



STARTERS

- Jumbo Shrimp Cocktail
- Lump Crab Meat Cocktail
- Chilled Lobster Cocktail
- Smoked Clam Chowder
- Wollensky's Famous Split Pea Soup
- Heirloom Tomato Carpaccio with Burrata
- Steak Tartare*
- Tuna Crudo on Himalayan Salt Block*
- Stuffed Jumbo Shrimp
with lump crab meat and garlic butter
- Prince Edward Island Mussels
prosciutto and lemon cream sauce
- Signature Crab Cake
cognac mustard and ginger sauces
- Frito Misto
calamari and shrimp with bell peppers, jalapeno peppers and garlic butter

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 • Sliced Tenderloin • Jumbo Chilled Shrimp
Spicy Ahi Tuna • Lump Crab Meat • Roasted Salmon

Wollensky Salad
romaine, teardrop tomatoes, potato croutons, bacon lardons and 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

Spinach, Peppered Bacon & Poached Egg*
with thick-cut peppered bacon and warm sherry vinaigrette

SANDWICHES

- Cajun Seasoned Gorgonzola Burger*
- Wollensky's Butcher Burger*
- Tuna Burger*
- Lobster BLT
- Tenderloin Steak*
- Pesto Chicken
- BBQ Beef

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.

FILET MIGNON*

10oz.

- Charbroiled
 - Au Poivre
 - Cajun Seasoned
 - Gorgonzola Crusted
 - Roasted Cipollini Onion & Garlic
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- Coffee & Cocoa Rubbed Filet
10 oz. filet mignon with ancho chili butter and angry onions
 - Beef Tenderloin Duo
cajun seasoned and gorgonzola crusted

STEAKS & CHOPS*

- Dry-Aged Sirloin 14 oz.
- Signature Bone-In Rib Eye 24 oz.
- Cajun Marinated Bone-In Rib Eye 24 oz.
- S&W Veal Chop Rib Eye
fennel pollen and citrus oil

ENTREES

- Oven Roasted Salmon*
crisp pancetta & sweet pea purée or simply grilled
- Coriander Seared Tuna*
jalapeño-lime sauce and pickled radishes or simply grilled
- Craft Beer Battered Fish & Chips
crispy catch & small batch ale, Wollensky's tartar sauce
- Lobster Mango Salad
applewood-smoked bacon, mango chutney and avocado aioli
- Free-Range Chicken
roasted breast, confit leg and natural pan jus

SIDES FOR TWO

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

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.