SMITH & WOLLENS

AMERICA'S STEAKHOUSE

DINNER MENU

10.25

12.50

Takeaway Now Available

All day takeaway is now available for pick up. Please ask your waiter or waitress for further details.

STARTERS

Homemade Bread & Butter (for two to sha	re) 3.75
Wollensky's Famous Split Pea Soup with F	Bacon 7.25
Tuna Tartare	9.50
Fillet of Beef Tartare, Chipotle Mayonnais	se 10.25
USDA Prime Sirloin Carpaccio with Black	Truffle 12.00
Seared Chilli & Garlic Shrimp	14.50
Seared Hand Dived Scallops, Pea Velouté	22.00
Cold Poached Lobster	Half 16.00 / Whole 32.00

SALADS

Wollensky Salad

Classic Caesar

romaine, tomatoes, potato croutons, smoked bacon lardons, marinated mushrooms, house dressing	
Iceberg Wedge blue cheese, smoked bacon lardons, tomato	12.50

MAIN COURSES

Wollensky's Butcher Burger smoked bacon & cheddar	14.50
Roasted Chicken Breast jalapeño cornbread, red wine jus	16.00
Mushroom Cannelloni butternut squash velouté	15.00
Pan-Fried Sea Bass crab beignets, steamed spinach, bisque	19.00
Chimichurri Marinated Sirloin Steak 250g French fries	20.00

PREMIUM STEAKS & FILLETS

Premium English Fillet 225g	40.00
American USDA Fillet 280g	65.00
Au Poivre: Peppercorn Crust & Sauce	add 4.50
Cajun: Dry-Rub & Cajun Oil	add 4 . 50
Gorgonzola-Crusted, Bacon & Scallions	add 6.50
English Sirloin from Cornwall 250g	26.00
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

Swinging at Day Day Agod Irigh Tomphaydr agog

roasted garlic & rosemary potatoes	90.00
USDA Prime Dry-Aged Côte de Boeuf 850g	115.00

	Ennancements & Sauces				
	Preparations and complements for steaks				
,	Peppercorn Sauce	3.50	Grilled Half Lobster	16.00	
)	Béarnaise Sauce	3.50	Au Poivre Style	4.50	
)	Porcini Cream Sauce	3.75	peppercorn crust & sauce		
	Garlic Butter 2.50	Cajun dry-rub & cajun oil	4.50		
	Red Wine Jus	3.00	Gorgonzola Crusted	6.50	
			bacon & scallions		

SIDES

POTATOES	VEGETABLES		CLASSICS (Perfect to Sh	nare)	SIDE SALADS	
French Fries	5.25 Sautéed or Steamed Spinac	1 8.00	Truffled Mac 'n' Cheese	11.00	Mixed Garden Salad	5.25
Cajun French Fries	5.50 Pan-Fried Mushrooms	6.00	Creamed Spinach	11.00	Sliced Tomato & Sweet On	ion 5.25
Whipped Potatoes	5.75 Mixed Vegetables	6.00	Hashed Brown Potatoes	8.00	Classic Caesar	6.25
basil oil & chives			Onion Rings	8.00		
			Roasted Potatoes rosemary & garlic	7.00		