

Dinner Menu

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-aging process for 28 days, intensifying the flavour and tenderness.

STARTERS

Wollensky's Famous Split Pea Soup	7
Sirloin Carpaccio	8
Farmhouse Terrine	8
Burrata & Tomato Salad	11
Crispy Salt & Pepper Squid with Mango Chili Sauce	9
Seared King Scallops with Butter Bean & Carrot Purée & Bacon	18
Gravadlax, Pickled Vegetables & Sweet Mustard Dressing	11
Signature Jumbo Lump Crab Cake	18
Yellowfin Tuna Tartare	16
Rope Grown Scottish Mussels	8

SHELLFISH

Cumbrae Oysters 1/2 Dozen / Dozen	18/34		
Jumbo Shrimp	14		
Jumbo Lump Crabmeat	18		
Cold Poached Lobster Half / Whole	12/24		

Shellfish Platters

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

> Charlie Smith 80 Ralph Wollensky 115

USDA PRIME DRY-AGED STEAKS

Signature Bone-In Rib-Eye 24oz	62
Sirloin 14oz	46
NY Cut Bone-In Sirloin 21oz	55
Cajun Marinated Bone-In Rib-Eye 24oz	64

FILLET MIGNON

Premium Scottish Fillet Mignon Charbroiled 8oz / 12oz	35/45
or:	
Au poivre	add 4
Cajun	add 4
Gorgonzola crusted	add 6
Oscar – jumbo lump crabmeat, asparagus & hollandaise	add 9

Butcher's Specials

See our blackboard for today's cuts

MAIN COURSES

Free-Range Lemon Pepper Chicken watercress & thyme jus	16
Rope Grown Scottish Mussels tarragon cream	15
New Season Lamb Rump courgettes & roasted cherry tomatoes	24
Pork Chop Old Bay seasoning, cider & apple sauce	20
Truffled Globe Artichoke porcini & wild mushroom fricassée	17
Wollensky's Butcher Burger Applewood smoked bacon, cheddar, french fries	16
BeefWellington morel cream sauce	37

Lobster

Whole North Atlantic Lobster 2-5lb broiled or steamed Market Price

SALADS

Wollensky Salad			10	FISH				
Mixed Garden Salad Classic Caesar		10 10				16		
Iceberg Wedge			9	Herb Crusted Yellowfin Tuna Loin24French bean salad & roasted tomato vinaigrette24			24	
SIDES				Fresh Catch of the Day		Marke	t Price	
POTATOES		VEGETABLES		CLASSICS (for 2)		SIDE SALADS		
French Fries	4	Sautéed Spinach	5	Hashed Brown Potatoes	8	Green Leaf Salad	5	
Baked Potato	4	Pan-Fried Field Mushrooms	5	Truffled Mac 'n' Cheese	12	Mixed Garden Salad	5	
Whipped Potatoes	5	Honey Glazed Chantenay Carrots	5	Creamed Spinach	10	Sliced Tomato & Sweet O	nion 5	
		Seasonal Vegetables	5	Buttermilk Onion Rings	9			

Before placing your order, please inform your server if anyone in your party has a food allergy. Items may be cooked to order. *NOTE: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. 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%.