

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	23
Colossal Lump Crab Meat Cocktail	21
Chilled Lobster Cocktail	22
Tomato Carpaccio with Burrata	17
Steak Tartare*	18
<i>house made potato chips</i>	
Rib Eye Carpaccio*	18
<i>lemon oil, arugula, parmesan</i>	
Tuna Tartare*	19
<i>avocado, cucumber, ponzu, lotus root chip</i>	
Prince Edward Island Mussels	16
<i>prosciutto and lemon cream sauce</i>	
Signature Crab Cake	19
<i>cognac mustard and ginger sauces</i>	
Fritto Misto	18
<i>fried calamari and shrimp with jalapeño peppers and garlic butter</i>	
Seared Scallops	17
<i>foraged mushrooms, gruyere, Pernod</i>	

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*	64
<i>serves 2-3</i>	
Ralph Wollensky*	116
<i>serves 4-6</i>	
<i>(iced oysters or clams available by half dozen or piece)</i>	

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

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
Baked Potato	7
French Fries	11

FILET MIGNON*

	10oz.	14oz.
Charbroiled	46	50
Au Poivre	48	52
Cajun Seasoned	47	51
Gorgonzola Crusted	49	52
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Coffee & Cocoa Rubbed Filet		50
<i>10 oz. filet mignon with ancho chili butter and angry onions</i>		
Crusted Beef Tenderloin Trio		46
<i>gorgonzola, bone marrow butter, au poivre</i>		
Filet & Lobster Tail		MKT
<i>10 oz. filet mignon and steamed lobster tail</i>		
Filet Oscar		56
<i>10 oz. filet mignon with lump crab meat, asparagus and hollandaise</i>		
Filet Rossini		56
<i>10 oz. filet mignon with seared foie gras and madeira demi glace</i>		
Bone-In Filet		56
<i>16 oz.</i>		

DRY-AGED STEAKS*

Cajun Marinated Bone-In Rib Eye 24 oz.	56
Bone-In New York Cut Sirloin 21 oz.	55
Sirloin 14 oz.	51

Long Bone Rib Eye	85
<i>bone marrow butter crusted, madeira demi glace</i>	

Porterhouse for Two 48 oz.	105
<i>with roasted vegetables</i>	
Signature Bone-In Rib Eye 24 oz.	55

ENTREES

S&W Veal Chop Rib Eye*	47
<i>fennel pollen and citrus olive oil</i>	
Pan Seared Salmon*	39
<i>garlic kale, foraged mushrooms, cipollini onions, beurre rouge</i>	
Pink Peppercorn Crusted Tuna*	39
<i>asian slaw, ponzu, wasabi cream</i>	
Pan Seared Sea Bass*	39
<i>shrimp bisque, pickled fennel</i>	
Whole Maine Lobster	MKT
<i>stuffed with lump crab meat or simply steamed</i>	
Roasted Chicken	33
<i>semi-boneless, herb and leek stuffing, natural pan jus</i>	

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.