



STARTERS

Signature Crab Cake <i>cognac mustard and ginger sauces</i>	19
Steak Tartare* <i>house made potato chips</i>	18
Colossal Lump Crab Meat Cocktail	19
Jumbo Shrimp Cocktail	22
Chilled Lobster Cocktail	22
Soup Du Jour	7
Wollensky's Famous Split Pea Soup	7
Tuna Tartare* <i>avocado, cucumber, ponzu, lotus root chip</i>	18
Fritto Misto <i>fried calamari and shrimp, jalapeño peppers and garlic butter</i>	18
Cup O' Beef Bacon <i>crispy house smoked beef bacon, bleu cheese dip</i>	12
Smoked Burrata <i>tomatoes, fig balsamic</i>	19
Rib Eye Carpaccio* <i>lemon oil, arugula, parmesan</i>	17

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 <i>romaine, teardrop tomatoes, potato croutons, bacon lardons and marinated mushrooms with house vinaigrette</i>	9
Caesar Salad <i>traditional presentation with crostini tapenade</i>	9
Cobb Salad <i>avocado, tomato, bacon, egg, green beans, bleu cheese, kalamata olives and citrus vinaigrette</i>	9
Zesty Mixed Greens <i>with fennel, orange, kalamata olives, caper, onions and citrus vinaigrette</i>	9
Chilled Iceberg Wedge <i>with bacon lardons and bleu cheese</i>	11

SANDWICHES

Wollensky's Butcher Burger*	13
Cajun Seasoned Gorgonzola Burger*	16
Lobster BLT	23
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	39
Cajun Seasoned	40
Au Poivre	39
Gorgonzola Crusted	40
Filet Oscar <i>10 oz. filet mignon with colossal lump crab meat, asparagus and hollandaise</i>	47
Crusted Beef Tenderloin Duo <i>stout rub, au poivre</i>	38

DRY-AGED STEAKS*

Sirloin 14 oz. 50

Signature Bone-In New York Cut Sirloin 21 oz. 55

Boneless Rib Eye 16 oz. 45
smoked, chimichurri sauce

ENTREES

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

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

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 PAGE HERE