

# SMITH & WOLLENSKY

Est. 1977

AMERICA'S STEAKHOUSE

## LUNCH 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
Chicken Fillet Burger lettuce & tomato	12.50
Signature Steak Sandwich white cheddar, bacon jam, horseradish aioli & angry onions	14.50
Roast Free-Range Bronze Turkey chestnut & pork stuffing, pigs in blankets	20.00
Beetroot Wellington walnut & white wine Sauce (v)	15.00
Pan-Fried Stone Bass artichoke purée, wild mushrooms	20.00
Braised Lamb Shank parsnip purée, red wine jus	22.00

### SIDES

POTATOES	VEGETABLES	CLASSICS (Perfect to Share)	SIDE SALADS
French Fries 5.25	Sautéed or Steamed Spinach 8.00	Truffled Mac 'n' Cheese 11.00	Mixed Garden Salad 5.25
Cajun French Fries 5.50	Pan-Fried Mushrooms 6.00	Creamed Spinach 11.00	Sliced Tomato & Sweet Onion 5.25
Whipped Potatoes 5.75 basil oil & chives	Mixed Vegetables 6.00	Hashed Brown Potatoes 8.00	Classic Caesar 6.25
	Creamed Brussel Sprouts with Smoked Bacon 8.00	Roasted Potatoes 7.00 rosemary & garlic	

### 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
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	56.00
Classic T-Bone 500g	59.00
Signature Bone-In Rib-Eye 600g	68.50
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.