



# Smith & Wollensky

LONDON

## Dinner Menu

### STARTERS

Wollensky's Famous Split Pea Soup with Bacon	
Ham Hock Terrine	
Burrata & Tomato Salad	
Seared Chilli & Garlic Shrimp	
Hand-Dived Scottish Scallops with Garlic & Parsley Butter	
Yellowfin Tuna Tartare	
Sirloin Carpaccio	
Rope Grown Scottish Mussels	

### SEAFOOD

Carlingford Oysters ½ Dozen / Dozen	18 / 34
Jumbo Lump Crabmeat	18
Cold Poached Lobster Half / Whole	14 / 28

### Shellfish Platters

Lobster, Jumbo Lump Crabmeat, 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

Corn-fed Chicken <i>spring vegetables &amp; pearl barley broth</i>	18
Rope Grown Scottish Mussels <i>tarragon cream</i>	16
Truffled Globe Artichoke <i>porcini &amp; wild mushroom fricassée</i>	17
Wollensky's Butcher Burger <i>smoked bacon, cheddar, french fries</i>	16
Beef Wellington <i>porcini cream sauce</i>	39

### FISH

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	
Cajun French Fries	
Baked Potato	
Whipped Potatoes	

#### VEGETABLES

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

### PREMIUM IRISH STEAKS

7 Rib-Eye 400g	42
8 Tomahawk 1kg (Perfect to Share)	78
12 Hand Selected by John Stone Beef	

### FILLET STEAKS

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

### 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 395g	49
Kansas City Cut Bone-In Sirloin 595g	64
Bone-In Rib-Eye 680g	69
T-Bone 700g	78

### Enhancements & Sauces

<i>Preparations and complements for steaks</i>			
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	

### SALADS

17 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
Add chicken to any salad	8

#### CLASSICS

5 Hashed Brown Potatoes	8
5 Truffled Mac 'n' Cheese	10
5 Creamed Spinach	10
6 Buttermilk Onion Rings	9
Creamy Manchego Corn	8

#### SIDE SALADS

8 Green Leaf Salad	5
10 Mixed Garden Salad	5
10 Sliced Tomato & Sweet Onion	5

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%.