



Smith & Wollensky

LONDON

Dinner Menu

STARTERS

- Wollensky's Famous Split Pea Soup with Bacon
- Fillet of Beef Tartare, Chipotle Mayonnaise
- Tuna Ceviche
- Goats Cheese, Broccoli, Bitter Leaves, Orange Dressing
- USDA Prime Sirloin Carpaccio with Black Truffle
- Seared Chilli & Garlic Shrimp
- Hand-Dived Scottish Scallops, Black Pudding & Apple

SALADS

- Wollensky Salad
romaine, tomatoes, potato croutons, smoked bacon lardons, marinated mushrooms, dijon vinaigrette
- Iceberg Wedge
blue cheese, smoked bacon lardons, tomato
- Classic Caesar
- Salad of Roasted Squash
quinoa, pecan, Maker's Mark Bourbon Vinaigrette

MAIN COURSES

- Wollensky's Butcher Burger
smoked bacon, cheddar
- Pan-fried Chicken Breast
corn bread, nut-brown butter & capers
- Slow Baked Cauliflower Marinated in Yoghurt & Spices
warm braised lentils, red pepper purée
- Cajun Salmon
braised lentils, squash purée
- Sesame Crusted Yellowfin Tuna Loin
pak choi, tardivo, bean sprouts, soy ginger dressing
- Slow Cooked Pork Shoulder
butter bean & tomato ragout

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 1/2 Dozen / Dozen 18 / 34

Jumbo Lump Crabmeat 22

Cold Poached Lobster Half / Whole 16 / 32

SIDES

POTATOES

- French Fries
- Cajun French Fries
- Whipped Potatoes

VEGETABLES

- Sautéed or Steamed Spinach
- Pan-Fried Mushrooms
- Mixed Vegetables
- Bourbon Glazed Carrots

PREMIUM STEAKS & FILLETS

- 7 Premium Fillet 225g (Ireland) 39
- 10 USDA Fillet 280g (America) 65
- 9 or:
- 12 *Au Poivre* add 4
- 12 *Cajun* add 4
- 14 *Gorgonzola Crusted* add 6
- 19 *Wild Mushroom & Black Truffle Sauce* add 12
- USDA Sirloin 250g (America) 36
- USDA Sirloin 320g (America) 48
- 10 28 Day Dry-Aged Rib-Eye 340g (Ireland) 39
- Chateaubriand 600g (Ireland) (Perfect to Share) 80
- 12 28 Day Dry-Aged Tomahawk 1kg (Ireland) (Perfect to Share) 82

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.

AMERICAN DRY-AGED STEAK

- 19 USDA Prime Bone-In Sirloin Kansas Cut 450g 55
- 26 USDA Prime Classic T-Bone 500g 58
- 18 USDA Prime Signature Bone-In Rib-Eye 600g 68

Enhancements & Sauces

Preparations and complements for steaks

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

CLASSICS (perfect to share)

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

SIDE SALADS

- Mixed Garden Salad 5
- Sliced Tomato & Sweet Onion 5
- Classic Caesar 6
- Squash, Quinoa & Pecan, Bourbon Vinaigrette 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 and unpasteurised cheese 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%.*