

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	22
Lump Crab Meat Cocktail	23
Chilled Lobster Cocktail	24
Soup du Jour	10
Wollensky's Famous Split Pea Soup	8
Tomato Carpaccio with Burrata	17
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> <i>(iced oysters or clams available by half dozen or piece)</i>	112

SALADS

Wollensky	12
Caesar	11
Mixed Greens	9
Chilled Iceberg Wedge	11
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	43	47
Au Poivre	46	50
Cajun Seasoned	45	49
Gorgonzola Crusted	49	54
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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>		47
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.