

THREE-COURSE DINNER

£53 per person

STARTERS

Choose 3

Wollensky Salad Wollensky's Famous Split Pea Soup Chicken & Duck Liver Parfait

Caesar Salad

MAIN COURSES

Choose 3

8oz Charbroiled Filet Mignon (served medium rare)

Roasted Free Range Chicken

Pan Seared Salmon

Signature Crab Cake

14 oz USDA Prime Dry Aged Sirloin (£10 surcharge, served medium rare)

FAMILY STYLE SIDES (to share)

Choose 3

Creamed Spinach

Pan Roasted Wild Mushrooms

Hashed Brown Potatoes

Whipped Potatoes

Seasonal Vegetable

DESSERT

Choose 2

New York Style Cheesecake

Chocolate Cake

Coconut Layer Cake

Ice Cream or Sorbet

Cheese Plate (£5 surcharge)

Freshly brewed coffee & herbal teas included served with desserts. Vegetarian option always available. Our prices include VAT, excludes service charge at 12.5%



FOUR-COURSE DINNER

£63 per person with Cheese Course; £72 per person with Shellfish Course £82 per person with Shellfish and Cheese Course

OPTIONAL SHELLFISH COURSE

Lobster, Jumbo Lump Crabmeat, Jumbo Shrimp, Cumbrae Oysters & Amandes Clams paired with Classic Cocktail Sauce, Cognac Mustard Sauce, Ginger Sauce & Sherry Mignonette

STARTERS

Choose 3

Wollensky Salad

Caesar Salad

Wollensky's Famous Split Pea Soup

Chicken & Duck Liver Parfait

MAIN COURSES

Choose 3

8oz Charbroiled Filet Mignon (served medium rare)

Roasted Free Range Chicken

Pan Seared Salmon

Signature Crab Cake

14 oz USDA Prime Dry Aged Sirloin (£10 surcharge, served medium rare)

FAMILY STYLE SIDES

Choose 3

Creamed Spinach

Pan Roasted Wild Mushrooms

Hashed Brown Potatoes

Whipped Potatoes

Seasonal Vegetable

DESSERT

Choose 2

New York Style Cheesecake

Chocolate Cake

Coconut Layer Cake

Ice Cream or Sorbet

Freshly brewed coffee & herbal teas included served with desserts.

Vegetarian option always available. Our prices include VAT, excludes service charge at 12.5%



SMITH & WOLLENSKY SIGNATURE DINNER MENU

£100 per person

OPTIONAL SHELLFISH COURSE

Lobster, Jumbo Lump Crabmeat, Jumbo Shrimp, Cumbrae Oysters & Amandes Clams paired with Classic Cocktail Sauce, Cognac Mustard Sauce, Ginger Sauce & Sherry Mignonette

STARTERS

Choose 3

Wollensky Salad
Caesar Salad
Tomato & Burrata
Chicken & Duck Liver Parfait
Dry Aged Rib-Eye Carpaccio
Seared Scallops
Signature Crab Cake

MAIN COURSES

Choose 3

12oz Charbroiled Filet Mignon (served medium rare)

Herb Crusted Tuna

New Season Lamb Rump (served medium rare)

21oz USDA Prime Dry-Aged Bone-In New York Cut Sirloin (served medium rare)

24oz USDA Prime Dry-Aged Bone-In Rib Eye (served medium rare)

FAMILY STYLE SIDES

Choose 3

Creamed Spinach
Truffled Mac 'n' Cheese
Pan Roasted Wild Mushrooms
Hashed Brown Potatoes
Whipped Potatoes
Seasonal Vegetable

DESSERT

Choose 2

New York Style Cheesecake
Chocolate Cake
Coconut Layer Cake
Ice Cream or Sorbet
Cheese Plate (£5 supplement)

Freshly brewed coffee & herbal teas included served with desserts. Vegetarian option always available. Our prices include VAT, excludes service charge at 12.5%