

# SMITH & WOLLENSKY

Est. 1977

AMERICA'S STEAKHOUSE

## 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

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 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
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

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

#### VEGETABLES

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

#### CLASSICS (Perfect to Share)

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

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

### Enhancements & Sauces

Preparations and complements for steaks

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

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.