



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

Soup Du Jour

Wollensky's Famous Split Pea Soup

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

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 • Tenderloin Tips • Jumbo Chilled Shrimp
Colossal Lump Crab • Pan Seared Salmon

Wollensky Salad
romaine, teardrop tomatoes, potato croutons, bacon lardons and marinated mushrooms with house vinaigrette

Caesar Salad
traditional presentation with crostini tapenade

Cobb Salad
avocado, tomato, bacon, egg, green beans, bleu cheese, kalamata olives and citrus vinaigrette

Zesty Mixed Greens
with fennel, orange, kalamata olives, caper, onions and citrus vinaigrette

Chilled Iceberg Wedge
with bacon lardons and bleu cheese

SANDWICHES

Wollensky's Butcher Burger*

Cajun Seasoned Gorgonzola Burger*

Lobster BLT

Signature Steak*

Chicken Club

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

Cajun Seasoned

Au Poivre

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

Gorgonzola Crusted

Crusted Beef Tenderloin Duo
stout rub, au poivre

DRY-AGED STEAKS*

Sirloin 14 oz.

Signature Bone-In Kansas City Cut Sirloin 21 oz.

Boneless Rib Eye 16 oz.
smoked, chimichurri sauce

ENTREES

Steak Frites*
herb marinated skirt steak, truffled pommes frites

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

Scallops & Bacon*
confit bacon, sweet potato and chipotle purée

Chicken Paillard
marinated chicken breast, olive oil poached tomatoes, grilled vidalia onions, preserved lemon and garlic chips

SIDES FOR TWO

Truffled Macaroni & Cheese

Hashed Brown Potatoes

Whipped Potatoes

Duck Fat Roasted Root Vegetables

Buttermilk Onion Rings

Creamed Spinach

Grilled Asparagus

Pan Roasted Wild Mushrooms

French Fries

Brussels Sprouts with Bacon & Shallots

Beef Bacon & Cheddar Tots