



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 <i>with lump crab meat and garlic butter</i>	25
Prince Edward Island Mussels* <i>prosciutto and lemon cream sauce</i>	16
Signature Crab Cake <i>cognac mustard and ginger sauces</i>	18
Fritto Misto <i>fried calamari and shrimp with jalapeño peppers and garlic butter</i>	16

LIQUID LUNCH \$30

Get in and out with our fast-flowing Liquid Lunch, celebrating the arts of brewing and braising. To start, enjoy a **Samuel Adams Beer™**. Then choose from our **Famous Split Pea Soup** or **Soup du Jour** and one of our three signature braised entrees:

Lamb Shank
lamb fore shank with lamb jus, marcona almonds and gorgonzola finish

Beef Pie
prime beef with cipollini onions, red wine, puff pastry and roasted onion crema

Cracklin Pork
crispy pork shank with pineapple mustard glaze, beer and apple sauerkraut

Available daily until 4pm

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 • Jumbo Chilled Shrimp \$13 Spicy Ahi Tuna \$14 • Lump Crab Meat \$11• Pan Seared Salmon \$10	
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
Cobb Salad <i>avocado, tomato, bacon, egg, green beans, bleu cheese, kalamata olives and citrus vinaigrette</i>	9
Zesty Mixed Greens <i>with fennel, orange, kalamata olives, capers, onions and citrus vinaigrette</i>	9
Chilled Iceberg Wedge <i>with bacon lardons and bleu cheese</i>	10
Spinach, Peppered Bacon & Poached Egg* <i>with thick-cut peppered bacon and warm sherry vinaigrette</i>	15

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	37
Au Poivre	38
Cajun Seasoned	37
Gorgonzola Crusted	37
Filet Oscar <i>with lump crab meat, asparagus and hollandaise</i>	47
Coffee & Cocoa Rubbed Filet <i>with ancho chili butter and angry onions</i>	45
Beef Tenderloin Duo <i>cajun seasoned and gorgonzola crusted</i>	37

STEAKS & CHOPS*

Dry-Aged Sirloin 14 oz.	49
Signature Bone-In Rib Eye 24 oz.	49
Cajun Marinated Bone-In Rib Eye 24 oz.	49
S&W Veal Chop Rib Eye <i>fennel pollen and citrus oil</i>	47

ENTREES

Pan Seared Salmon* <i>couscous risotto, morels, lemongrass broth</i>	29
Coriander Seared Tuna* <i>jalapeño-lime sauce and pickled radishes</i>	31
Free Range Chicken	27

SANDWICHES

Wollensky’s Butcher Burger*	13
Cajun Seasoned Gorgonzola Burger*	16
Tuna Burger*	19
Lobster BLT	22
Signature Steak*	20
Pesto Chicken	14

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
French Fries	11

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.