



# WOLLENSKY'S

NYC GRILL 1977

## APPETIZERS

Wollensky's Famous Pea Soup	\$14	Shrimp Cocktail	\$19
New England Clam Chowder	\$15	Old Fashioned Wedge	\$17
Classic Caesar Salad	\$19	Thick Cut Steakhouse Bacon	\$19
Mixed Greens Salad	\$15	Tuna Tartare	\$19
Major Butler's Fried Calamari	\$19	Fried Zucchini & Onion Rings	\$15

## OUR SIGNATURE PRIME RIB

Prime Roast Beef Hash	\$29	Deluxe Prime Rib Sandwich	\$31
English Cut Prime Rib	\$49	The S&W Cut	<i>Ask Your Server</i>



## STEAKS & CHOPS

Strassburger Hanger Steak  
\$39

Filet Mignon  
Roquefort, Au Poivre, Cajun  
\$49 / +\$2

The Grill Sirloin  
\$48

Berkshire Pork Chop  
\$29

*Our Prime steaks are dry-aged  
and hand-cut by our  
butchers on premise.*

## MAINS

Lemon Pepper Chicken	\$21
Capt. Kissane's Catch	\$27
Broiled Salmon Waldorf	\$27
Lobster Picnic	\$43

## SANDWICHES

Filet Mignon Sandwich	\$28
Prime Wollensky's Burger	\$25
Grilled Chicken Club Sandwich	\$21
Fresh Maine Lobster Roll	\$31
The Surf & Turf Combo	\$29

## LARGE SALADS

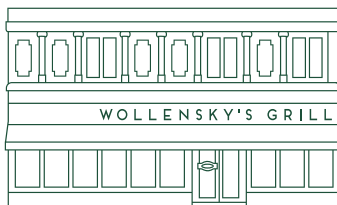
Grilled Chicken Caesar	\$24
Filet Mignon Steak Salad	\$28
Cajun Shrimp Cobb	\$28
Wollensky's Salad	\$19

## SIDES

Waffle Fries	\$10
Asparagus	\$13
Hashed Browns	\$14
Creamed Spinach	\$14
Macaroni & Cheese	\$15

## DESSERTS

Housemade Cheesecake	\$11
Chocolate Ganache Cake	\$15
S&W Famous Carrot Cake	\$13
Sticky Toffee Pudding	\$13
Irish Coffee Sundae	\$14



## FEATURED WINES

'Modus'  
by  
Ruffino  
Tuscany, Italy  
2018 - \$108

A full bodied modern wine  
comprised of Sangiovese,  
Cabernet Sauvignon, and Merlot  
from a house with over  
140 years of experience.

'Double Diamond'  
by Schrader  
Oakville, California  
2016 - \$145

Sourced from the same famed  
Cabernet vineyards as its beloved  
inspiration this is a rare treat to  
taste one of Thomas Rivers Brown  
wines at a fraction of the price.

Cain Concept  
'The Benchland'  
Napa, California  
2012 - ~~\$185~~ \$150

The Cain Concept is the ripest,  
roundest, and fullest wine in the  
Cain Five collection.  
The 2012 is a wonderful vintage  
that epitomizes the  
classic benchland style.

## BY THE GLASS

### Sparkling

Pasqua Prosecco, Italy NV	\$15 / \$59
Nivole Moscato Italy 2020 (375ml)	\$15 / \$28
Perrier Jouet, Champagne NV	\$28 / \$110

### White

Chateau Ste. Michele, Riesling - Columbia Valley, WA 2017	\$13 / \$50
Barone Fini, Pinot Grigio - Valdadige, Italy 2020	\$15 / \$55
Louis Jadot, Chardonnay - Macon-Villages, France 2020	\$15 / \$55
Licia, Albarino - Rias Baixas, Spain 2020	\$16 / \$60
RouteStock, Chardonnay - Carneros, CA 2019	\$19 / \$76
S&W, Sauvignon Blanc - Sonoma, CA 2020	\$19 / \$70
Paul Buisse, Sauvignon Blanc - Loire, France 2020	\$21 / \$80

### Rosé

Paul Jaboulet, Grenache Rosé - Rhone, France 2018	\$16 / \$53
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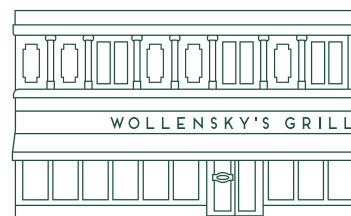
### Red

Portillo, Merlot - Argentina 2018	\$14 / \$55
Barossa Valley, Shiraz - Barossa, Australia 2018	\$15 / \$57
Antigal 'Uno', Malbec - Argentina 2018	\$16 / \$60
The Seeker, Cabernet Sauvignon - Argentina 2018	\$17 / \$65
Contour, Pinot Noir - California 2018	\$18 / \$70
Cantine Povero, Barbera D' Asti - Piedmont, Italy 2018	\$18 / \$70
Quality Wine. Red Blend - Bordeaux, France 2018	\$20 / \$85
Copain "Tous Ensemble" Pinot Noir - Sonoma Coast, CA 2017	\$22 / \$82
Quilt, Cabernet - Napa, CA 2018 (1.5L)	\$30 / \$240

## OUR S&W BLEND

Smith & Wollensky  
Private Reserve, 2018  
\$20.00 / \$79.00

Made for us by Girard in  
Napa Valley. A Cabernet  
blend that's a perfect  
pairing for your steak.



\*Ask Your Server About Our Extended Wine List