



*Our dinner menu is always available.
Chef de Cuisine: Shelly Demmon*

WEEKEND BRUNCH

Pastrami Salmon Benedict* <i>sliced house-cured salmon with poached eggs and Dijon hollandaise on marble rye toast</i>	21	Braised Rib Hash & Poached Eggs* <i>with au poivre sauce</i>	24
Benedict Oscar Style* <i>poached eggs, sauteed colossal crab meat, asparagus and béarnaise sauce on marble rye toast</i>	21	Cinnamon French Toast <i>thick cut Brioche bread, soaked in sweet cinnamon custard, topped with dark rum flamed bananas and caramel</i>	19
Steak & Eggs* <i>two 4 oz. filet medallions, roasted wild mushrooms, hashed brown potatoes and two poached eggs</i>	32	Broiled Cauliflower Steak <i>Smith & Wollensky steak sauce mayonnaise, roasted winter vegetables, smoked tomato sauce and buttermilk onion rings</i>	21
Beef Tenderloin Duo* <i>foie gras mushroom ragout and roasted cipollini onion & garlic</i>	37	Scallops & Cider Braised Prime Beef* <i>Oyster mushrooms, roasted butternut squash with spinach and bleu cheese fondue</i>	36

STARTERS

Smoked Clam Chowder	9
Wollensky's Famous Split Pea Soup	7
Heirloom Tomatoes & Bufala Mozzarella	16
Beef Carpaccio on Himalayan Salt Block* <i>USDA Prime thinly sliced sirloin</i>	17
Tuna Crudo on Himalayan Salt Block*	17
Pastrami Salmon* <i>on marble rye with whole grain mustard crème fraîche</i>	18
Prince Edward Island Mussels <i>prosciutto and lemon cream sauce</i>	15
Crab Cake <i>Cognac mustard and ginger sauces</i>	18
Asparagus & Crab Meat Salad	17

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 \$7 • Sliced Tenderloin \$12 • Grilled Wild Shrimp \$12
Spicy Ahi Tuna \$12 • Chilled Crab Meat \$10 • Pan Seared Salmon \$10

Spinach, Peppered Bacon & Poached Egg* <i>with thick-cut peppered bacon and warm sherry vinaigrette</i>	15
Wollensky Salad <i>romaine, teardrop tomatoes, potato croutons, bacon lardons and mushrooms with house vinaigrette</i>	9
Caesar Salad <i>traditional presentation with crostini tapenade</i>	9
Chilled Iceberg Wedge <i>with bacon lardons and bleu cheese</i>	11

SANDWICHES

Wollensky's Butcher Burger*	16
Foie Gras Mushroom Burger*	19
Spicy Ahi Tuna Steak*	19
Lobster BLT	25

FILET MIGNON*

Charbroiled	37
Au Poivre	38
Roasted Cipollini Onion & Garlic	40
Gorgonzola Crusted	40
Cajun Seasoned	38
Foie Gras Mushroom Ragout	41
Oscar Style	43

CLASSICS

Dry-Aged Sirloin* 14 oz.	45
Bone-In Rib Eye* 24 oz.	45
Marinated Cajun Rib Eye* 24 oz.	45

OCEAN CURRENTS

Any of our seafood selections can be simply grilled and served with your choice of mango chutney or cilantro pesto.

Atlantic Swordfish Steak Au Poivre* <i>pan-seared line-caught, pepper-crusted swordfish</i>	29
Pan Seared Salmon* <i>caramelized leek and mushroom risotto with a smoky tomato sauce</i>	29
Wasabi Crusted Tuna* <i>bok choy, baby carrots and pomegranate black garlic sauce</i>	29

SIDES FOR TWO

*half portion not available

Thick Cut Peppered Bacon	12
French Fries	10
Buttermilk Onion Rings	10
Hashed Brown Potatoes	10
Truffled Macaroni & Cheese*	12
Roasted Asparagus	12
Creamed Spinach	10
Roasted Wild Mushrooms	10

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.