

“Please excuse our waiters, barmen,  
& managers as we grow moustaches for  
November. If you would like to make a  
donation to this great cause please ask to  
speak to a manager for further  
information.”



**Smith & Wollensky**  
LONDON



## Lunch Menu

### STARTERS

Wollensky's Famous Split Pea Soup	7
Sirloin Carpaccio	8
Chicken & Duck Liver Parfait	8
Burrata & Tomato Salad	11
Crispy Salt & Pepper Squid with Mango Chili Sauce	9
Seared King Scallops with Butter Bean & Carrot Purée & Bacon	18
Smoked Organic Salmon	11
Signature Jumbo Lump Crab Cake	18
Yellowfin Tuna Tartare	16

### SHELLFISH

Cumbræ Oysters ½ Dozen / Dozen	18 / 34
Jumbo Shrimp	14
Jumbo Lump Crab Meat	17
Cold Poached Lobster Half / Whole	12 / 24

### THE SALAD MIX

Wollensky Salad	10
Classic Caesar	10
Mixed Garden Salad	10
Iceberg Wedge	9

Any of our fresh mixed salads can be enjoyed as are or finished with your choice of the following:

Grilled Chicken	add 5
Sliced Tenderloin	add 8
Jumbo Shrimp	add 6
Herb Crusted Yellowfin Tuna	add 8
Pan-Seared Salmon	add 6

Lobster Mango Salad 24  
layered salad with chunks of lobster, spinach & rocket,  
avocado aioli, mango chutney, chipotle mayonnaise,  
onion, bacon & red pepper

Baby Spinach Salad 14  
peppered bacon, poached egg & warm sherry vinaigrette

Cobb Salad 14  
avocado, tomatoes, bacon, green beans, chopped egg, blue cheese  
& grilled chicken

### SIDES

#### POTATOES

Steakhouse Fries
Baked Potato
Whipped Potatoes

#### VEGETABLES

4 Sautéed Spinach
4 Pan-Fried Field Mushrooms
5 Honey Glazed Chantenay Carrots
Seasonal Vegetables

#### CLASSICS (for 2)

5 Hashed Brown Potatoes
5 Truffled Mac 'n' Cheese
5 Creamed Spinach
5 Buttermilk Onion Rings

#### SIDE SALADS

8 Green Leaf Salad	5
12 Mixed Garden Salad	5
10 Sliced Tomato & Sweet Onion	5

### 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

Signature Bone-In Rib-Eye 24oz	60
Sirloin 14oz	42
NY Cut Bone-In Sirloin 21oz	55
Cajun Marinated Bone-In Rib-Eye 24oz	64

### FILLET MIGNON

Premium Scottish Fillet Mignon Charbroiled 8oz / 12oz	35/45
or:	
Au poivre	add 4
Cajun seasoned	add 4
Gorgonzola crusted – bacon & scallions	add 6
Oscar – jumbo lump crab meat, asparagus & hollandaise	add 9

### MAIN COURSES

Free-Range Lemon Pepper Chicken watercress & thyme jus	16
Pan-Roasted Organic Salmon sautéed spinach & hollandaise	16
Herb Crusted Yellowfin Tuna Loin French bean salad & roasted tomato vinaigrette	24
Roasted Rose Veal Chop thyme jus	32
Ribbons of Courgettes seasonal vegetables, lemon oil & toasted nuts	15

### BURGERS & SANDWICHES

Wollensky's Butcher Burger Applewood smoked bacon, cheddar, steakhouse fries	16
Cajun Seasoned Gorgonzola Burger steakhouse fries, red onion relish	16
Lobster Roll bacon, lettuce, tomato, avocado	24
Signature Steak Sandwich white cheddar, bacon jam, horseradish aioli & angry onions	16
Grilled Chicken Sandwich white cheddar, Applewood smoked bacon & pesto aioli	12

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. 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%.