



Smith & Wollensky

LONDON

Dinner Menu

STARTERS

Wollensky's Famous Split Pea Soup with Bacon	7
Fillet of Beef Tartare, Chipotle Mayonnaise	10
Tuna Ceviche	9
Burrata & Tomato Salad	12
Seared Chilli & Garlic Shrimp	14
Hand-Dived Scottish Scallops with Garlic & Parsley Butter	19
Octopus & Chorizo Carpaccio	16

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	12
Citrus Chicken Salad <i>quinoa, fennel & sweet potato</i>	13

MAIN COURSES

Classic Chicken Schnitzel	13
Chargrilled Seasonal Vegetables <i>pan-fried polenta</i>	15
Wollensky's Butcher Burger <i>smoked bacon, cheddar</i>	13
Steamed Cod <i>summer tomato consommé, basil</i>	19
Seared Tuna <i>cauliflower couscous, citrus dressing</i>	26
Roasted Pork Chop <i>fennel & apple, herb dressing</i>	18

Shellfish Platters & Seafood

Charlie Smith (2-4 people) 90

Ralph Wollensky (4-6 people) 125

Lobster, Jumbo Lump Crabmeat, Jumbo Shrimp, Pyefleet Pure Oysters & Cherry Stone Clams paired with Classic Cocktail Sauce, Cognac Mustard Sauce, Ginger Sauce & Sherry Mignonette

Pyefleet Pure Oysters ½ Dozen / Dozen 18 / 34

Jumbo Lump Crabmeat 22

Cold Poached Lobster Half / Whole 16 / 32

SIDES

POTATOES

French Fries	5
Cajun French Fries	6
Whipped Potatoes	5
Baked Potato	6

VEGETABLES

Sautéed or Steamed Spinach	5
Pan-Fried Mushrooms	6
Mixed Vegetables	5
Asparagus & Hollandaise	6
Glazed Carrots	6

PREMIUM STEAKS & FILLETS

Premium Irish Fillet 225g	39
USDA Fillet 280g	63
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
USDA Prime Sirloin 250g	36
USDA Prime Sirloin 320g	46
28 Day Dry-Aged Rib-Eye 340g	38
Chateaubriand 600g (Perfect to Share)	80
28 Day Dry-Aged Tomahawk 1kg (Perfect to Share)	78

Rare & Well Done

Hand-cut by our in-house butcher, 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

T-Bone 500g	58
Kansas City Cut Bone-In Sirloin 550g	64
Signature Bone-In Rib-Eye 600g	68

Enhancements & Sauces

Preparations and complements for steaks

Peppercorn Sauce	2	Lobster Tail	15
Béarnaise Sauce	2	Au Poivre Style <i>peppercorn crust & sauce</i>	4
Porcini Cream Sauce	3	Cajun <i>dry-rub & cajun oil</i>	4
Garlic Butter	2	Gorgonzola Crusted <i>gratinated cheese, bacon & scallions</i>	6
Herb Crusted Bone Marrow	5	Oscar Style <i>crab meat, asparagus, hollandaise</i>	9
Sautéed Foie Gras	5		

POTATOES

French Fries	5
Cajun French Fries	6
Whipped Potatoes	5
Baked Potato	6

VEGETABLES

Sautéed or Steamed Spinach	5
Pan-Fried Mushrooms	6
Mixed Vegetables	5
Asparagus & Hollandaise	6
Glazed Carrots	6

CLASSICS (perfect to share)

Truffled Mac 'n' Cheese	10
Creamed Spinach	10
Hashed Brown Potatoes	8
Onion Rings	7
	6

SIDE SALADS

Mixed Garden Salad	5
Sliced Tomato & Sweet Onion	5
Classic Caesar	6
Potato, Scallion & Mustard Salad	5



Smith & Wollensky & JDRF have teamed up to raise awareness about living with type 1 diabetes. We have created a carbohydrate counted version of this menu which is available upon request.

Before placing your order, please inform your server if anyone in your party has a food allergy. Items may be cooked to order. Weights are approximate.

**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. All steak weights are pre-cooked and approximate. An optional 12.5 % gratuity will be added to your bill. All prices are inclusive of VAT at 20%.*