

THREE COURSE DINNER MENU

FIRST COURSE

Choose Two Options

- Shrimp Cocktail
- Steak Tartare
- Wollensky's Famous Split Pea Soup
- Wollensky Salad
- Caesar Salad

ENTREES

Choose Three Options

- Charbroiled Filet Mignon
- Roasted Chicken
- Pan Seared Salmon
- USDA Prime New York Strip 14 oz.
- USDA Prime Boneless Rib Eye 16 oz.
- Prime Dry-Aged Bone-In Kansas City Cut Sirloin 21 oz.
- Prime Dry-Aged Bone-In Rib Eye 24 oz.

*In order to ensure proper aging and flavor,
Dry-Aged cuts must be ordered 30 days in advance*

FAMILY STYLE SIDES

Choose Two Options

- Creamed Spinach
- Hashed Brown Potatoes
- Szechuan Green Beans
- Seasonal Vegetables
- Whipped Potatoes

DESSERT

Choose One Option

- Chocolate Layer Cake
- Coconut Layer Cake
- New York Style Cheesecake

*Freshly Brewed Coffee, Decaffeinated Coffee
& Herbal Teas are included*





FOUR COURSE DINNER MENU

FIRST COURSE

Choose One Option

Signature Crab Cake

Steak Tartare

Wollensky's Famous Split Pea Soup

SALADS

Choose Two Options

Wollensky Salad

Caesar Salad

Iceberg Wedge

Tomato Burrata

ENTREES

Choose Three Options

Charbroiled Filet Mignon

Roasted Chicken

Pan Seared Salmon

Yellowfin Tuna Steak

USDA Prime New York Strip 14 oz.

USDA Prime Boneless Rib Eye 16 oz.

Prime Dry-Aged Bone-In Kansas City Cut Sirloin 21 oz.

Prime Dry-Aged Bone-In Rib Eye 24 oz.

*In order to ensure proper aging and flavor,
Dry-Aged cuts must be ordered 30 days in advance*

FAMILY STYLE SIDES

Choose Two Options

Creamed Spinach

Pan Roasted Mushrooms

Truffled Macaroni & Cheese

Hashed Brown Potatoes

Szechuan Green Beans

Seasonal Vegetables

Whipped Potatoes

DESSERT

Choose One Option

Chocolate Layer Cake

Coconut Layer Cake

New York Style Cheesecake

*Freshly Brewed Coffee, Decaffeinated Coffee
& Herbal Teas are included*



S&W SIGNATURE DINNER MENU

SHELLFISH TOWER

Chilled Lobster, Colossal Lump Crab Meat
Jumbo Shrimp, Oysters and Clams
*with Classic Cocktail Sauce, Cognac Mustard Sauce,
Ginger Sauce & Sherry Mignonette*

SALADS

Choose Two Options

Wollensky Salad
Caesar Salad
Iceberg Wedge
Tomato Burrata

ENTREES

Choose Three Options

Charbroiled Filet Mignon
Roasted Chicken
Pan Seared Salmon
Yellowfin Tuna Steak
USDA Prime New York Strip 14 oz.
USDA Prime Boneless Rib Eye 16 oz.
Prime Dry-Aged Bone-In Kansas City Cut Sirloin 21 oz.
Prime Dry-Aged Bone-In Rib Eye 24 oz.
*In order to ensure proper aging and flavor,
Dry-Aged cuts must be ordered 30 days in advance*

FAMILY STYLE SIDES

Choose Two Options

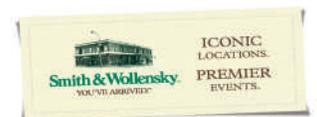
Creamed Spinach
Pan Roasted Mushrooms
Truffled Macaroni & Cheese
Hashed Brown Potatoes
Szechuan Green Beans
Seasonal Vegetables
Whipped Potatoes

DESSERT

Choose Two Options

Chocolate Layer Cake
Coconut Layer Cake
New York Style Cheesecake

*Freshly Brewed Coffee, Decaffeinated Coffee
& Herbal Teas are included*





THREE COURSE LUNCH MENU

FIRST COURSE

Choose Two Options

Wollensky Salad

Caesar Salad

Iceberg Wedge

Wollensky's Famous Split Pea Soup

ENTREES

Charbroiled Filet Mignon

Chicken Paillard

Pan Seared Salmon

FAMILY STYLE SIDES

Choose Two Options

Pan Roasted Mushrooms

Creamed Spinach

Hashed Brown Potatoes

Whipped Potatoes

Szechuan Green Beans

DESSERT

Choose One Option

Chocolate Layer Cake

Coconut Layer Cake

New York Style Cheesecake

*Freshly Brewed Coffee, Decaffeinated Coffee
& Herbal Teas are included*



CONFERENCE MENU

CONTINENTAL BREAKFAST

Assorted Breakfast Pastries
Butter, Cream Cheese, Preserves
Sliced Fresh Fruit
Yogurt & Granola
Assorted Fruit Juices

