

BRUNCH MENU

Granola & Natural Yoghurt	5.00	Buttermilk Pancakes	14.00	The All American Breakfast	20.00
Porridge with Manuka Honey	4.00	Blueberry Compote		Streaky Bacon, Sausage, Hashed Browns, Fried Eggs, Plum Tomatoes	
Eggs Any Way on Sourdough Bread	6.00	Waffle, Bacon & Maple Syrup	12.00	Vegetarian Breakfast	15.00
Eggs Benedict	6.00/12.00	Smashed Avocado on Sourdough	7.00	Haloumi, Mushrooms, Spinach, Plum Tomatoes, Baked Beans, Fried Egg	
		Smoked Bacon Hash & Poached Eggs	8.00/16.00		

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	10.25
<i>romaine, tomatoes, potato croutons, smoked bacon lardons, marinated mushrooms, house dressing</i>	
Iceberg Wedge	12.50
<i>blue cheese, smoked bacon lardons, tomato</i>	
Classic Caesar	12.50

MAIN COURSES

Wollensky's Butcher Burger	14.50
<i>smoked bacon & cheddar</i>	
Chicken Burger	12.50
<i>lettuce & tomato</i>	
Reuben Sandwich	13.50
<i>corned beef, Swiss cheese, sauerkraut & Russian dressing</i>	
Signature Steak Sandwich	14.50
<i>white cheddar, bacon jam, horseradish aioli & angry onions</i>	
Roasted Chicken Breast	16.00
<i>jalapeño cornbread, red wine jus</i>	
Mushroom Cannelloni	15.00
<i>butternut squash velouté</i>	
Pan-Fried Sea Bass	19.00
<i>crab beignets, steamed spinach, bisque</i>	

SIDES

POTATOES

French Fries	5.25
Cajun French Fries	5.50
Whipped Potatoes	5.75
<i>basil oil & chives</i>	

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	7.00
<i>rosemary & garlic</i>	

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
<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
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 Irish Chateaubriand 600g	90.00
USDA Prime Dry-Aged Côte de Boeuf 850g	115.00
Swinging 28 Day Dry-Aged Tomahawk 900g	90.00
<i>roasted garlic & rosemary potatoes</i>	

Enhancements & Sauces

<i>Preparations and complements for steaks</i>			
Peppercorn Sauce	3.50	Grilled Half Lobster	16.00
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>	
		Gorgonzola Crusted	6.50
		<i>bacon & scallions</i>	

*NOTE: Consuming raw or undercooked meats, poultry, seafood, shellfish, unpasteurised cheese or eggs may increase your risk of foodborne illness. For information regarding allergens in our dishes please ask a member of staff. An optional 12.5 % Gratuity will be added to your bill. All steak weights are pre-cooked and approximate.

SMITH & WOLLENSKY

| Est. 1977

AMERICA'S STEAKHOUSE

BRUNCH MENU

Two-Courses 19.50; Three-Courses 23.00

FIRST

Fish Cake
smoked corn & tomato salsa

Ham Hock Terrine

Caesar Salad

Wollensky's Famous Split Pea Soup
with bacon

Eggs Benedict

Smashed Avocado
sourdough bread

SECOND

Pan-Fried Sea Bass
crab beignets, steamed spinach, bisque

Smoked Bacon Hash & Poached Eggs

Roasted Chicken Breast
jalapeño cornbread, red wine jus

Vegetarian Breakfast
haloumi, mushrooms, spinach, plum tomatoes, baked beans, fried egg

Wollensky's Butcher Burger
smoked bacon, cheddar

English Sirloin from Cornwall 250g
(8 Supplement)

THIRD

Key Lime Pie
citrus tuile, lemon & meringue ice cream

New York Style Cheesecake
blueberry compote

Coconut & Ginger Panna Cotta
black sesame tuile & strawberries

Selection of Ice Cream or Sorbet

Buttermilk Pancakes
blueberry compote

Waffle, Bacon & Maple Syrup

Bottomless Prosecco or Champagne

Available for a maximum of two hours while having a two course meal

Prosecco

Via Vai, Veneto, Italy
26.00

Champagne

Deutz Brut Classic, Champagne, France
52.00

Rosé Champagne

Deutz Rosé, Champagne, France
62.00

A CENTURY OF BLOODY MARYS

The Classic

13.00

Created a hundred years ago and as popular now as ever. Grey Goose vodka, Worcestershire sauce, horseradish, Tabasco sauce, freshly squeezed lemon juice and seasoning.

Meaty Mary

18.00

Forget the celery stick! This Mary comes with a side of our house made USDA Prime Jerky. Grey Goose Citron vodka and green Tabasco adds a little tang to our classic formula.

Umami Mary

13.00

A Mary inspired from the orient. Suntory Toki Japanese whisky, tomato juice, lemon, shichimi, soy sauce and wasabi to bring the heat.

Michelada

10.00

Crisp premium "5 Grain" lager combined with tomato juice, lime, green Tabasco, salt and pepper. A hair of the dog that refreshes the soul.

Bloody Shame

6.00

All the flavour of a classic Bloody Mary without the alcohol. We're guessing you don't need a hangover cure anyway.

Smoky Maria...

13.00

Pink peppercorn infused Patron Silver tequila, tomato juice, lime, seasoned Worcestershire sauce and green Tabasco topped with a little float of smoky mezcal and served with a smoked salt & tajin spice rim.

WINES BY THE GLASS

White Wine

6eme Blanc, Languedoc	White Blend	2018	175ml	8.75
Yealands Estate, Marlborough	Sauvignon Blanc	2019	175ml	11.50
S&W Private Reserve, Sonoma	Sauvignon Blanc	2018	175ml	14.00
The Federalist, Mendocino	Chardonnay	2017	175ml	15.25
Terlato Pinot Grigio D.O.C.	Pinot Grigio	2016	175ml	17.50

Rosé Wine

'Hampton Water' Gerard Bertrand	Grenache Blend	2018	175ml	13.00
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Red Wine

6eme Rouge, Languedoc	Red Blend	2018	175ml	8.75
Vina Echeverria Gran Reserva, Chile	Cab Sauv.	2017	175ml	10.50
Andeluna 1300	Malbec	2018	175ml	11.50
Wente Vineyards 'Sandstone', Monterey	Merlot	2016	175ml	13.00
The Federalist 'Honest', California	Merlot Blend	2015	175ml	15.50
Rodney Strong Estate Pinot Noir	Pinot Noir	2018	175ml	17.00
S&W Private Reserve, Napa Valley	Cab. Blend	2016	175ml	19.50

Smith & Wollensky Private Reserve

Smith & Wollensky Private Reserve
Sauvignon Blanc, Sonoma, California 2018
175ml 14.00

Smith & Wollensky Private Reserve
Cabernet Blend, Napa Valley, California 2016
175ml 19.50

SCAN THE QR CODE TO VIEW THE FULL WINE LIST



Network: S&W Free WiFi
Password: usda2020

An optional 12.5 % gratuity will be added to your bill.