



Smith & Wollensky

LONDON

Dinner Menu

STARTERS & SEAFOOD

Wollensky's Famous Split Pea Soup with Bacon	7
Ham Hock Terrine	8
Sirloin Carpaccio	8
Rope Grown Scottish Mussels	8
Burrata & Tomato Salad	12
Seared Chilli & Garlic Shrimp	14
Hand-Dived Scottish Scallops with Garlic & Parsley Butter	19
Yellowfin Tuna Tartare	18
Carlingford Oysters <i>½ Dozen / Dozen</i>	18 / 34
Jumbo Lump Crabmeat	18
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 & walnuts, dressed in mayonnaise</i>	10
Chicken & Avocado Salad <i>chicken supreme marinated in lemon & truffle oil with wilted heritage tomatoes & avocado</i>	13
Watermelon, Tomatoes & Feta Cheese	10

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

Maryland Chicken <i>corn relish & french fries</i>	10
Rope Grown Scottish Mussels <i>tarragon cream</i>	16
Courgette Tartlet <i>Romesco sauce</i>	18
Wollensky's Butcher Burger <i>smoked bacon, cheddar, french fries</i>	16
Pan-Roasted Scottish Salmon <i>sautéed spinach & hollandaise</i>	17
Herb Crusted Yellowfin Tuna Loin <i>French bean salad & roasted tomato vinaigrette</i>	27

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

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 & hollandaise</i>	add 9

PREMIUM IRISH STEAKS

Rib-Eye 400g	42
Tomahawk 1kg <i>(Perfect to Share)</i>	78
<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 285g	39
Sirloin 395g	49
Kansas City Cut Bone-In Sirloin 595g	64
Bone-In Rib-Eye 680g	69
T-Bone 700g	74

Enhancements & Sauces

Preparations and complements for steaks

Peppercorn Sauce	2	Au poivre style	4
Béarnaise Sauce	2	<i>peppercorn crust & sauce</i>	
Hollandaise Sauce	2	Cajun	4
Cajun Oil	2	<i>dry-rub & cajun oil</i>	
Porcini Cream Sauce	3	Gorgonzola Crusted	6
Garlic Butter	2	<i>grated cheese, bacon & scallions</i>	
Lobster Tail	10	Oscar Style	9
Norwegian King Crab Leg	30	<i>crab meat, asparagus, hollandaise</i>	

POTATOES	VEGETABLES	CLASSICS	SIDE SALADS		
French Fries	5	Hashed Brown Potatoes	8	Watermelon, Tomatoes & Feta Cheese	5
Cajun French Fries	5	Truffled Mac 'n' Cheese	10	Mixed Garden Salad	5
Baked Potato	5	Creamed Spinach	10	Sliced Tomato & Sweet Onion	5
Whipped Potatoes	5	Duck Poutine	10	Waldorf Salad	5
		Creamy Manchego Corn	8	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%.*