



# Smith & Wollensky

LONDON

## Lunch Menu

### STARTERS

Wollensky's Famous Split Pea Soup	6
Sirloin Carpaccio	8
Smoked Organic Salmon	9
Burrata & Tomato Salad	10
Seared King Scallops with Pea Purée & Bacon	18
Signature Jumbo Lump Crab Cake	15
Chicken & Duck Liver Parfait	9
Crispy Salt & Pepper Squid with Mango Chili Salsa	9
Yellowfin Tuna Tartare	14

### SHELLFISH

Cumbræ Oysters <i>½ Dozen / Dozen</i>	18 / 34
Jumbo Shrimp	14
Jumbo Lump Crab Meat	17
Whole Dorset Cock Crab <i>(to share)</i>	22
Cold Poached Lobster <i>Half / Whole</i>	12 / 24

### THE SALAD MIX

Wollensky Salad	9
Classic Caesar	11
Mixed Garden Salad	9
Iceberg Wedge	9

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

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

Lobster Mango Salad 24 <i>layered salad with chunks of lobster, spinach &amp; rocket, avocado aioli, mango chutney, chipotle mayonnaise, onion, bacon &amp; red pepper</i>
Baby Spinach Salad 14 <i>peppered bacon, poached egg &amp; warm sherry vinaigrette</i>
Cobb Salad 14 <i>avocado, tomatoes, bacon, green beans, chopped egg, blue cheese &amp; grilled chicken</i>

### 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)

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

#### SIDE SALADS

8 Green Leaf Salad	5
Mixed Garden Salad	5
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	55
Sirloin 14oz	36
NY Cut Bone-In Sirloin 21oz	52
Cajun Marinated Bone-In Rib-Eye 24oz	60

### FILLET MIGNON

Premium Scottish Fillet Mignon Charbroiled 8oz / 12oz	35/40
or:	
<i>Au poivre</i>	add 3
<i>Cajun seasoned</i>	add 3
<i>Gorgonzola crusted – bacon &amp; scallions</i>	add 4
<i>Oscar – jumbo lump crab meat, asparagus &amp; hollandaise</i>	add 8

### MAIN COURSES

Free-Range Lemon Pepper Chicken <i>watercress &amp; thyme jus</i>	16
Pan-Roasted Organic Salmon <i>sautéed spinach &amp; hollandaise</i>	16
Herb Crusted Yellowfin Tuna Loin <i>French bean salad &amp; roasted tomato vinaigrette</i>	25
Roasted Rose Veal Chop <i>thyme jus</i>	28
Ribbons of Courgettes <i>seasonal vegetables, lemon oil &amp; toasted nuts</i>	15

### BURGERS & SANDWICHES

Wollensky's Butcher Burger <i>steakhouse fries</i>	16
Cajun Seasoned Gorgonzola Burger <i>steakhouse fries, red onion relish</i>	16
Lobster Roll <i>bacon, lettuce, tomato</i>	24
Signature Steak Sandwich <i>white cheddar, bacon jam, horseradish aioli &amp; angry onions</i>	16
Grilled Chicken Sandwich <i>pesto aioli, rocket &amp; roasted plum tomatoes</i>	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%.