



Smith & Wollensky
LONDON

THREE-COURSE DINNER

£53 per person

STARTERS

Choose 3

Wollensky Salad

Wollensky's Famous Split Pea Soup

Chicken & Duck Liver Parfait

MAIN COURSES

Choose 3

8oz Charbroiled Filet Mignon

Roasted Free Range Chicken

Pan Seared Salmon

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

Family Style Sides

Choose 3

Creamed Spinach

Pan Roasted Wild Mushrooms

Hashed Brown Potatoes

Seasonal Vegetable

Dessert

Choose 2

New York Style Cheesecake

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
LONDON

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

Roasted Free Range Chicken

Pan Seared Salmon

Signature Crab Cake

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

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

Fruit Tart with Crème Patisserie

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
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
Pan Roasted Wild Mushrooms
Hashed Brown Potatoes
Whipped Potatoes
Seasonal Vegetable

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)

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