



Lunch Menu

STARTERS & SEAFOOD

Sea Bass Ceviche	8
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
Yellowfin Tuna Tartare	18
Jumbo Lump Crab Meat	18
Carlingford Oysters <i>½ Dozen / Dozen</i>	18 / 34
Cold Poached Lobster <i>Half / Whole</i>	14 / 28

SALADS

Wollensky Salad <i>romaine, tomatoes, potato croutons, smoked bacon lardons, marinated mushrooms, dijon vinaigrette</i>	10
Iceberg Wedge <i>blue cheese, smoked bacon lardons, tomato</i>	12
Classic Caesar	12
Lobster Mango Salad <i>layered salad with chunks of lobster, spinach & rocket, avocado aioli, mango chutney, chipotle mayonnaise, onion, bacon & red pepper</i>	24
Waldorf Salad <i>fresh apples, celery, grapes & walnuts, blue cheese</i>	10
Chicken & Avocado Salad <i>chicken supreme marinated in lemon & truffle oil with wilted heritage tomatoes & avocado</i>	13
Watermelon, Tomatoes & Feta Cheese	10

BURGERS & SANDWICHES

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

MAIN COURSE

Maryland Chicken <i>corn relish & french fries</i>	14
Pan-Roasted Scottish Salmon <i>sautéed spinach & hollandaise</i>	17
Herb Crusted Yellowfin Tuna Loin <i>French bean salad & roasted tomato vinaigrette</i>	26
Courgette Tartlet <i>Romesco sauce</i>	14

SIDES

POTATOES

French Fries	5
Cajun French Fries	5
Baked Potato	5
Whipped Potatoes	5

VEGETABLES

Sautéed or Steamed Spinach	5
Pan-Fried Mushrooms	5
Mixed Vegetables	5

CLASSICS

Hashed Brown Potatoes	8
Truffled Mac 'n' Cheese	10
Creamed Spinach	10
Duck Poutine	10
Creamy Manchego Corn	8

SIDE SALADS

Watermelon, Tomatoes & Feta Cheese	5
Mixed Garden Salad	5
Sliced Tomato & Sweet Onion	5
Waldorf Salad	5
Classic Caesar	6

Dish of the Day

A daily changing main course, always available at a fixed price of £10. Designed to be at your table within 15 minutes. Perfect for those short on time.

Please ask your waiter for details of today's dish.

FILLET STEAKS

Premium Irish Fillet Mignon Charbroiled 225g	39
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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

PREMIUM IRISH STEAKS

Rib-Eye 340g	39
Tomahawk 1kg <i>(Perfect to Share)</i>	82
<i>Hand Selected by John Stone Beef</i>	

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 320g	45
Kansas City Cut Bone-In Sirloin 595g	64
Bone-In Rib-Eye 680g	72

Enhancements & Sauces

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

*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%.