



STARTERS

Jumbo Shrimp Cocktail	22
Colossal 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* <i>house made potato chips</i>	18
Rib Eye Carpaccio* <i>lemon oil, arugula, parmesan</i>	17
Tuna Tartare* <i>avocado, cucumber, ponzu, lotus root chip</i>	18
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

LIQUID LUNCH \$33

Get in and out with our fast-flowing, prix fixe meal.
Enjoy any draft beer with your entrée combination below:

Choose One:
Mixed Greens • Chilled Iceberg Wedge • Today's Soup

Choose One:
Steak Frites*
with garlic butter and pommes frites

Chicken Paillard
marinated chicken breast, poached tomatoes, grilled vidalia onions, preserved lemon and garlic chips

Roasted Beet Salad & Pan Seared Scallops
with goat cheese and toasted pistachios

Available daily until 4pm. Beer can be substituted for any soda or iced tea.

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 \$15 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
Cobb Salad <i>avocado, tomato, bacon, egg, green beans, bleu cheese, kalamata olives and citrus vinaigrette</i>	9
Mixed Greens <i>with fennel, orange, kalamata olives, capers, onions and citrus vinaigrette</i>	9
Chilled Iceberg Wedge <i>with bacon lardons and bleu cheese</i>	11

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.

FILET MIGNON★

	10oz.
Charbroiled	38
Au Poivre	38
Cajun Seasoned	39
Gorgonzola Crusted	39
Coffee & Cocoa Rubbed Filet <i>ancho chili butter and angry onions</i>	46
Crusted Beef Tenderloin Duo <i>gorgonzola and bone marrow butter</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.	51
Sirloin 14 oz.	50
Signature Bone-In Rib Eye 24 oz.	51

ENTREES

S&W Veal Chop Rib Eye* <i>Fennel Pollen and Citrus Olive Oil</i>	47
Pan Seared Salmon* <i>garlic kale, foraged mushrooms, cipollini onions, beurre rouge</i>	31
Pink Peppercorn Crusted Tuna* <i>asian slaw, ponzu, wasabi cream</i>	33
Roasted Chicken <i>semi-boneless, herb and leek stuffing, natural pan jus</i>	29

SANDWICHES

Wollensky’s Butcher Burger*	13
Cajun Seasoned Gorgonzola Burger*	16
Lobster BLT	23
Signature Steak*	20
Pesto Chicken	17

SIDES FOR TWO

Cup O' Beef Bacon	12
Hashed Brown Potatoes	11
Creamed Spinach	11
Truffled Macaroni & Cheese	13
Pan Roasted Wild Mushrooms	13
Duck Fat Roasted Root Vegetables	11
Grilled Asparagus	13
Buttermilk Onion Rings	11
Whipped Potatoes	11
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.