

RARE & WELL DONE

Hand-cut on premise. Our USDA Prime steaks are a rarity in the world of steakhouses. Chosen from the top 2% of all beef in America and hand selected for rich, even marbling - each of our primal cuts are designated by the USDA as "Prime." 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

Jumbo Shrimp Cocktail	20
Lump Crab Meat Cocktail	20
Chilled Lobster Cocktail	22
Soup du Jour	9
Wollensky's Famous Split Pea Soup	7
Heirloom Tomato Carpaccio with Burrata	16
Steak Tartare*	18
Tuna Crudo on Himalayan Salt Block*	17
Stuffed Jumbo Shrimp <i>with lump crab meat and garlic butter</i>	20
Prince Edward Island Mussels <i>prosciutto and lemon cream sauce</i>	16
Signature Crab Cake <i>cognac mustard and ginger sauces</i>	18
Frito Misto <i>calamari and shrimp with bell peppers, jalapeno peppers and garlic butter</i>	16

SHELLFISH BOUQUETS

Chilled Lobster and Lump Crab Meat
Jumbo Shrimp, Iced Oysters and Littleneck Clams
Classic Cocktail, Ginger & Mustard Sauces
Sherry Mignonette

Charlie Smith* <i>serves 2-3</i>	59
Ralph Wollensky* <i>serves 4-6</i> (iced oysters or clams available by half dozen or piece)	109

SALADS

Wollensky	11
Caesar	11
Mixed Greens	8
Chilled Iceberg Wedge	10
Lobster Mango Salad <i>applewood-smoked bacon, mango chutney and avocado aioli</i>	28
Spinach, Peppered Bacon & Poached Egg <i>with thick-cut peppered bacon and warm sherry vinaigrette</i>	15

SIDES FOR TWO

Hashed Brown Potatoes	11
Truffled Macaroni & Cheese	13
Creamed Spinach	11
Creamy Sweet Corn with Manchego Cheese	13
Pan Roasted Wild Mushrooms	13
Wollensky Green Beans	11
Buttermilk Onion Rings	11
Roasted Asparagus	13
Whipped Potatoes	11
Baked Potato	7
French Fries	11

Dinner Menu



Executive Chef: Brian Christman

FILET MIGNON*

	10oz.	14oz.
Charbroiled	42	47
Au Poivre	44	49
Cajun Seasoned	43	48
Gorgonzola Crusted	44	49
Roasted Cipollini Onion & Garlic	44	49
Coffee & Cocoa Rubbed Filet <i>10 oz. filet mignon with ancho chili butter and angry onions</i>		49
Beef Tenderloin Trio <i>cajun seasoned, gorgonzola crusted and Madeira demi glace</i>		45
Filet & Stuffed Jumbo Shrimp <i>10 oz. filet mignon and jumbo shrimp with lump crab meat and garlic butter</i>		54
Filet & Lobster Tail <i>10 oz. filet mignon and steamed lobster tail</i>		MKT
Filet Oscar <i>10 oz. filet mignon with lump crab meat, asparagus & hollandaise</i>		52
Filet Rossini <i>10 oz. filet mignon with seared foie gras and Madeira demi glace</i>		54

STEAKS & CHOPS*

Dry-Aged Sirloin 14 oz.	49
Bone-In Kansas City Cut Sirloin 21 oz.	53
Signature Bone-In Rib Eye 24 oz.	51
Cajun Marinated Bone-In Rib Eye 24 oz.	52
Dry-Aged T-Bone 26 oz.	57

Spice Rubbed Long Bone Rib Eye <i>lemon-parsley salad, bone marrow butter and harissa</i>	68
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S&W Veal Chop Rib Eye <i>fennel pollen and citrus olive oil</i>	47
Roast Rack of Lamb <i>full rack, roasted carrots, green beans, fingerling potatoes and lamb jus</i>	49
Dry-Aged Porterhouse for Two 48 oz. <i>with roasted vegetables</i>	99

ENTREES

Oven Roasted Salmon* <i>crisp pancetta & sweet pea purée or simply grilled</i>	37
Coriander Seared Tuna* <i>jalapeño-lime sauce and pickled radishes or simply grilled</i>	39
Craft Beer Battered Fish & Chips <i>crispy catch & small batch ale, Wollensky's tartar sauce</i>	28
Whole Maine Lobster <i>stuffed with lump crab meat or simply steamed</i>	MKT
Free-Range Chicken <i>roasted breast, confit leg and natural pan jus</i>	31

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

Enjoy our premium Cocktails and Wines.

Classic Cocktails - 13

Martini	Bombay Sapphire or Ketel One with Martini Dry Vermouth
Manhattan	Crown Royal "Black" and Martini Sweet Vermouth
Rob Roy	12-year Dewar's and Martini Sweet Vermouth
Old-Fashioned with Knob Creek	
Sidecar	Courvoisier VS and Combier Liqueur D'Orange
Daiquiri with Cruzan Citrus	
Negroni	Tanqueray, Campari and Martini Sweet Vermouth
French Martini	Skyy Vodka, Cedilla Açai and Champagne
Margarita	Cazadores Reposado, Combier Liqueur D'Orange and nectar de agave
Horse's Neck	Jameson's, ginger ale and bitters
Planter's Punch	Myers's Rum, Bacardi Dragon Berry and Ketel One Citroen
Bloody Mary	Hangar One Vodka Chipotle and Effen Cucumber Vodka
Dark & Stormy	Gosling's Black Seal Rum and Gosling's Ginger Beer

