

## THREE COURSE DINNER MENU

### FIRST COURSE

Choose Two Options

Wollensky's Famous Split Pea Soup ♦ Wollensky Salad ♦ Caesar Salad ♦ Iceberg Salad  
Signature Crab Cake \*Additional \$10 per order ♦ Shrimp Cocktail \*Additional \$5 per order

### ENTREES

Choose Three Options

Charbroiled Filet Mignon 10 oz.

Pan-Seared Salmon

Chicken Roulade

boneless half chicken, romesco, chimichurri, crispy chicken skin

USDA Prime New York Strip 16 oz. \*Additional \$30 per order

*In order to ensure proper aging and flavor,*

*Dry-Aged cuts must be ordered 30 days in advance*

- A Vegetarian Option Always Available for Your Guests -

Seared Tofu Steak

nori and gochugaru crusted, cucumber kimchi, coconut fried rice

### FAMILY STYLE SIDES

Choose Two Options

Creamed Spinach ♦ Sautéed Asparagus ♦ Sautéed Mushrooms ♦ Whipped Potatoes

### DESSERT

Choose One Option

Chocolate Cake ♦ Coconut Layer Cake ♦ New York Style Cheesecake

Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Teas are included

### \$99 PER PERSON

Pricing is subject to 8.375% state tax, 18% service charge and 5% administrative fee.  
Menu subject to change.

## FOUR COURSE DINNER MENU

### FIRST COURSE

Choose One Option

Shrimp Cocktail ♦ Wollensky's Famous Split Pea Soup

### SALADS

Choose Two Options

Wollensky Salad ♦ Caesar Salad ♦ Iceberg Salad ♦ Burrata (Seasonal Presentation)

### ENTREES

Choose Three Options

Charbroiled Filet Mignon 10 oz.

Pan-Seared Salmon

Chicken Roulade

boneless half chicken, romesco, chimichurri, crispy chicken skin

USDA Prime New York Strip 16 oz. \*Additional \$30 per order

Prime Dry-Aged Bone-In Rib Eye 28 oz. \*Additional \$40 per order

*In order to ensure proper aging and flavor,  
Dry-Aged cuts must be ordered 30 days in advance*

- A Vegetarian Option Always Available for Your Guests -

Seared Tofu Steak

norinori and gochugaru crusted, cucumber kimchi, coconut fried rice

### FAMILY STYLE SIDES

Choose Two Options

Truffled Macaroni & Cheese ♦ Sautéed Asparagus ♦ Sautéed Mushrooms  
Whipped Potatoes ♦ Seasonal Vegetable

### DESSERT

Choose One Option

Chocolate Cake ♦ Coconut Layer Cake ♦ New York Style Cheesecake

Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Teas are included

### \$139 PER PERSON

Pricing is subject to 8.375% state tax, 18% service charge and 5% administrative fee.

Menu subject to change.

LAS VEGAS

## S&W SIGNATURE DINNER MENU

### SHELLFISH TOWER

*with classic horseradish cocktail sauce, cognac mustard, ginger sauce and green apple mignonette*

Chilled Lobster, Chilled Colossal Crab, Jumbo Shrimp & Oysters

### SALADS

*Choose Two Options*

Wollensky Salad ♦ Caesar Salad ♦ Iceberg Salad ♦ Burrata (Seasonal Presentation)

### ENTREES

*Choose Three Options*

Charbroiled Filet Mignon 10 oz.

Pan-Seared Salmon

Chicken Roulade

boneless half chicken, romesco, chimichurri, crispy chicken skin

USDA Prime New York Strip 16 oz. \*Additional \$30 per order

Prime Dry-Aged Bone-In Rib Eye 28 oz. \*Additional \$40 per order

*In order to ensure proper aging and flavor,  
Dry-Aged cuts must be ordered 30 days in advance*

- A Vegetarian Option Always Available for Your Guests -

Seared Tofu Steak

nori and gochugaru crusted, cucumber kimchi, coconut fried rice

### FAMILY STYLE SIDES

*Choose Two Options*

Truffled Macaroni & Cheese ♦ Sautéed Asparagus ♦ Sautéed Mushrooms

Seasonal Vegetable ♦ Whipped Potatoes ♦ Creamed Spinach

### DESSERT

*Choose Two Option*

Chocolate Cake ♦ Coconut Layer Cake ♦ New York Style Cheesecake

Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Teas are included

### \$169 PER PERSON

Pricing is subject to 8.375% state tax, 18% service charge and 5% administrative fee.  
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## THREE COURSE LUNCH MENU

### FIRST COURSE

*Choose Two Options*

Wollensky Salad ♦ Caesar Salad ♦ Iceberg Salad ♦ Wollensky's Split Pea Soup

### ENTREES

*Choose One Option*

Charbroiled Filet Mignon 8 oz.

