



STARTERS

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| 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 | 21 |
| Jumbo Shrimp Cocktail | 23 |
| Chilled Lobster Cocktail | 22 |
| Soup Du Jour | 10 |
| Wollensky's Famous Split Pea Soup | 8 |
| Tuna Tartare* <i>avocado, cucumber, ponzu, lotus root chip</i> | 19 |
| 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> | 18 |

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

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| 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

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| Wollensky's Butcher Burger* | 15 |
| Cajun Seasoned Gorgonzola Burger* | 16 |
| Lobster BLT | 22 |
| Signature Steak* | 20 |
| Chicken Club | 18 |

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*

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| | 10oz. |
| Charbroiled | 41 |
| Cajun Seasoned | 42 |
| Au Poivre | 42 |
| Gorgonzola Crusted | 42 |
| Filet Oscar <i>10 oz. filet mignon with colossal lump crab meat, asparagus and hollandaise</i> | 48 |
| 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

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| 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 |
| Angry Shrimp <i>cajun shrimp, garlic and red chili oil, whipped potatoes, fried basil</i> | 34 |
| Chicken Paillard <i>marinated chicken breast, olive oil poached tomatoes, grilled vidalia onions, preserved lemon and garlic chips</i> | 24 |

SIDES FOR TWO

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| 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