

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
Colossal Lump Crab Meat Cocktail	21
Chilled Lobster Cocktail	22
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
Fritto Misto <i>fried calamari and shrimp with jalapeño peppers and garlic butter</i>	18
Seared Scallops* <i>jalapeño-lime emulsion, fruit salsa, crispy plantain</i>	17

SHELLFISH BOUQUETS

Chilled Lobster and Colossal Lump Crab Meat  
Jumbo Shrimp, Iced Oysters and Littleneck Clams  
Classic Cocktail, Ginger, Traditional Mustard Sauces  
and Sherry Mignonette

Charlie Smith\*  
*serves 2-3*

62

Ralph Wollensky\*  
*serves 4-6*  
(iced oysters or clams available by half dozen or piece)

112

SOUPS & SALADS

Wollensky's Famous Split Pea Soup	8
Soup du Jour	10
Wollensky Salad	12
Caesar Salad	10
Mixed Greens	8
Chilled Iceberg Wedge	11
Lobster Mango Salad <i>applewood smoked bacon, mango chutney and avocado aioli</i>	28

SIDES FOR TWO

Hashed Brown Potatoes	11
Creamed Spinach	11
Truffled Macaroni & Cheese	13
Pan Roasted Wild Mushrooms	13
Creamy Corn with Manchego	13
Grilled Asparagus	13
Buttermilk Onion Rings	11
Whipped Potatoes	11
Baked Potato	7
French Fries	11

Dinner Menu



FILET MIGNON\*

10oz.

14oz.

Charbroiled

44

47

Au Poivre

46

49

Cajun Seasoned

45

48

Gorgonzola Crusted

47

49

Coffee & Cocoa Rubbed Filet  
*10 oz. filet mignon with ancho chili butter and angry onions*

49

Beef Tenderloin Trio  
*cajun seasoned, gorgonzola crusted and madeira demi glace*

46

Filet & Jumbo Stuffed Shrimp  
*10 oz. filet mignon and jumbo shrimp with lump crab meat and garlic butter*

56

Filet & Lobster Tail  
*10 oz. filet mignon and steamed lobster tail*

MKT

Filet Oscar  
*10 oz. filet mignon with lump crab meat, asparagus and hollandaise*

54

Filet Rossini  
*10 oz. filet mignon with seared foie gras and madeira demi glace*

54

Bone-In Filet  
*16 oz.*

54

DRY-AGED STEAKS\*

Cajun Marinated Bone-In Rib Eye 24 oz.	52
Bone-In New York Cut Sirloin 21 oz.	53
Sirloin 14 oz.	49

Spice Rubbed Long Bone Rib Eye <i>lemon-parsley salad, bone marrow butter and harissa</i>	68
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Porterhouse for Two 48 oz. <i>with roasted vegetables</i>	99
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Signature Bone-In Rib Eye 24 oz.	51
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ENTREES

S&W Veal Chop Rib Eye* <i>fennel pollen and citrus olive oil</i>	47
Pan Seared Salmon* <i>corn puree, fava beans, tasso ham, cipollini onions</i>	37
Pink Peppercorn Crusted Tuna* <i>asian slaw, ponzu, wasabi cream</i>	39
Oven Roasted Halibut <i>saffron broth, tomato, braised fennel, endive</i>	39
Whole Maine Lobster <i>stuffed with lump crab meat or simply steamed</i>	MKT
Roasted Free Range Chicken <i>summer succotash, natural jus</i>	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.