



# Smith & Wollensky

LONDON

## Dinner Menu

### STARTERS

Corn Chowder with Chilli & Cheese Straw	7
Fillet of Beef Tartare, Chipotle Mayonnaise	10
Tuna Ceviche	9
Goats Cheese, Broccoli, Bitter Leaves, Orange Dressing	12
USDA Prime Sirloin Carpaccio with Black Truffle	12
Seared Chilli & Garlic Shrimp	14
Hand-Dived Scottish Scallops, Black Pudding & Apple	19
Ham Hock & Foie Gras Terrine	9

### 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>	12
Classic Caesar	12
Salad of Roasted Squash <i>quinoa, pecan, Maker's Mark Bourbon Vinaigrette</i>	10

### MAIN COURSES

Wollensky's Butcher Burger <i>smoked bacon, cheddar</i>	14
Roast Free-Range Bronze Turkey <i>chestnut &amp; pork stuffing, pigs in blankets</i>	18
Beetroot Wellington	16
Pan-Fried Stone Bass <i>fennel, pearl barley risotto &amp; samphire</i>	19
Seared Yellowfin Tuna Loin <i>baby artichokes, piquillo peppers, tardivo &amp; sherry vinaigrette</i>	26
Slow Cooked Pork Shoulder <i>butter bean &amp; tomato ragout</i>	18

### Shellfish Platters & Seafood

Charlie Smith (2-4 people)	90
Ralph Wollensky (4-6 people)	125
<i>Lobster, Jumbo Lump Crabmeat, Jumbo Shrimp, Pyefleet Pure Oysters &amp; Cherry Stone Clams paired with Classic Cocktail Sauce, Cognac Mustard Sauce, Ginger Sauce &amp; Sherry Mignonette</i>	
Pyefleet Pure Oysters 1/2 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
Roasted Potatoes	6

#### VEGETABLES

Sautéed or Steamed Spinach	6
Pan-Fried Mushrooms	6
Mixed Vegetables	5
Brussel Sprouts, Smoked Bacon	7
Bourbon Glazed Carrots	6

### PREMIUM STEAKS & FILLETS

Premium Irish Fillet 225g	39
USDA Fillet 280g	65
or:	
<i>Au Poivre</i>	add 4
<i>Cajun</i>	add 4
<i>Gorgonzola Crusted</i>	add 6
<i>Wild Mushroom &amp; Black Truffle Sauce</i>	add 12
USDA Prime Sirloin 320g	48
28 Day Dry-Aged Rib-Eye 340g	39
28 Day Dry-Aged Tomahawk 900g minimum (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. Our USDA Prime dry-aged beef is enhanced through a careful dry-ageing process for 28 days, intensifying the flavour and tenderness.

### USDA PRIME DRY-AGED STEAKS

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

### Enhancements & Sauces

<i>Preparations and complements for steaks</i>			
Peppercorn Sauce	2	Lobster Tail	15
Béarnaise Sauce	2	Au Poivre Style <i>peppercorn crust &amp; sauce</i>	4
Porcini Cream Sauce	3	Cajun <i>dry-rub &amp; cajun oil</i>	4
Garlic Butter	2	Gorgonzola Crusted <i>gratinated cheese, bacon &amp; scallions</i>	6
Herb Crusted Bone Marrow	5	Wild Mushroom & Black Truffle Sauce	12
Sautéed Foie Gras	5		
Red Wine Jus	3		



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%.