

Lunch Menu

STARTERS & SEAFOOD

Sea Bass Ceviche	8
Sirloin Carpaccio	8
Ham Hock Terrine	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 ½ Dozen / Dozen	18 / 34
Cold Poached Lobster Half / Whole	14 / 28

SALADS

Wollensky Salad romaine, tomatoes, potato croutons, smoked bacon lardons, marinated mushrooms, dijon vinaigrette	10
Iceberg Wedge blue cheese, smoked bacon lardons, tomato	12
Classic Caesar	12
Lobster Mango Salad layered salad with chunks of lobster, spinach & rocket, avocado aioli, mango chutney, chipotle mayonnaise, onion, bacon & red pepper	24
Waldorf Salad fresh apples, celery, grapes & walnuts, blue cheese	10
Chicken & Avocado Salad chicken supreme marinated in lemon & truffle oil with wilted heritage tomatoes & avocado	13
Watermelon, Tomatoes & Feta Cheese	10

BURGERS & SANDWICHES

Wollensky’s Butcher Burger Smoked bacon, cheddar & french fries	16
Lobster Roll bacon, lettuce, tomato, avocado	24
Signature Steak Sandwich white cheddar, bacon jam, horseradish aioli, angry onions & french fries	16
Club Sandwich cajun spiced chicken, smoked bacon, egg & french fries	14

MAIN COURSE

Maryland Chicken corn relish & french fries	14
Pan-Roasted Scottish Salmon sautéed spinach & hollandaise	17
Herb Crusted Yellowfin Tuna Loin French bean salad & roasted tomato vinaigrette	26
Courgette Tartlet Romesco sauce	14

SIDES

POTATOES	VEGETABLES
French Fries	5 Sautéed or Steamed Spinach
Cajun French Fries	5 Pan-Fried Mushrooms
Baked Potato	5 Mixed Vegetables
Whipped Potatoes	5

Dish of the Day

A daily changing main course, always available at a fixed price of £10. Designed to be at your table within 15 minutes. Perfect for those short on time.
Please ask your waiter for details of today’s dish.

FILLET STEAKS

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

PREMIUM IRISH STEAKS

Hand Selected by John Stone Beef		
Chimichurri Marinated Rump Steak		19
Rib-Eye 340g		39
Tomahawk 1kg (Perfect to Share)		82

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	peppercorn crust & sauce	
Hollandaise Sauce	2	Cajun	4
Cajun Oil	2	dry-rub & cajun oil	
Porcini Cream Sauce	3	Gorgonzola Crusted	6
Garlic Butter	2	gratinated cheese, bacon & scallions	
Lobster Tail	15	Oscar Style	9
Norwegian King Crab Leg	30	crab meat, asparagus, hollandaise	

SIDE SALADS

CLASSICS	SIDE SALADS
Hashed Brown Potatoes	8 Watermelon, Tomatoes & Feta Cheese
Truffled Mac ‘n’ Cheese	10 Mixed Garden Salad
Creamed Spinach	10 Sliced Tomato & Sweet Onion
Duck Poutine	10 Waldorf Salad
Creamy Manchego Corn	8 Classic Caesar



Smith & Wollensky & JDRF have teamed up to raise awareness about living with type 1 diabetes. We have created a carbohydrate counted version of this menu which is available upon request.

*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. An optional 12.5 % Gratuity will be added to your bill. All steak weights are pre-cooked and approximate. All prices are inclusive of VAT at 20%.