

SMITH & WOLLENSKY

| Est. 1977

AMERICA'S STEAKHOUSE

BRUNCH MENU

Eggs Any Way on Sourdough Bread	6.00	The All American Breakfast	20.00	Buttermilk Pancakes	14.00
Eggs Benedict	6.00/12.00	Streaky Bacon, Sausage, Hashed Browns, Fried Eggs, Plum Tomatoes		Blueberry Compote	
Two Free Range Eggs on English Muffins, Ham & Hollandaise Sauce		Vegetarian Breakfast	15.00	Waffle, Bacon & Maple Syrup	12.00
Smoked Bacon Hash & Poached Eggs	8.00/16.00	Haloumi, Mushrooms, Spinach, Plum Tomatoes, Baked Beans, Fried Egg		Smashed Avocado on Sourdough	8.50

STARTERS

Homemade Bread & Butter (for two to share)	4.25
Wollensky's Famous Split Pea Soup with Bacon	7.25
Tuna Tartare	9.75
Ham Hock Terrine, Pickled Vegetables, Soda Bread	9.00
Fillet of Beef Tartare, Chipotle Mayonnaise	10.75
USDA Prime Sirloin Carpaccio with Black Truffle	12.50
Seared Chilli & Garlic Shrimp	14.75
'S&W Style' Prawn Cocktail	14.25
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	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 Fillet Burger	12.50
<i>lettuce & tomato</i>	
Signature Steak Sandwich	14.50
<i>white cheddar, bacon jam, horseradish aioli & angry onions</i>	
Cajun Style Chicken Breast	19.00
<i>corn purée, roasted peppers</i>	
Mushroom & Spinach Ravioli	15.00
<i>pea velouté</i>	
Roasted Salmon Fillet	22.00
<i>spring greens, romesco sauce</i>	
Loin of Lamb	28.00
<i>grits, mint & rosemary salsa</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	11.50
Creamed Spinach	11.00
Hashed Brown Potatoes	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 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
Aberdeen Angus Sirloin 250g	28.00
28 Day Dry-Aged Irish Rib-Eye 340g	40.00
American USDA Prime Sirloin 320g	48.00
28 Day Dry-Aged Irish Bone-In Sirloin 400g	56.00
28 Day Dry-Aged Irish Classic T-Bone 500g	60.00
Swinging 28 Day Dry-Aged Tomahawk 900g (Perfect to Share)	90.00
<i>roasted garlic & rosemary potatoes</i>	
Premium Irish Chateaubriand 600g (Perfect to Share)	90.00

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 500g	68.00
Classic T-Bone 550g	72.00
Signature Bone-In Rib-Eye 600g	80.00
Prime Dry-Aged Côte de Boeuf 850g	130.00

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>	

Before placing your order, please inform your server if anyone in your party has a food allergy. Items may be cooked to order.

*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.

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BRUNCH MENU

Two-Courses 19.75; Three-Courses 23.50

FIRST

Ham Hock Terrine
Caesar Salad
Wollensky's Famous Split Pea Soup
with bacon
Egg Benedict
*One Free Range Egg, English Muffin,
Ham & Hollandaise Sauce*
Sourdough Bread & Poached Egg

SECOND

Pan-Fried Sea Bass
spring greens, romesco sauce
Smoked Bacon Hash & Poached Eggs
Cajun Style Chicken Breast
corn Purée, roasted peppers
Vegetarian Breakfast
*haloumi, mushrooms, spinach, plum tomatoes,
baked beans, fried egg*
Wollensky's Butcher Burger
smoked bacon, cheddar
Aberdeen Angus Sirloin 250g
(9 Supplement)

THIRD

Key Lime Pie
citrus tuile, lemon & meringue ice cream
New York Style Cheesecake
blueberry compote
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.

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.

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.

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.

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.

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.

BRUNCH COCKTAILS

Aperitif Cocktails

Skye High

Sipsmith London Dry Gin, Maraschino & violet liqueur, lemon juice with Louis Roederer Quartet and an atomised smoky Laiphroaig spray. Floral & fragrant.

Orange Boulevardier

Maker's Mark Bourbon, sweet vermouth, Amer Picon. Bitter & moreish.

Gin Mai (contains nuts)

Sipsmith Lemon Drizzle Gin, apricot liqueur, lime juice and orgeat syrup. The best thing for when its drizzling.

Virgin Cocktails

15.00

Pom-Pom

Apple & cranberry juice, pomegranate grenadine, elderflower cordial, lime juice.

6.00

14.00

Strawberry Fields

Mint, lime, sugar, apple juice and passion fruit purée churned with crushed ice and crowned with a little club soda.

6.00

Passion Fruit Nojito

Apple, cranberry & lime juice, passion fruit syrup, raspberry purée

6.00

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