

# SMITH & WOLLENSKY

Est. 1977

AMERICA'S STEAKHOUSE

## LUNCH MENU

### 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 share)	3.75
Wollensky's Famous Split Pea Soup with Bacon	7.25
Tuna Tartare	9.50
Fillet of Beef Tartare, Chipotle Mayonnaise	10.25
USDA Prime Sirloin Carpaccio with Black Truffle	12.00
Beef Ravioli, Pea Velouté	12.00
Seared Chilli & Garlic Shrimp	14.50
Cold Poached Lobster	Half 16.00 / Whole 32.00

## SALADS

Wollensky Salad romaine, tomatoes, potato croutons, smoked bacon lardons, marinated mushrooms, house dressing	10.25
Iceberg Wedge blue cheese, smoked bacon lardons, tomato	12.50
Classic Caesar	12.50

## MAIN COURSES

Wollensky's Butcher Burger smoked bacon & cheddar	14.50
Chicken Fillet Burger lettuce & tomato	12.50
Reuben Sandwich corned beef, Swiss cheese, sauerkraut & Russian dressing	13.50
Signature Steak Sandwich white cheddar, bacon jam, horseradish aioli & angry onions	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

## SIDES

### POTATOES

French Fries	5.25
Cajun French Fries	5.50
Whipped Potatoes basil oil & chives	5.75

### VEGETABLES

Sautéed or Steamed Spinach	8.00
Pan-Fried Mushrooms	6.00
Mixed Vegetables	6.00

### CLASSICS (Perfect to Share)

Truffled Mac 'n' Cheese	11.00
Creamed Spinach	11.00
Hashed Brown Potatoes	8.00
Onion Rings	8.00
Roasted Potatoes rosemary & garlic	7.00

### SIDE SALADS

Mixed Garden Salad	5.25
Sliced Tomato & Sweet Onion	5.25
Classic Caesar	6.25

## PREMIUM STEAKS & FILLETS

Premium English Fillet 225g	46.00
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

Premium English Chateaubriand 600g	90.00
USDA Prime Dry-Aged Côte de Boeuf 850g	115.00
Swinging 28 Day Dry-Aged Tomahawk 900g roasted garlic & rosemary potatoes	90.00

## Enhancements & 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	4.50
Red Wine Jus	3.00	dry-rub & cajun oil	
		Gorgonzola Crusted	6.50
		bacon & scallions	

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.