



# Smith & Wollensky

LONDON

## Dinner Menu

### STARTERS & SEAFOOD

Sea Bass Ceviche	8
Wollensky's Famous Split Pea Soup with Bacon	7
Ham Hock Terrine	8
Sirloin Carpaccio	8
Burrata & Tomato Salad	12
Seared Chilli & Garlic Shrimp	14
Hand-Dived Scottish Scallops with Garlic & Parsley Butter	19
Yellowfin Tuna Tartare	18
Jumbo Lump Crab Meat	18
Carlingford Oysters <i>½ Dozen / Dozen</i>	18 / 34
Cold Poached Lobster <i>Half / Whole</i>	14 / 28

### SALADS

Wollensky Salad <i>romaine, tomatoes, potato croutons, smoked bacon lardons, marinated mushrooms, dijon vinaigrette</i>	10
Iceberg Wedge <i>blue cheese, smoked bacon lardons, tomato</i>	12
Classic Caesar	12
Waldorf Salad <i>fresh apples, celery, grapes &amp; walnuts, blue cheese</i>	10
Chicken & Avocado Salad <i>chicken supreme marinated in lemon &amp; truffle oil with wilted heritage tomatoes &amp; avocado</i>	13
Watermelon, Tomatoes & Feta Cheese	10

### Shellfish Platters

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

Charlie Smith (2-4 people) 90

Ralph Wollensky (4-6 people) 125

### MAIN COURSES

Maryland Chicken <i>corn relish &amp; french fries</i>	14
Rope Grown Scottish Mussels <i>tarragon cream</i>	16
Courgette Tartlet <i>Romesco sauce</i>	14
Wollensky's Butcher Burger <i>smoked bacon, cheddar, french fries</i>	16
Pan-Roasted Scottish Salmon <i>sautéed spinach &amp; hollandaise</i>	17
Herb Crusted Yellowfin Tuna Loin <i>French bean salad &amp; roasted tomato vinaigrette</i>	27

### SIDES

#### POTATOES

French Fries	5
Cajun French Fries	5
Baked Potato	5
Whipped Potatoes	5

#### VEGETABLES

Sautéed or Steamed Spinach	5
Pan-Fried Mushrooms	5
Mixed Vegetables	5

### FILLET STEAKS

Premium Irish Fillet Mignon Charbroiled 225g	39
or:	
<i>Au poivre</i>	add 4
<i>Cajun</i>	add 4
<i>Gorgonzola crusted</i>	add 6
<i>Oscar – jumbo lump crabmeat, asparagus &amp; hollandaise</i>	add 9

### PREMIUM IRISH STEAKS

Rib-Eye 340g	39
Tomahawk 1kg <i>(Perfect to Share)</i>	82
<i>Hand Selected by John Stone Beef</i>	

### Rare & Well Done

*Hand-cut in our in-house butchery, our USDA Prime steaks are a rarity in the world of steakhouses; chosen from the top 2% and hand selected for rich even marbling. All our USDA Prime beef is enhanced through a careful dry-ageing process for 28 days, intensifying the flavour and tenderness.*

### USDA PRIME DRY-AGED STEAKS

Sirloin 320g	45
Kansas City Cut Bone-In Sirloin 595g	64
Bone-In Rib-Eye 680g	72
T-Bone 700g	74

### Enhancements & Sauces

*Preparations and complements for steaks*

Peppercorn Sauce	2	Au poivre style	4
Béarnaise Sauce	2	<i>peppercorn crust &amp; sauce</i>	
Hollandaise Sauce	2	Cajun	4
Cajun Oil	2	<i>dry-rub &amp; cajun oil</i>	
Porcini Cream Sauce	3	Gorgonzola Crusted	6
Garlic Butter	2	<i>grated cheese, bacon &amp; scallions</i>	
Lobster Tail	15	Oscar Style	9
Norwegian King Crab Leg	30	<i>crab meat, asparagus, hollandaise</i>	

#### CLASSICS

Hashed Brown Potatoes	8
Truffled Mac 'n' Cheese	10
Creamed Spinach	10
Duck Poutine	10
Creamy Manchego Corn	8

#### SIDE SALADS

Watermelon, Tomatoes & Feta Cheese	5
Mixed Garden Salad	5
Sliced Tomato & Sweet Onion	5
Waldorf Salad	5
Classic Caesar	6

*Before placing your order, please inform your server if anyone in your party has a food allergy. Items may be cooked to order. Weights are approximate. \*NOTE: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. For information regarding allergens in our dishes please ask a member of staff. All steak weights are pre-cooked and approximate. An optional 12.5 % gratuity will be added to your bill. All prices are inclusive of VAT at 20%.*