



Lunch Menu

Shellfish Platters & Seafood

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

Charlie Smith (2-4 people) 90.00
Ralph Wollensky (4-6 people) 125.00

STARTERS

Wollensky's Famous Split Pea Soup <i>with bacon</i>	7.25
Tuna Tartare	9.50
Fillet of Beef Tartare, Chipotle Mayonnaise	10.25
Smoked Duck Breast <i>blood orange, tardivo, truffle emulsion</i>	11.00
USDA Prime Sirloin Carpaccio with Black Truffle	12.00
Burrata, Fig, Honey & Mustard Dressing	13.00
Seared Chilli & Garlic Shrimp	14.50
Hand-Dived Scottish Scallops <i>black rice succotash, crispy bacon, bourbon sauce</i>	22.00
Cured Meat Plate (<i>Perfect to Share</i>)	18.00
Jumbo Lump Crabmeat	22.00
Cold Poached Lobster	Half 16.00 - Whole 32.00
Pyefleet Pure Oysters	½ Dozen 18.00 - Dozen 34.00

SALADS

Wollensky Salad <i>romaine, tomatoes, potato croutons, smoked bacon lardons, marinated mushrooms, Dijon mustard vinaigrette</i>	10.25
Iceberg Wedge <i>blue cheese, smoked bacon lardons, tomato</i>	12.50
Classic Caesar	12.50
<i>Add to any Salad:</i>	
Chicken	5.00
Shrimp	8.00
Butcher's Steak 100g	10.00

MAIN COURSES

Wollensky's Butcher Burger <i>smoked bacon & cheddar</i>	14.50
The Dirty Cheeseburger <i>Philadelphia, gorgonzola & pickled onion</i>	14.50
Signature Steak Sandwich <i>white cheddar, bacon jam, horseradish aioli & angry onions</i>	14.50
Roasted Baby Chicken <i>pearl barley, braised cabbage & bacon, bourbon jus</i>	16.00
Polenta & Sweetcorn Fritter <i>roasted peppers, grilled leeks & salsa verde</i>	15.00
Pan-Fried Sea Bass <i>crushed potato, charred leek & corn velouté</i>	19.00
Seared Yellowfin Tuna Loin <i>fried squid, caramelised onion, capers & balsamic</i>	26.00
Braised Pork Shoulder <i>grits & salsa verde</i>	22.00

SIDES

POTATOES	VEGETABLES
French Fries	Sautéed or Steamed Spinach
Cajun French Fries	Pan-Fried Mushrooms
Whipped Potatoes <i>basil oil & chives</i>	Mixed Vegetables
Baked Potato	Cajun Fried Okra

PREMIUM STEAKS & FILLETS

Premium Irish Fillet 225g	40.00
American USDA Fillet 280g	65.00
<i>Au Poivre: Peppercorn Crust & Sauce</i>	add 4.50
<i>Cajun: Dry-Rub & Cajun Oil</i>	add 4.50
<i>Gorgonzola-Crusted, Bacon & Scallions</i>	add 6.50
<i>Wild Mushroom & Black Truffle Sauce</i>	add 12.50
<i>Garlic-Basted Giant Scarlet Prawn</i>	add 17.50
English Chimichurri Marinated Sirloin 250g	28.00
English Sirloin from Cornwall 250g	32.00
28 Day Dry-Aged Irish Rib-Eye 340g	40.00
American USDA Prime Sirloin 320g	48.00

USDA PRIME DRY-AGED STEAK

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.

Kansas Cut Bone-In Sirloin 450g	55.00
Classic T-Bone 500g	59.00
Signature Bone-In Rib-Eye 600g	68.50

STEAKS PERFECT for SHARING

Irish Premium Chateaubriand 600g	80.00
MS5 Grade Australian Wagyu Black Angus Rib-Eye 400g	90.00
Swinging 28 Day Dry-Aged Tomahawk 900g <i>John Stone, Ireland</i> <i>roasted garlic & rosemary potatoes</i>	89.00

Enhancements & Sauces

Preparations and complements for steaks			
Peppercorn Sauce	3.50	Giant Scarlet Prawn	17.50
Béarnaise Sauce	3.50	Au Poivre Style	4.50
Porcini Cream Sauce	3.75	<i>peppercorn crust & sauce</i>	
Garlic Butter	2.50	Cajun	4.50
Red Wine Jus	3.00	<i>dry-rub & cajun oil</i>	
South Carolina BBQ Sauce	3.00	Gorgonzola Crusted	6.50
Herb-Crust Bone Marrow	5.00	<i>bacon & scallions</i>	
Sautéed Foie Gras	6.00	Wild Mushroom &	
		Black Truffle Sauce	12.50

CLASSICS (<i>Perfect to Share</i>)	SIDE SALADS
Truffled Mac 'n' Cheese	Mixed Garden Salad
Creamed Spinach	Sliced Tomato & Sweet Onion
Hashed Brown Potatoes	Classic Caesar
Onion Rings	
Roasted Potatoes <i>rosemary & garlic</i>	

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%.