

# Dinner Menu



## 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	19
Chilled Lobster Cocktail	21
Soup du Jour	10
Wollensky's Famous Split Pea Soup	8
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>	19
Fritto Misto <i>fried calamari and shrimp with jalapeño peppers and garlic butter</i>	16
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* <i>serves 2-3</i>	62
Ralph Wollensky* <i>serves 4-6</i> (iced oysters or clams available by half dozen or piece)	112

## SALADS

Wollensky	11
Caesar	11
Mixed Greens	11
Chilled Iceberg Wedge	10
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
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

## 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 <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 & Jumbo Stuffed Shrimp <i>10 oz. filet mignon and jumbo shrimp with lump crab meat and garlic butter</i>		56
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 and hollandaise</i>		52
Filet Rossini <i>10 oz. filet mignon with seared foie gras and madeira demi glace</i>		54

## STEAKS & CHOPS\*

Bone-In Filet 16 oz.	54
Dry-Aged Sirloin 14 oz.	49
Bone-In New York 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 <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
Double-Cut Lamb Chops <i>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

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