Pan-Seared Salmon

Chicken Roulade

boneless half chicken, romesco, chimichurri, crispy chicken skin

- A Vegetarian Option Always Available for Your Guests -

Seared Tofu Steak

nori and gochugaru crusted, cucumber kimchi, coconut fried rice

### FAMILY STYLE SIDES

*Choose Two Options*

Creamed Spinach ♦ Sautéed Asparagus ♦ Sautéed Mushrooms

Seasonal Vegetable ♦ Whipped Potatoes

### DESSERT

*Choose One Option*

Chocolate Cake ♦ Coconut Layer Cake ♦ New York Style Cheesecake

Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Teas are included

### \$69 PER PERSON

Pricing is subject to 8.375% state tax, 18% service charge and 5% administrative fee.  
Menu subject to change.

LAS VEGAS

## CONFERENCE MENU

### CONTINENTAL BREAKFAST

Assorted Breakfast Pastries  
Butter, Cream Cheese, Preserves  
Sliced Fresh Fruit  
Yogurt & Granola  
Assorted Fruit Juices

### AM BREAK

Freshly Brewed Coffee ♦ Decaffeinated Coffee ♦ Herbal Teas

### LUNCH ENTREES

*Choose Two Options*

Charbroiled Filet Mignon 8 oz. \*Additional \$20 per order

Pan-Seared Salmon

Wollensky Salad

with Jumbo Shrimp, Grilled Chicken or Tenderloin Tips

Caesar Salad

with Jumbo Shrimp, Grilled Chicken or Tenderloin Tips

Wollensky's Butcher Burger

### FAMILY STYLE SIDES

*Choose Two Options*

Creamed Spinach ♦ Sautéed Asparagus ♦ Seasonal Vegetable ♦ Whipped Potatoes

### DESSERT

*Choose One Option*

Chocolate Cake ♦ Coconut Layer Cake ♦ New York Style Cheesecake

### PM BREAK

Homemade Cookies & Brownies  
Freshly Brewed Coffee ♦ Decaffeinated Coffee ♦ Herbal Teas

### \$119 PER PERSON

Pricing is subject to 8.375% state tax, 18% service charge and 5% administrative fee  
Menu subject to change

## PASSED HORS D'OEUVRES

2 dozen minimum of each selection

- Tomato Basil Bruschetta / 36
- Prosciutto Wrapped Asparagus / 38
- Tomato & Mozzarella Flatbread / 36
- Truffled Macaroni & Cheese Bites / 38
- Stuffed Mushrooms / 38
- Melted Brie Crostini / 36
- Tomato Mozzarella Skewers / 36
- Beef Wellington / 55
- Wollensky's Beef Sliders / 42
- Sliced Filet Mignon Crostini / 48
- Steak Tartare / 44
- Buffalo Chicken Sliders / 40
- Truffled Chicken Salad / 38
- Tuna Tartare / 48
- Coconut Shrimp / 48
- Lobster Rangoon / 55
- Signature Crab Cakes / 55
- Buffalo Fried Oysters / 50
- Paramount Hackleback Caviar / 110

## WELCOME CAVIAR & BUBBLES

*Invite your guest to celebrate!*

*Ask about starting your event with our exclusive Paramount Caviar, traditionally served on blini with creme fraiche, and paired with one of our select range of bubbles - the perfect complement to the luxurious taste of caviar.*

Pricing is per person, unless noted otherwise.  
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**LAS VEGAS**

## COLD COCKTAIL STATIONS

*available for events of 25 or more guests*

### CHARCUTERIE BOARD

Prosciutto, Fennel Salami, Nduja Spread, Spicy Salami Bleu Cheese, Goat Cheese, Cave Aged Cheddar Cheese, Triple Creme Brie, with Marcona Almonds, Fruit Jams, Crostini / 24

### CHILLED SEAFOOD

Chilled Maine Lobster, Chilled Colossal Crab, Jumbo Shrimp & Oysters / 45  
with classic horseradish cocktail sauce, cognac mustard, ginger sauce and green apple mignonette

### STEAK TARTARE TABLE

Diced Tenderloin, Chopped Red Onion, Capers, Mustard, Toasted Crostini / 14

### TUNA TARTARE TABLE

Ahi Tuna, Ponzu, Cucumber, Wontons / 18

### BURRATA BAR

Grilled Vegetables, Balsamic Vinegar & Virgin Olive Oil, Fresh Basil, Crostini / 18

## HOT COCKTAIL STATIONS

*available for events of 25 or more guests*

### ANGRY SHRIMP

Whipped Potato, Spicy Lobster Butter Sauce / 22

### SLIDER BAR

Classic Butcher Burger ♦ Signature Crab Cake ♦ Vine Ripened Tomato & Mozzarella / 14

### HANDROLLED MEATBALLS

Lamb with Harissa, Cous Cous ♦ Beef & Pork with Pomodoro Sauce, Ricotta ♦ Pork with Chimichurri  
18

### TRUFFLED MACARONI & CHEESE

Pan Roasted Mushrooms, Roasted Asparagus, Bacon Lardons, Roasted Shallots / 12

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## CARVING STATIONS

*available for events of 20 or more guests*

### **SLOW ROASTED STEAMSHIP ROUND OF BEEF**

Horseradish Cream, Dijon Mustard, Assorted breads / 1250 per roast  
serves 100 guests, must be ordered 30 days in advance

