

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 cognac mustard and ginger sauces	19
Steak Tartare*  house made potato chips	18
Colossal Lump Crab Meat Cocktail	23
Jumbo Shrimp Cocktail	23
Chilled Lobster Cocktail	24
Scallops & Bacon* confit bacon, sweet potato and chipotle purée	20
Tuna Tartare* avocado, cucumber, ponzu, lotus root chip	19
Fritto Misto fried calamari and shrimp, jalapeño peppers and garlic butter	16
Cup O' Beef Bacon crispy house smoked beef bacon, bleu cheese dip	12
Smoked Burrata tomatoes, fig balsamic	19
Rib Eye Carpaccio*  lemon oil, arugula, parmesan	18

# 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* serves 4-6	116
Charlie Smith*  serves 2-3	64

(iced oysters or clams available by half dozen or piece)

### SOUPS & SALADS

Wollensky's Famous Split Pea Soup	8
Wollensky Salad	12
Soup Du Jour	10
Caesar Salad	11
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



FILET MIGN	ON* -	
	10oz.	14oz.
Charbroiled	46	51
Cajun Seasoned	48	53
Au Poivre	49	54
Gorgonzola Crusted	52	58
Filet Oscar 10 oz. filet mignon with colossal lump crab me and hollandaise	eat, asparagus	54
Coffee & Cocoa Rubbed Filet 10 oz. filet mignon with ancho chili butter and	d angry onions	50
Crusted Beef Tenderloin Trio whiskey gastrique, stout rub, au poivre		47
Bone-In Filet 16 oz. roasted garlic, cipollini onions		58
Filet & Lobster Tail 10 oz. filet mignon and broiled lobster tail		MKT

## 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. roasted vegetables, red wine demi-glace	105
Bone-In Rib Eye 24 oz.	55

#### **ENTREES**

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

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.