

## DINNER MENU

### Shellfish Platters & Seafood

Lobster, Jumbo Lump Crabmeat, Jumbo Shrimp, Pyefleet Pure Oysters & Cherry Stone 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

Homemade Bread & Butter (for two to share)	3.75
Wollensky's Famous Split Pea Soup with Bacon	7.25
Tuna Tartare	9.50
Ham Hock & Foie Gras Terrine	10.00
Fillet of Beef Tartare, Chipotle Mayonnaise	10.25
USDA Prime Sirloin Carpaccio with Black Truffle	12.00
Seared Chilli & Garlic Shrimp	14.50
Oak Smoked Scottish Salmon	16.00
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 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
Beetroot Wellington walnut & white wine Sauce (v)	15.00
Pan-Fried Stone Bass artichoke purée, wild mushrooms	20.00
Roast Free-Range Bronze Turkey chestnut & pork stuffing, pigs in blankets	20.00
Braised Lamb Shank parsnip purée, red wine jus	22.00

### 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
Brussel Sprouts with Smoked Bacon	8.00

#### CLASSICS (Perfect to Share)

Truffled Mac 'n' Cheese	11.00
Creamed Spinach	11.00
Hashed Brown Potatoes	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 Irish 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
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	56.00
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

### 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	
Pigs in Blankets	5.00	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.