

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

cognac mustard and ginger sauces

Steak Tartare*

house made potato chips

Colossal Lump Crab Meat Cocktail

Jumbo Shrimp Cocktail

Chilled Lobster Cocktail

Scallops & Bacon*

confit bacon, sweet potato and chipotle purée

Tuna Tartare*

avocado, cucumber, ponzu, lotus root chip

Fritto Misto

fried calamari and shrimp, jalapeño peppers and garlic butter

Cup O' Beef Bacon

crispy house smoked beef bacon, bleu cheese dip

Smoked Burrata

tomatoes, fig balsamic

Rib Eye Carpaccio*

lemon oil, arugula, parmesan

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

Charlie Smith*

serves 2-3

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

SOUPS & SALADS

Wollensky's Famous Split Pea Soup

Wollensky Salad

Soup Du Jour

Caesar Salad

Zesty Mixed Greens

Chilled Iceberg Wedge

SIDES FOR TWO

Truffled Macaroni & Cheese

Hashed Brown Potatoes

Duck Fat Roasted Root Vegetables

Whipped Potatoes

Buttermilk Onion Rings

Creamed Spinach

Grilled Asparagus

Pan Roasted Wild Mushrooms

French Fries

Brussels Sprouts with Bacon & Shallots

Beef Bacon & Cheddar Tots

Dinner Menu



FILET MIGNON*

10oz.

14oz.

Charbroiled

Cajun Seasoned

Au Poivre

Gorgonzola Crusted

Filet Oscar

10 oz. filet mignon with colossal lump crab meat, asparagus and hollandaise

Coffee & Cocoa Rubbed Filet

10 oz. filet mignon with ancho chili butter and angry onions

Crusted Beef Tenderloin Trio

whiskey gastrique, stout rub, au poivre

Bone-In Filet 16 oz.

roasted garlic, cipollini onions

Filet & Lobster Tail

10 oz. filet mignon and broiled lobster tail

DRY-AGED STEAKS*

Signature Bone-In Kansas City Cut Sirloin 21 oz.

Sirloin 14 oz.

Cajun Marinated Bone-In Rib Eye 24 oz.

Bone-In Kansas City Cut Sirloin & Angry Lobster Tail

Porterhouse for Two 48 oz.

roasted vegetables, red wine demi-glacé

Bone-In Rib Eye 24 oz.

ENTREES

Pan Seared Salmon*

garlic kale, foraged mushrooms, cipollini onions, beurre rouge

Tuna Au Poivre*

pink and green peppercorn crust, cognac and white wine cream sauce

Veal Rib Eye*

fennel pollen, lemon olive oil

Roasted Chicken

semi-boneless, shiitake mushroom, herb and leek stuffing, natural pan jus

Angry Shrimp

cajun shrimp, garlic and red chili lobster oil, whipped potatoes, fried 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.