

SMITH & WOLLENSKY

Est. 1977

AMERICA'S STEAKHOUSE

DINNER MENU

Takeaway Now Available

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

STARTERS

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|---|----------------------------|
| 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 / Whole 16.00 / 32.00 |

SALADS

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

MAIN COURSES

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| Wollensky's Butcher Burger <i>smoked bacon & cheddar</i> | 14.50 |
| Roasted Chicken Breast <i>jalapeño cornbread, red wine jus</i> | 16.00 |
| Mushroom Cannelloni <i>butternut squash velouté</i> | 15.00 |
| Pan-Fried Sea Bass <i>crab beignets, steamed spinach, bisque</i> | 19.00 |

SIDES

POTATOES

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

VEGETABLES

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

CLASSICS (Perfect to Share)

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| Truffled Mac 'n' Cheese | 11.00 |
| Creamed Spinach | 11.00 |
| Hashed Brown Potatoes | 8.00 |
| Onion Rings | 8.00 |
| Roasted Potatoes <i>rosemary & garlic</i> | 7.00 |

SIDE SALADS

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

PREMIUM STEAKS & FILLETS

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|---------------------------------------|----------|
| Premium English Fillet 225g | 46.00 |
| 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.

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|---------------------------------|-------|
| 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

Please note for the below steak cuts your order needs to be placed by 20:00

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

Enhancements & Sauces

Preparations and complements for steaks

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|---------------------|------|-------------------------------------|-------|
| 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> | |

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.