

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

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

Swinging 28 Day Dry-Aged Tomahawk 900g roasted garlic & rosemary potatoes	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 bacon & scallions	6.50