



**Smith & Wollensky**  
LONDON

## 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

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**  
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 (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

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 (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  
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%*