jus</i>	
Angry Shrimp	41
<i>cajun spiced shrimp, garlic and red chili lobster oil, whipped potatoes, fried basil</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.

LIQUID ASSETS HERE