

Wollensky's



GRILL



BURRATA BAR

16

Creamy hand-rolled fresh mozzarella with your selection.

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|--------------------------------|-----------------------------------|-------------------------------------|-------------------------------|
| HEIRLOOM TOMATOES, BASIL | RIB EYE CARPACCIO, PARMESAN | PROSCIUTTO, GRILLED ASPARAGUS | ROASTED BEET, PISTACHIO |
|--------------------------------|-----------------------------------|-------------------------------------|-------------------------------|

FOR LUNCH

BEEF CHILI WITH WISCONSIN CHEDDAR
or SOUP OF THE DAY
9

FOIE GRAS MUSHROOM BURGER
foie gras mushroom ragout with hand-cut fries
19

WOLLENSKY'S BUTCHER BURGER*
*applewood smoked bacon, aged cheddar, lettuce, tomato,
S&W steak sauce mayonnaise with hand-cut fries*
15

PROSCIUTTO & MOZZARELLA PANINI
*fresh basil, aged balsamic and vine ripe tomatoes
with pomme frites*
15

CHICAGO CHEESESTEAK
grilled peppers, onion and Wisconsin cheddar with hand-cut fries
15

BANH MI
*smoked pork, chicken liver mousse, pickled cabbage
and sriracha aoli with pomme frites*
15



SALADS

*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 | SMOKED AHI TUNA 14 | PAN SEARED SALMON 10 |
|-------------------------|----------------------------|--------------------------|----------------------------|

MINI ICEBERG WEDGES
applewood smoked bacon, bleu cheese
9

FRISÉE
poached egg, beef bacon lardons
10

GRILLED ROMAINE HEARTS
caesar dressing, shaved parmesan
9

MAIN PROVISIONS

STEAK FRITES*
herb marinated skirt steak, garlic butter, truffled pomme frites
32

SIGNATURE SMOKED RIB EYE*
blistered shishito peppers, chimichurri
44

FISH & CHIPS
crispy lake perch with house-made tartar
26

PAN SEARED SALMON*
garlic kale, foraged mushrooms, cipollini onions, beurre rouge
32

SEARED SCALLOPS & BRAISED OXTAIL*
celery root purée
31

ROASTED CHICKEN
semi-boneless, herb and leek stuffing, natural pan jus
29

4-WAY CHOPPED STEAK*
*ground Prime beef, barbecue beef, house cured
beef bacon, bone marrow spread, served open-faced*
21



BUTCHERY

*Smith & Wollensky classics, charbroiled,
sliced and presented with a trio of sauces:
Béarnaise, au poivre and chimichurri.**

| | | |
|---|-----------------------------------|------------------------------|
| DRY-AGED KANSAS CITY CUT SIRLOIN 53 | DRY-AGED BONE IN RIB EYE 51 | 14 OZ. FILET MIGNON 48 |
|---|-----------------------------------|------------------------------|

SOCIABLES

Shareable bites.

BREAD & BUTTER & PICKLES
10

CUP O' BACON
crispy house smoked beef bacon, bleu cheese dip
12

BLISTERED SHISHITO PEPPERS
sea salt, chimichurri
9

DUCK & CHICKEN LIVER MOUSSE*
tarragon and sea salt fried dough
15

TUNA*
cold smoked, hoisin glaze, stone fruit
16

TRIMMINGS

8

POUTINE
*foie gras gravy, hand-cut
fries, cheese curd*

YORKSHIRE
PUDDING
black pepper gravy

GRILLED
ASPARAGUS
*prosciutto,
preserved lemon*

TRUFFLED
POMMES
FRITES

LEEK, POTATO &
BRUSSELS SPROUT
HASH
beef bacon and kale

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.



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