### **WHOLE ROASTED TENDERLOIN**

Horseradish Cream, Bearnaise Sauce, Red Wine Demi-Glace,  
Assorted Breads / 350 per roast  
serves 20 guests

## ENHANCEMENTS

*to complement your dining experience, may we suggest:*

### **CHILLED SHELLFISH**

Chilled Maine Lobster, Chilled Colossal Crab, Jumbo Shrimp & Oysters / 45  
with classic horseradish cocktail sauce, cognac mustard, ginger sauce and green apple mignonette

### **BUTLERED SWEETS**

Brownies

Mini Creme Brulee

Petite Chocolate Cakes

Petite Cheesecakes

Homemade Cookies

8

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## BAR SERVICE

### BEVERAGE SERVICES UPON CONSUMPTION

All beverage service is available for charge upon consumption.

### CELLAR STEALS

Premium wines from our Library, selected and specially priced.

Ask our Beverage Specialist for wine selection assistance for your event.

### PREMIUM WINES BY THE GLASS

Taste the finest wines we have to offer, without pulling the cork.

Ask about our premium wine selections available with Coravin™

### BEER & WINE SERVICE

Select Red & White Wine ♦ Domestic & Imported Beer ♦ Soda ♦ Juice ♦ Bottled Water

*35 Per Person / First Hour*

*15 Per Person / Every Additional Hour*

### FULL OPEN BAR SERVICE

Select Mixed Cocktails & Spirits ♦ Select Red & White Wine ♦ Domestic & Imported Beer  
Soda ♦ Juice ♦ Bottled Water

Absolut Vodka ♦ Sobieski Vodka ♦ Tito's Vodka ♦ Tanqueray Gin ♦ Gunpowder Gin ♦ Bacardi Rum  
Captain Morgan Spiced Rum ♦ Tequila Bribon ♦ Jack Daniel's Whiskey ♦ Redemption Rye & Bourbon

*40 Per Person / First Hour*

*20 Per Person / Every Additional Hour*

### PREMIUM OPEN BAR SERVICE

Premium Mixed Cocktails & Spirits ♦ Select Red & White Wine ♦ Domestic & Imported Beer  
Soda ♦ Juice ♦ Bottled Water

Belvedere Vodka ♦ Grey Goose Vodka ♦ Hendrick's Gin ♦ Suntory Roku Gin ♦ Ron Zacapa Rum  
Patron Blanco Tequila ♦ Casamigos Blanco Tequila ♦ Michter's Rye & Bourbon ♦ Maker's Mark Whiskey

*50 Per Person / First Hour*

*25 Per Person / Every Additional Hour*

Pricing is per person, unless noted otherwise.

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## CAVIAR & BUBBLES

Our exclusive Paramount Caviar, served alone, or paired with specially selected sparkling wines.  
A truly decadent experience.

### BUBBLES

LALUCA Prosecco, Veneto / 60

LUCIEN ALBRECHT - CREMANT D'ALSACE Crémant d'Alsace Rosé Brut, Alsace / 68

FERRARI BRUT Prosecco, Veneto / 88

LANSON PÈRE & FILS Brut, Champagne / 104

GUSBOURNE Rosé, Kent, England / 175

LOUIS ROEDERER CRISTAL Brut, Montagne de Reim / 650

### PARAMOUNT CAVIAR STATION

Enjoy your choice of Paramount Caviar served with both conventional and unconventional service.

#### CONVENTIONAL

Egg white and yolk, crispy capers,  
shallots, parsley, crème fraiche, blinis

#### UNCONVENTIONAL

Charred onion dip, housemade  
potato chips, chicken skin crisps

**Work with our team to create a one-of-a-kind experience for your guests.**

Minimum 1 week notice for large format caviar

4.4oz suitable for 15 - 20 ppl

8.8oz suitable for 30 - 40 ppl

17.6oz suitable for 75 - 100 ppl

#### Hackleback Sturgeon

Native to the Mississippi & Missouri Rivers. The Hackleback roe has a wonderful buttery flavor and looks like velvet. The Hackleback caviar has been given the nickname "adult candy" by many chefs.

*Origin: Tennessee & Mississippi*

4.4oz / 300

8.8oz / 600

17.6oz / 1200

#### Royal Siberian Sturgeon

The Royal Siberian's small, shiny black roe has a full-bodied, earthy flavor and is perfect for those who enjoy robust flavor profiles.

*Origin: Italy*

4.4oz / 650

8.8oz / 1300

17.6oz / 2600

#### Imperial Osetra Sturgeon

Known as one of the purest sturgeons embodying a medium-size pearl, with a classic nutty flavor, and a firm roe that will burst when pressed against the palate of one's mouth.

*Origin: Asia*

4.4oz / 900

8.8oz / 1800

17.6 / 3600

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#### LAS VEGAS