Belvedere Unfiltered Martini	15
Belvedere Unfiltered Vodka with Marcona almond stuffed olives	
D.C. Filibuster	13
Tito's Gluten Free Vodka and Pama Pomegranate Liqueur	

Frozen Cocktails - 13

Blueberry Coconut Mojito	Hangar One Blueberry, Bacardi Limon, RumChata
Spicy Blood Orange Margarita	Tanqueray Jalapeño Tequila, Absolut Ruby Red, Combier Liqueur D'Orange, DeKuyper Blood Orange
Hot Summer Breeze	Absolut, Fireball Cinnamon Whiskey, pineapple, pomegranate

Mixology Selections - 13

Wollensky Martini	Plymouth or Hangar One Vodka, Martini Dry Vermouth and bleu cheese olives
The Maestro	Maestro Dobel Tequila with fresh sweet & sour and lime
River View Cosmopolitan	Skyy Citrus, Hangar One Vodka Mandarin and DeKuyper Triple Sec
Razztini	Three Olives Raspberry, DeKuyper Peachtree, Cedilla Açai and fresh raspberries
Pear Ginger Martini	Grey Goose La Poire, St. Germain Elderflower, Domaine de Canton Ginger Liqueur
Cherry Manhattan	Maker's Mark, Jim Beam Red Stag and Martini Sweet Vermouth
Rise & Shine	Patron Silver, Combier Liqueur D'Orange and Fragoli Wild Strawberry Liqueur
The Colonel	Maker's Mark 46, B&B Liqueur and Martini Sweet Vermouth
Lima Mule	Leblon Cachaça, lime juice, Angostura bitters, simple syrup, Gosling's Ginger Beer
Chicago Southsider	Effen Cucumber Vodka and Tanqueray Rangpur
South Beach Mojito	Ron Botran Reserva Añejo Rum and Fragoli Wild Strawberry Liqueur
Houston Bramble	Hangar One Kaffir Lime Vodka, St. Germain Elderflower, raspberries & blackberries
Vegas Spritz	Absolut, Beehive, Aperol and Ruffino Prosecco

Reduced-Calorie Cocktails - 13

Dark & Skinny	Gosling's Black Seal Rum and Gosling's Diet Ginger Beer
Skinny Rita	TY KU Liqueur and Don Julio Blanco
Skinny Mojito	TY KU Liqueur, Bacardi Limón, mint leaves and club soda

WINES BY THE GLASS Our full list of wines is always available.

Sparkling & Whites				Reds			
Ruffino	Prosecco	Veneto	13	Mark West	Pinot Noir	S. Lucia Highlands	14
Roederer "Estate"	Sparkling	Anderson Valley	16	Meiomi	Pinot Noir	Central Coast	16
Nicolas Feuillatte	Rosé Brut (187ml)	Chouilly	22	Souverain	Merlot	Sonoma	13
Rose'n'Blum	Pink Moscato	California	10	St. Clement	Merlot	Napa	15
Sartori	Pinot Grigio	Veneto	11	Nickel & Nickel	Merlot	Napa	19
Saint M (Ste. Michelle & Dr. Loosen)	Riesling	Pfalz	11	B.R. Cohn "Silver Label"	Cabernet	North Coast	14
Giesen	Sauvignon Blanc	Marlborough	10	Mt. Veeder	Cabernet	Napa	19
Smith & Wollensky "Private Reserve"	Sauvignon Blanc	Sonoma	14	Blue Rock "Baby Blue"	Red Blend	Alexander Valley	16
Rodney Strong	Chardonnay	Sonoma	12	Smith & Wollensky "Private Reserve"	Meritage	Napa	19
J. Lohr "Riverstone"	Chardonnay	Monterey	14	Col Solare	Red Blend	Columbia Valley	19
Cuvaision	Chardonnay	Carneros	17	Stags' Leap Winery	Petite Sirah	Napa	16
Nickel & Nickel	Chardonnay	Napa	19	Caballero de la Cepa "Reserva"	Malbec	Mendoza	14
Conundrum	White Blend	California	15	Château Tanunda	Shiraz	Barossa	12
Château d'Esclans "Whispering Angel"	Dry Rosé	Provence	13	Ferrari-Carano "Siena"	Red Blend	Sonoma	15
				Gerard Bertrand "Grand Terroir"	GSM	Tautavel	13
				Ravenswood "Old Vine"	Zinfandel	Lodi	13

SMITH & WOLLENSKY "Private Reserve"

Sauvignon Blanc - A crisp, elegant and fresh wine with citrus, ripe mango and melon notes. Handcrafted by Kunde Family Estate in the Sonoma Valley, this special wine has a great balance and extremely long finish. It pairs nicely with our fresh seafood and Signature Shellfish Bouquet.

Glass 14 | Bottle 54

Meritage - A rich, aromatic cuvée handcrafted in Napa Valley, this Private Reserve is our best yet. Shades of plum and spice mingle with a hint of French oak to complement the intense flavor of our Prime beef. The lengthy, warm finish lingers on the palate. An excellent Meritage comprised of Cabernet Sauvignon, Cabernet Franc, Merlot, Petit Verdot and Malbec.

Glass 19 | Bottle 79

