



# Smith & Wollensky

LONDON

## Dinner Menu

### STARTERS

- Wollensky's Famous Split Pea Soup with Bacon
- Sirloin Carpaccio
- Farmhouse Terrine
- Rope Grown Scottish Mussels
- Burrata & Tomato Salad
- Seared Chilli & Garlic Shrimp
- Hand-Dived Scottish Scallops with Garlic & Parsley Butter
- Gravadlax, Pickled Vegetables & Sweet Mustard Dressing
- Yellowfin Tuna Tartare

### SEAFOOD

- Carlingford Oysters *1/2 Dozen / Dozen* 18 / 34
  - Jumbo Lump Crabmeat 18
  - Cold Poached Lobster *Half / Whole* 14 / 28
  - King Crab *2 Legs / 4 Legs* 70 / 140
- ask your waiter for availability*

### Shellfish Platters & Lobster

*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

Whole North Atlantic Lobster  
900g - 2.25kg  
*broiled or steamed*  
Market Price

### SALADS

- Wollensky Salad 10  
*romaine, tomatoes, potato croutons, smoked bacon lardons, marinated mushrooms, dijon vinaigrette*
- Iceberg Wedge  
*blue cheese, smoked bacon lardons, tomato*
- Classic Caesar

### SIDES

#### POTATOES

- French Fries
- Baked Potato
- Whipped Potatoes

#### VEGETABLES

- Sautéed or Steamed Spinach
- Pan-Fried Field Mushrooms
- Seasonal Vegetables
- Hispi Cabbage
- Buffalo Cauliflower

### BRITISH & IRISH CUTS

- 7 Rib-Eye 400g (*Hand Selected by John Stone Beef*) 39
- 8 Premium Irish Fillet Mignon Charbroiled 225g 38
- 8 Tomahawk 1kg (*Perfect to Share*) 75
- 8 Beef Wellington 39  
*porcini cream sauce*

### 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.*

### USDA PRIME DRY-AGED STEAKS

- Sirloin 395g 49
- Kansas City Cut Bone-In Sirloin 595g 63
- Bone-In Rib-Eye 680g *Also Available Cajun Style* 68
- T-Bone 700g 78

### Enhancements

- Preparations and complements for steaks*
- Au poivre 4 Oscar Style 9
  - Cajun 4 Lobster Tail 15
  - Gorgonzola crusted 6

### MAIN COURSES

- Corn-fed Chicken 18  
*chestnuts, savoy cabbage & bacon lardon cream*
- Rope Grown Scottish Mussels 16  
*tarragon cream*
- New Season Rack of Lamb 36  
*fennel & oregano boulangère*
- Truffled Globe Artichoke 17  
*porcini & wild mushroom fricassée*
- Wollensky's Butcher Burger 16  
*smoked bacon, cheddar, french fries*

### FISH

- 12 Pan-Roasted Scottish Salmon 17  
*sautéed spinach & hollandaise*
- 12 Herb Crusted Yellowfin Tuna Loin 27  
*French bean salad & roasted tomato vinaigrette*
- Seared Black Bream 22  
*lobster fume & braised fennel*

*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%.*