

DINNER MENU

Shellfish Platters & Seafood

Lobster, Jumbo Lump Crabmeat, Pyefleet Pure Oysters, Jumbo Shrimp & Cherry Stone Clams paired with Classic Cocktail Sauce, Cognac Mustard Sauce, Ginger Sauce & Sherry Mignonette

Charlie Smith (2-4 people) 95.00
Ralph Wollensky (4-6 people) 135.00

STARTERS

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| 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

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| 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

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| Wollensky's Butcher Burger smoked bacon & cheddar | 14.50 |
| Mushroom & Spinach Ravioli pea velouté | 15.00 |
| Roasted Salmon Fillet spring greens, romesco sauce | 22.00 |
| Cajun Style Chicken Breast corn purée, roasted peppers | 19.00 |
| Loin of Lamb grits, mint & rosemary salsa | 28.00 |
| Lobster Pappardelle sugar snaps, lobster sauce | 40.00 |

SIDES

POTATOES

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| French Fries | 5.25 |
| Cajun French Fries | 5.50 |
| Whipped Potatoes basil oil & chives | 5.75 |
| Roasted Potatoes rosemary & garlic | 7.00 |

VEGETABLES

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| Sautéed or Steamed Spinach | 8.00 |
| Pan-Fried Mushrooms | 6.00 |
| Mixed Vegetables | 6.00 |
| English Asparagus mint & rosemary salsa | 9.00 |

PREMIUM STEAKS & FILLETS

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| 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 |
| Mushroom Crusted, Fresh Black Truffle & Red Wine Sauce | add 20.00 |
| 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 Irish Tomahawk 900g roasted garlic & rosemary potatoes (Perfect to Share) | 90.00 |
| 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.

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| Kansas Cut Bone-In Sirloin 500g | 68.00 |
| Classic T-Bone 550g | 72.00 |
| Signature Bone-In Rib-Eye 600g | 80.00 |

Enhancements & Sauces

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| Preparations and complements for steaks | | | |
| Peppercorn Sauce | 3.75 | MushroomCrusted, Fresh Black Truffle & Red Wine Sauce | 20.00 |
| Béarnaise Sauce | 3.75 | | |
| Porcini Cream Sauce | 3.75 | Au Poivre Style peppercorn crust & sauce | 4.50 |
| Garlic Butter | 3.00 | | |
| Red Wine Jus | 3.25 | Cajun dry-rub & cajun oil | 4.50 |
| Grilled Half Lobster | 16.00 | Gorgonzola Crusted bacon & scallions | 6.50 |

CLASSICS (Perfect to Share)

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| Truffled Mac 'n' Cheese | 11.50 |
| Creamed Spinach | 11.00 |
| Hashed Brown Potatoes | 8.00 |
| Onion Rings | 7.00 |

SIDE SALADS

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

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.