

Smith & Wollensky®

Dinner Menu

Three Courses £53 per person

Starters

Choose 3

Wollensky Salad

Caesar Salad

Wollensky's Famous Split Pea Soup

Chicken & Duck Liver Parfait

Main Courses

Choose 3

8oz Charbroiled Fillet Mignon

Free Range Lemon & Pepper Chicken

Pan Roasted Organic Salmon

Signature Crab Cake

14oz USDA Prime Dry Aged Sirloin (£10 surcharge)

Family Style Sides

Choose 3

Creamed Spinach

Pan Fried Mushrooms

Hash Browns

Whipped Potatoes

Seasonal Vegetables

Dessert

Choose 2

New York Style Cheesecake

Chocolate Cake

Coconut Layer Cake

Fruit Tart with Crème Patisserie

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%*

Smith & Wollensky

Dinner Menu

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

Optional Shellfish Platter

*Lobster, Jumbo Lump Crabmeat, Jumbo Shrimp, Cumbrae Oysters & Almond 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 Fillet Mignon

Free Range Lemon & Pepper Chicken

Pan Roasted Organic Salmon

Signature Crab Cake

14oz USDA Prime Dry Aged Sirloin (£10 surcharge)

Family Style Sides

Choose 3

Creamed Spinach

Pan Fried Mushrooms

Hash Browns

Whipped Potatoes

Seasonal Vegetables

Dessert

Choose 2

New York Style Cheesecake

Chocolate Cake

Coconut Layer Cake

Fruit Tart with Crème Patisserie

Ice Cream or Sorbet

Optional Cheese Course

A Selection of 8 Cheeses, accompanied with Fruit bread,
Crackers, Quince Jelly & Fruit

*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

Smith & Wollensky Signature Dinner Menu

£100 per person

Starters

Choose 3

Wollensky Salad
Caesar Salad
Tomato & Burrata
Chicken & Duck Liver Parfait
Sirloin Carpaccio
Seared Scallops
Signature Crab Cake

Main Course

Choose 3

12oz Charbroiled Filet Mignon
Herb Crusted Tuna
New Season Lamb Rump
21oz USDA Prime Dry-Aged Bone-In New York Cut Sirloin
24oz USDA Prime Dry-Aged Bone-In Rib Eye

Family Style Sides

Choose 3

Creamed Spinach
Truffled Mac 'n' Cheese
Pan Fried Wild Mushrooms
Whipped Potatoes
Hash Browns
Seasonal Vegetables

Dessert

Choose 2

New York Style Cheesecake
Chocolate Cake
Coconut Layer Cake
Fruit Tart with Crème Patisserie
Ice Cream or Sorbet
Cheese Plate (£5 supplement)

Optional Shellfish Course

(an additional £25 per person)

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

Optional Cheese Course

(an additional £10 per person)

A Selection of 8 Cheeses, accompanied with Fruit bread, Crackers, Quince Jelly & Fruit

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