



ASSORTED STARTERS 18 PER PERSON

CHOICE OF THREE OF THE FOLLOWING

*Texas Chicken Tenders - Salsa Roja Picante,
Chicken Rumaki - Chipotle BBQ Sauce,
Veal Sliders - Wild Mushroom Gravy,
Hanger Steak Tacos - Cilantro Guacamole*

FEATURED SALADS 50 EACH (serves 6)

MESCLUN SALAD
*balsamic vinaigrette,
baby heirloom tomatoes*

KALE CAESAR SALAD
*fennel, radish, roasted garlic,
anchovy dressing*

CORPORATE DELICATESSEN SANDWICH PLATTER 19 PER PERSON

*Assorted delicatessen meats served on artisanal breads. Includes corned beef,
romanian pastrami, slow braised brisket, oven roasted turkey breast.
Served with potato salad, coleslaw, sour and half sour pickles.*

ARTISANAL SANDWICHES 26 PER PERSON

TUSCAN CHICKEN or **SALMON SANDWICH** *basil olive oil*

PULLED BBQ BRISKET *chipotle bbq sauce*

HANGER STEAK SANDWICH *soy tabasco mayo*

Served with your choice of homemade fries, garlic mashed potato, or herb basmati rice

FRESH PASTA 28 PER PERSON

HOMEMADE VEAL BOLOGNESE GNOCCHI

FRESH FROM THE SEA 34 PER PERSON

GRILLED FILET OF SALMON *herb chimichurri*

PEPPER CRUSTED TUNA STEAK *balsamic reduction*

STRIPED BASS *wild mushroom and asparagus pan sauce*

Served with baby mesclun greens, herb grilled vegetables, and basmati rice



POULTRY TRIO 28 PER PERSON

LEMON TARRAGON MARINATED CHICKEN BREAST *herb jus*

ROAST CHICKEN PROVENÇAL *herb de provence, fresh garlic*

STUFFED CHICKEN BREAST *kale, wild mushroom, fennel*

Served with herb basmati rice, baby mesclun greens, and herb roasted cherry tomato

BLACK ANGUS STEAK PLATTER 42 PER PERSON

ILLINOIS RIBEYE STEAK *wild mushroom gravy (8 oz.)*

PEPPER CRUSTED FILET MIGNON *cabernet reduction*

HANGER STEAK *herb chimichuri*

Served with baby mesclun greens, garlic mashed potato, and flame grilled asparagus

DELICATESSEN (BY THE LB.)

*Wolf & Lamb proudly prepares in-house; oven roasted turkey, corned beef brisket,
slow braised brisket in the original European tradition*

ROMANIAN PASTRAMI 34

HOMEMADE CORNED BEEF 34

BRISKET PASTRAMI (LEAN) 38

OVEN ROASTED TURKEY 28

HALF LOAF OF CLASSIC PULLMAN RYE 6

SIDES

CRUDITÉS WITH BASIL MAYO 11

BAKED POTATO/SWEET POTATO 5

HOMEMADE FRIES 8

BASMATI RICE 7

SPICY FRIES 8

MESCLUN SALAD 12

SWEET POTATO FRIES 8

GRILLED ASPARAGUS 11

ONION RINGS 10

SAUTÉED SPINACH 11

GARLIC MASHED POTATO 8

DESSERTS

SEASONAL FRESH FRUIT PLATTER 12

CHEF MARCO'S HOMEMADE DESSERTS AND PASTRIES 13



DINNER PARTIES

Wolf & Lamb is the perfect venue for your next corporate or family celebration. Our event specialist will be happy to work with you to insure your guests a memorable experience.

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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

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COLD BEVERAGES

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

VIEW ALL OUR MENUS ONLINE

www.wolfandlambsteakhouse.com



Delicatessen

WOLF & LAMB

Steakhouse



CATERING 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.