



Smith & Wollensky

LONDON

Lunch Menu

STARTERS & SEAFOOD

Wollensky's Famous Split Pea Soup With Bacon	7
Sirloin Carpaccio	8
Ham Hock Terrine	8
Burrata & Tomato Salad	12
Seared Chilli & Garlic Shrimp	14
Hand-Dived Scottish Scallops with Garlic & Parsley Butter	19
Rope Grown Scottish Mussels	8
Yellowfin Tuna Tartare	18
Carlingford Oysters <i>½ Dozen / Dozen</i>	18 / 34
Cold Poached Lobster <i>Half / Whole</i>	14 / 28

Shellfish Platters

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

MAIN COURSES

Corn-fed Chicken	18
<i>spring vegetables & pearl barley broth</i>	
Pan-Roasted Scottish Salmon	17
<i>sautéed spinach & hollandaise</i>	
Herb Crusted Yellowfin Tuna Loin	26
<i>French bean salad & roasted tomato vinaigrette</i>	
Truffled Globe Artichoke	17
<i>porcini & wild mushroom fricassée</i>	
Beef Wellington	39
<i>porcini cream sauce</i>	

SALADS

Wollensky Salad	10
<i>romaine, tomatoes, potato croutons, smoked bacon lardons, marinated mushrooms, dijon vinaigrette</i>	
Iceberg Wedge	12
<i>blue cheese, smoked bacon lardons, tomato</i>	
Classic Caesar	12
Lobster Mango Salad	24
<i>layered salad with chunks of lobster, spinach & rocket, avocado aioli, mango chutney, chipotle mayonnaise, onion, bacon & red pepper</i>	
Hot Smoked Salmon Salad	13
<i>lightly smoked chipotle dressing & a selection of organic sprouting pulses</i>	
Chicken & Avocado Salad	13
<i>chicken supreme marinated in lemon & truffle oil with wilted heritage tomatoes & avocado</i>	

SIDES

POTATOES	VEGETABLES
French Fries	5 Sautéed or Steamed Spinach
Cajun French Fries	5 Pan-Fried Mushrooms
Baked Potato	5 Hispi Cabbage
Whipped Potatoes	5 Mixed Vegetables

BURGERS & SANDWICHES

Wollensky's Butcher Burger	16
<i>Smoked bacon, cheddar & french fries</i>	
Lobster Roll	24
<i>bacon, lettuce, tomato, avocado</i>	
Signature Steak Sandwich	16
<i>white cheddar, bacon jam, horseradish aioli, angry onions & french fries</i>	
Club Sandwich	14
<i>cajun spiced chicken, smoked bacon, egg & french fries</i>	

PREMIUM IRISH STEAKS

Rib-Eye 400g	42
Tomahawk 1kg <i>(Perfect to Share)</i>	78
<i>Hand Selected by John Stone Beef</i>	

FILLET STEAKS

Premium Irish Fillet Mignon Charbroiled 225g	39
or:	
<i>Au poivre</i>	add 4
<i>Cajun</i>	add 4
<i>Gorgonzola crusted</i>	add 6
<i>Oscar – jumbo lump crabmeat, asparagus & hollandaise</i>	add 9

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

USDA PRIME DRY-AGED STEAKS

Sirloin 395g	49
Kansas City Cut Bone-In Sirloin 595g	64
Bone-In Rib-Eye 680g	69
T-Bone 700g	78

Enhancements & Sauces

<i>Preparations and complements for steaks</i>			
Peppercorn Sauce	2	Au poivre style	4
Béarnaise Sauce	2	<i>peppercorn crust & sauce</i>	
Hollandaise Sauce	2	Cajun	4
Cajun Oil	2	<i>dry-rub & cajun oil</i>	
Porcini Cream Sauce	3	Gorgonzola Crusted	6
Garlic Butter	2	<i>gratinated cheese, bacon & scallions</i>	
Lobster Tail	15	Oscar Style	9
Norwegian King Crab Leg	30	<i>crab meat, asparagus, hollandaise</i>	

POTATOES	VEGETABLES	CLASSICS	SIDE SALADS	
French Fries	5 Sautéed or Steamed Spinach	5 Hashed Brown Potatoes	8 Green Leaf Salad	5
Cajun French Fries	5 Pan-Fried Mushrooms	5 Truffled Mac 'n' Cheese	10 Mixed Garden Salad	5
Baked Potato	5 Hispi Cabbage	5 Creamed Spinach	10 Sliced Tomato & Sweet Onion	5
Whipped Potatoes	5 Mixed Vegetables	6 Buttermilk Onion Rings	9	
		Creamy Manchego Corn	8	

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. For information regarding allergens in our dishes please ask a member of staff. An optional 12.5 % Gratuity will be added to your bill. All steak weights are pre-cooked and approximate. All prices are inclusive of VAT at 20%.*