



Smith & Wollensky

LONDON

Lunch Menu

STARTERS & SEAFOOD

Wollensky's Famous Split Pea Soup With Bacon	
Sirloin Carpaccio	
Farmhouse Terrine	
Burrata & Tomato Salad	
Seared Chilli & Garlic Shrimp	
Seared King Scallops with Apple & Celeriac Remoulade	
Gravadlax, Pickled Vegetables & Sweet Mustard Dressing	
Rope Grown Scottish Mussels	
Yellowfin Tuna Tartare	
Asparagus, Poached Egg & Truffled Parmesan	
Cumbræ Oysters ½ Dozen / Dozen	18 / 34
Jumbo Lump Crab Meat	18
Cold Poached Lobster Half / Whole	12 / 24
King Crab <i>ask your waiter for availability</i> Market Price	

Shellfish Platters

Lobster, Jumbo Lump Crabmeat, Jumbo Shrimp, Cumbræ Oysters & Amandes Clams paired with Classic Cocktail Sauce, Cognac Mustard Sauce, Ginger Sauce & Sherry Mignonette

Charlie Smith (2-4 people) 80

Ralph Wollensky (4-6 people) 115

SALADS

Wollensky Salad	
<i>romaine, tomatoes, potato croutons, smoked bacon lardons, marinated mushrooms, dijon vinaigrette</i>	
Iceberg Wedge	
<i>blue cheese, smoked bacon lardons, tomato</i>	
Classic Caesar	
Lobster Mango Salad	
<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>	

Set Menu

Please ask your waiter to see our seasonal set menu.
Available Monday-Saturday

2-courses 25

3-courses 29

SIDES

POTATOES

French Fries	
Baked Potato	
Whipped Potatoes	

VEGETABLES

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

BURGERS & SANDWICHES

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

MAIN COURSES

9 Corn-fed Chicken	17
18 <i>baby spring vegetable nage</i>	
18 Pan-Roasted Scottish Salmon	16
12 / 24 <i>sautéed spinach & hollandaise</i>	
Herb Crusted Yellowfin Tuna Loin	24
<i>French bean salad & roasted tomato vinaigrette</i>	
Spring Pea Risotto	17
<i>broad beans, garden peas, mascarpone & parmesan crisp</i>	
Black Bream	17
<i>blood orange & fennel salad</i>	

BRITISH & IRISH CUTS

10 Rib-Eye 400g (<i>Hand Selected by John Stone Beef</i>)	39
10 Premium Irish Fillet Mignon Charbroiled 225g	36
<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
24 Tomahawk 1kg (<i>Perfect to Share</i>)	72

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

Sirloin 395g	45
Kansas City Cut Bone-In Sirloin 595g	55
Bone-In Rib-Eye 680g <i>Also Available Cajun Style</i>	62
T-Bone 700g	69

POTATOES

French 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	9
Lobster Mac 'n' Cheese	24

SIDE SALADS

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

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%.*