AM BREAK

Freshly Brewed Coffee, Decaffeinated Coffee
Herbal Teas

LUNCH ENTREES

Choose Two Options

Charbroiled Filet Mignon * Additional \$10 per order
Pan Seared Salmon
Wollensky Salad
with Jumbo Shrimp, Grilled Chicken or Tenderloin Tips
Caesar Salad
with Jumbo Shrimp, Grilled Chicken or Tenderloin Tips
Wollensky's Butcher Burger

FAMILY STYLE SIDES

Choose Two Options

Creamed Spinach
Pan Roasted Mushrooms
Hashed Brown Potatoes
Whipped Potatoes

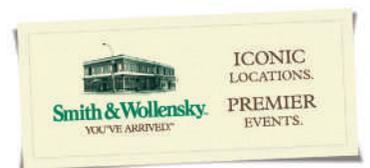
DESSERT

Choose One Option

Chocolate Cake
Coconut Layer Cake
New York Style Cheesecake

PM BREAK

Homemade Cookies & Brownies
Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Teas





PASSED HORS D'OEUVRES

- Tomato Basil Bruschetta
- Prosciutto Wrapped Asparagus
- Truffled Macaroni & Cheese Bites
- Stuffed Mushrooms
- Mini Stuffed Baked Potatoes
- Melted Brie Crostini
- Tomato Mozzarella Skewers
- Beef Wellington
- Wollensky's Beef Sliders
- Sliced Filet Mignon Crostini
- Steak Tartare
- Crispy Chicken Satay
- Truffled Chicken Salad
- Lamb Lollipops
- Smoked Salmon Blini
- Coconut Shrimp
- Lobster Rangoon
- Jumbo Shrimp
- Signature Crab Cakes
- Lobster Corn Dogs
- Buffalo Fried Oysters
- Tuna Tartare





COLD COCKTAIL STATIONS

Available for Events of 25 or More Guests

CHARCUTERIE BOARD

Cured Meats
Artisanal Cheeses
Fruit Jams, Crostini

CHILLED SEAFOOD

Chilled Lobster
Colossal Lump, Crab Meat,
Jumbo Shrimp, Oysters, Clams
*with Classic Cocktail Sauce, Cognac Mustard Sauce,
Ginger Sauce & Sherry Mignonette*

STEAK TARTARE TABLE

Diced Tenderloin, Chopped Red Onion, Capers,
Mustard, Toasted Crostini

TUNA TARTARE TABLE

Ahi Tuna, Ponzu, Cucumber, Wontons



HOT COCKTAIL STATIONS

Available for Events of 25 or More Guests

SLIDER BAR

Classic Butcher Burger
Signature Crab Cake
Vine Ripened Tomato & Mozzarella

SLOW ROASTED STEAMSHIP ROUND OF BEEF

Horseradish Cream, Dijon Mustard,
Assorted Breads
Serves 100 guests

WHOLE ROASTED TENDERLOIN

Horseradish Cream, Bearnaise Sauce,
Red Wine Demi Glace, Assorted Breads
Serves 25 guests

ROASTED TURKEY

Cranberry Chutney, Honey Mustard,
Assorted Breads
Serves 35 guests

TRUFFLED MACARONI & CHEESE

Pan Roasted Mushrooms, Roasted Asparagus,
Bacon Lardons, Braised Beef, Cipollini Onions
Lobster / *additional*





ENHANCEMENTS

*To complement your dining experience,
may we suggest:*

SHELLFISH TOWER

Chilled Lobster, Colossal Lump Crab Meat
Jumbo Shrimp, Oysters and Clams
*with Classic Cocktail Sauce, Cognac Mustard Sauce,
Ginger Sauce & Sherry Mignonette*

PASSED HORS D'OEUVRES

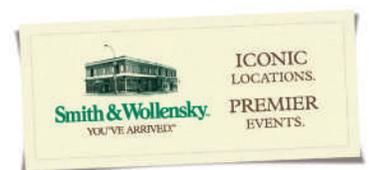
A variety of S&W classics before dinner
Chef's Choice of 4 Selection

STEAK ENHANCEMENTS

Oscar Style
Lobster Tail
Angry Shrimp
King Crab

BUTLERED SWEETS

Brownies
Mini Creme Brulee
Petite Chocolate Cakes
Petite Cheesecakes
Homemade Cookies





BAR SERVICE

CELLAR STEALS

Premium wines from our Library, selected and specially priced. Ask our Beverage Specialist for wine selection assistance for your event.

PREMIUM WINES BY THE GLASS

Taste the finest wines we have to offer, without pulling the cork. Ask about our premium wine selections available with Coravin™

WINE SERVICE WITH DINNER

Based On Consumption

HOSTED BAR

Based On Consumption

