



WEEKEND BRUNCH

Pastrami Salmon Benedict* <i>sliced house-cured salmon with poached eggs and dijon hollandaise on marble rye toast</i>	21	Braised Beef Hash & Poached Eggs* <i>with au poivre sauce</i>	24
Benedict Oscar Style* <i>poached eggs, sautéed colossal lump crab meat, asparagus and hollandaise on marble rye toast</i>	21	Cinnamon French Toast <i>thick-cut brioche bread soaked in sweet cinnamon custard, topped with dark rum flamed bananas and caramel</i>	19
Steak & Eggs* <i>two 4 oz. filet medallions, roasted wild mushrooms, hashed brown potatoes and two poached eggs</i>	32	Broiled Cauliflower Steak <i>S&W steak sauce mayonnaise, roasted vegetables, smoked tomato sauce, buttermilk onion rings</i>	21

STARTERS

Jumbo Shrimp Cocktail	22
Colossal 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* <i>house made potato chips</i>	18
Rib Eye Carpaccio* <i>lemon oil, arugula, parmesan</i>	18
Tuna Tartare* <i>avocado, cucumber, ponzu, lotus root chip</i>	18
Stuffed Jumbo Shrimp <i>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

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 \$8 • Sliced Tenderloin \$12 • Jumbo Chilled Shrimp \$14
Spicy Ahi Tuna \$14 • Colossal Lump Crab \$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
Chilled Iceberg Wedge <i>with bacon lardons and bleu cheese</i>	11

SANDWICHES

Wollensky's Butcher Burger*	15
Cajun Seasoned Gorgonzola Burger*	16
Lobster BLT	25

FILET MIGNON*

	10 oz.
Charbroiled	38
Au Poivre	40
Cajun Seasoned	39
Gorgonzola Crusted	41
Coffee & Cocoa Rubbed Filet <i>ancho chili butter and angry onions</i>	45
Beef Tenderloin Duo <i>cajun seasoned and gorgonzola crusted</i>	38
Filet Oscar <i>colossal lump crab meat, asparagus and hollandaise</i>	47

DRY-AGED STEAKS*

Cajun Marinated Bone-In Rib Eye 24 oz.	49
Sirloin 14 oz.	49
Signature Bone-In Rib Eye 24 oz.	49

ENTREES

S&W Veal Chop Rib Eye* <i>fennel pollen and citrus oil</i>	47
Pan Seared Salmon* <i>corn puree, fava beans, tasso ham, cipollini onions</i>	31
Pink Peppercorn Crusted Tuna* <i>asian slaw, ponzu, wasabi cream</i>	33
Roasted Free Range Chicken <i>summer succotash, natural jus</i>	29
Lobster Mango Salad <i>applewood smoked bacon, mango chutney and avocado aioli</i>	28

SIDES FOR TWO

Thick-Cut Peppered Bacon	13
Hashed Brown Potatoes	11
Creamed Spinach	11
Truffled Macaroni & Cheese	13
Pan Roasted Wild Mushrooms	13
Creamy Corn with Manchego	13
Buttermilk Onion Rings	11
Grilled Asparagus	13
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.