

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	21
Lump Crab Meat Cocktail	20
Chilled Lobster Cocktail	22
Soup du Jour	9
Wollensky’s Famous Split Pea Soup	7
Tomato Carpaccio with Burrata	16
Steak Tartare*	18
Tuna Crudo on a Himalayan Salt Block*	17
Stuffed Jumbo Shrimp	25
<i>with lump crab meat and garlic butter</i>	
Prince Edward Island Mussels*	16
<i>prosciutto and lemon cream sauce</i>	
Signature Crab Cake	18
<i>cognac mustard and ginger sauces</i>	
Fritto Misto	16
<i>fried calamari and shrimp with jalapeño peppers and garlic butter</i>	
Braised Beef & Morels with Rosemary Pappardelle	18

SHELLFISH BOUQUETS

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

Charlie Smith*	62
<i>serves 2-3</i>	
Ralph Wollensky*	112
<i>serves 4-6</i>	
(iced oysters or clams available by half dozen or piece)	

SALADS

Wollensky	11
Caesar	11
Mixed Greens	8
Chilled Iceberg Wedge	10
Spinach, Peppered Bacon & Poached Egg*	15
<i>with thick-cut peppered bacon and warm sherry vinaigrette</i>	

SIDES FOR TWO

Hashed Brown Potatoes	11
Truffled Macaroni & Cheese	13
Creamed Spinach	11
Duck Fat Roasted Root Vegetables	11
Pan Roasted Wild Mushrooms	13
Buttermilk Onion Rings	11
Grilled Asparagus	13
Whipped Potatoes	11
Baked Potato	7
French Fries	11

Dinner Menu



FILET MIGNON*

	10oz.	14oz.
Charbroiled	42	47
Au Poivre	44	49
Cajun Seasoned	43	48
Gorgonzola Crusted	44	49
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Coffee & Cocoa Rubbed Filet		49
<i>10 oz. filet mignon with ancho chili butter and angry onions</i>		
Beef Tenderloin Trio		45
<i>cajun seasoned, gorgonzola crusted and madeira demi glace</i>		
Filet & Jumbo Stuffed Shrimp		56
<i>10 oz. filet mignon and jumbo shrimp with lump crab meat and garlic butter</i>		
Filet & Lobster Tail		MKT
<i>10 oz. filet mignon and steamed lobster tail</i>		
Filet Oscar		52
<i>10 oz. filet mignon with lump crab meat, asparagus and hollandaise</i>		
Filet Rossini		54
<i>10 oz. filet mignon with seared foie gras and madeira demi glace</i>		

STEAKS & CHOPS*

Bone-In Filet 16 oz.	54
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

Spice Rubbed Long Bone Rib Eye	68
<i>lemon-parsley salad, bone marrow butter and harissa</i>	

S&W Veal Chop Rib Eye	47
<i>fennel pollen and citrus olive oil</i>	
Double-Cut Lamb Chops	49
<i>roasted carrots, green beans, fingerling potatoes and lamb jus</i>	
Dry-Aged Porterhouse for Two 48 oz.	99
<i>with roasted vegetables</i>	

ENTREES

Pan Seared Salmon*	37
<i>couscous risotto, morels, lemongrass broth</i>	
Coriander Seared Tuna*	39
<i>jalapeño-lime sauce and pickled radishes</i>	
Grilled Swordfish	39
<i>slow cured pork, cipollini onions, brown butter</i>	
Whole Maine Lobster	MKT
<i>stuffed with jumbo lump crab meat or simply steamed</i>	
Free Range Chicken	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.