



STARTERS

FRIED PICKLES 10
Basil Mayo

TEXAS CHICKEN TENDERS 16
Salsa Roja Picante

SESAME RUMAKI 18
Chipotle BBQ Sauce

VEAL SLIDERS 18
*Wild Mushroom Gravy,
Crispy Fried Shallots*

GRILLED HANGER STEAK TACOS 23
*Avocado, Jalapeño, Carrot, Cucumber,
Cilantro, Soy Tabasco Mayo*

SALMON TARTARE 22
Cucumber, Chive, Cilantro, Potato Chips

SOUP & SALAD

CHICKEN MATZO BALL SOUP 9

SOUP DU JOUR 8

KALE CAESAR SALAD 19
*Fennel, Radish, Roasted Garlic, Anchovy Dressing
(Fried Egg 3 - Striped Bass 29)*

LEMON TARRAGON CHICKEN SALAD 23
*Mesclun Greens, Baby Heirloom Tomato,
Avocado, Dijon Vinaigrette (Salmon 32)*

STEAK SALAD 29
*Steak Medallions,
Pan Roasted Wild Mushrooms,
Mixed Greens, Soy Ginger Sauce*

W & L SALAD 25
*Marinated Chicken Thigh, Mesclun Greens,
Baby Heirloom Tomatoes, Roasted Chickpeas,
Herb Vinaigrette, Roasted Carrots, Cucumber*

DELICATESSEN

Rye, Baguette, Ciabbata, Brioche, Whole Wheat Roll/Wrap

ROMANIAN PASTRAMI 18

BRISKET PASTRAMI (*Lean*) 22

ARTISANAL SANDWICHES

TUSCAN CHICKEN SANDWICH 9
*Herb Roasted Tomato, Arugula, Basil Olive Oil,
Ciabbata (Salmon 24)*

VIETNAMESE HANGER STEAK 28
*Avocado, Jalapeño, Carrot, Cucumber,
Cilantro, Soy Tabasco Mayo, Baguette
(Striped Bass 32)*

PULLED BBQ BRISKET 23
Cider Slaw, Chipotle BBQ Sauce, Fried Pickles, Brioche

GOURMET BURGERS

ALL NATURAL GRASS FED BEEF BURGER 18
Chipotle BBQ Sauce

FRESH SALMON BURGER 25
*Cilantro Guacamole, Roasted Jalapeño,
Soy Tabasco Mayo*

TURKEY BURGER 18
*Herb Roasted Tomato, Sautéed Onions,
Arugula, Basil Mayo*

LAMB BURGER 22
Crispy Potato Skins, Rosemary Lamb Sauce

VEAL BURGER 22
Wild Mushroom Gravy, Fried Egg

W & L BURGER 26
*Freshly Ground Ribeye, Arugula, Crispy Fried Shallots,
Wild Mushroom, Cabernet Reduction*

(*Fried Egg 3 - Fried Pickles 4 - Grilled Pastrami 6*)



STEAKS & CHOPS

ILLINOIS RIBEYE STEAK 38 / 48 / 58
Wild Mushroom Veal Sauce - 8 / 12 / 16 oz.

COWBOY RIBSTEAK BONE-IN 39
Wild Mushroom Veal Sauce - 16 oz.

PEPPER CRUSTED FILET MIGNON 42
Cabernet Reduction

CHEF'S RESERVE 40
Cabernet Reduction

HANGER STEAK 37
Herb Chimichurri

VEAL CHOP 56
Wild Mushroom Veal Sauce

HERB GRILLED RACK OF LAMB 54
Rosemary Lamb Sauce

POULTRY & PASTA

ROASTED CHICKEN PROVENÇAL 25
Herbes de Provence, Fresh Garlic

LEMON TARRAGON MARINATED
CHICKEN BREAST 26
Mesclun Greens, Herb Jus

STUFFED CHICKEN BREAST 28
Kale, Wild Mushroom, Fennel

HOMEMADE VEAL BOLOGNESE GNOCCHI 29

FISH

GRILLED SCOTTISH SALMON 30
Herb Chimichurri

PEPPER CRUSTED SEARED TUNA STEAK 32
Balsamic Reduction

STRIPED BASS 34
*Wild Mushroom, Asparagus,
and Baby Heirloom Tomato Pan Sauce*

SIDES

*All entrées served with one of the
following sides*

HOMEMADE FRIES 8

SPICY FRIES 8

SWEET POTATO FRIES 9

ONION RINGS 10

GARLIC MASHED POTATO 8

BAKED POTATO/SWEET POTATO 6

BASMATI RICE 7

The following sides are \$3 additional

MESCLUN SALAD 12

GRILLED ASPARAGUS 11

SAUTÉED SPINACH 11



DESSERT

- HOMEMADE APPLE TART 14
Brown Sugar Streusel, Caramel Sauce
- HOMEMADE PECAN PIE 15
- PECAN BREAD PUDDING 14
Salted Caramel, Candied Pecans
- SEASONAL FRESH FRUIT 12

COLD BEVERAGES

- POLAND SPRING 3
- COKE, SPRITE 2.5
- GINGER ALE, SELTZER 2.5
- DR. BROWN 3.5
Black Cherry, Cream Soda

VIEW ALL OUR MENUS ONLINE

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Delicatessen

WOLF & LAMB

Steakhouse



TAKEOUT MENU

www.wolfandlambsteakhouse.com



212-317-1950
 10 EAST 48TH STREET
(between 5th and Madison)

MON-THU 12pm-10pm
 SUN 2pm-10pm
 FRI 12pm-1:30pm



Glatt Kosher
All menu prices/items subject to change at restaurants discretion.