

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

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| Jumbo Shrimp Cocktail | 21 |
| Lump Crab Meat Cocktail | 19 |
| 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> | 19 |
| Fritto Misto <i>fried calamari and shrimp with jalapeño peppers and garlic butter</i> | 18 |
| 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

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| 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

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| Wollensky | 12 |
| Caesar | 10 |
| Mixed Greens | 8 |
| Chilled Iceberg Wedge | 11 |
| Spinach, Peppered Bacon & Poached Egg* <i>with thick-cut peppered bacon and warm sherry vinaigrette</i> | 15 |

SIDES FOR TWO

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| 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 | 40 | 45 |
| Au Poivre | 42 | 47 |
| Cajun Seasoned | 41 | 46 |
| Gorgonzola Crusted | 44 | 47 |
| <hr/> | | |
| 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> | | 48 |
| Filet Rossini <i>10 oz. filet mignon with seared foie gras and madeira demi glace</i> | | 54 |

STEAKS & CHOPS*

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| 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 |

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| 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

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| Pan Seared Salmon* <i>couscous risotto, morels, lemongrass broth</i> | 36 |
| Coriander Seared Tuna* <i>jalapeño-lime sauce and pickled radishes</i> | 38 |
| 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.