

# SMITH & WOLLENSKY

| Est. 1977

AMERICA'S STEAKHOUSE

## LUNCH MENU

### Shellfish Platters & Seafood

Lobster, Rock Oysters, Jumbo Shrimp & Cherry Stone Clams paired with Classic Cocktail Sauce, Cognac Mustard Sauce, Ginger Sauce & Sherry Mignonette

Charlie Smith (2-4 people) 100.00  
Ralph Wollensky (4-6 people) 140.00

### 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	70.00
Classic T-Bone 550g	74.00
Signature Bone-In Rib-Eye 600g	82.00

## STARTERS

Homemade Bread & Butter (for two to share)	4.25
Wollensky's Famous Split Pea Soup with Bacon	7.25
Tuna Tartare	10.25
Peppered Goats Cheese Salad	10.00
Ham Hock & Foie Gras Terrine	10.50
Fillet of Beef Tartare, Chipotle Mayonnaise	11.25
USDA Prime Sirloin Carpaccio with Black Truffle	12.75
Searred Chilli & Garlic Shrimp	14.95
'S&W Style' Prawn Cocktail	14.95
Oak Smoked Scottish Salmon	19.50
Cold Poached Lobster	Half 20.00 / Whole 40.00
Rock Oysters	½ Dozen 18.00 / Dozen 34.00

## SALADS

Wollensky Salad romaine, tomatoes, potato croutons, smoked bacon lardons, marinated mushrooms, house dressing	10.50
Iceberg Wedge blue cheese, smoked bacon lardons, tomato	12.75
Classic Caesar	12.75

## MAIN COURSES

Wollensky's Butcher Burger smoked bacon & cheddar	15.00
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	23.00
Beetroot Wellington, walnut & white wine sauce	19.00
Pan-Fried Stone Bass artichoke purée, wild mushrooms	24.00
Braised Lamb Shank parsnip purée, red wine us	26.00
Roasted Halibut pumpkin purée & curly kale	30.00

## 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
Brussel Sprouts	7.00
Poitrine Fumée	

### CLASSICS (Perfect to Share)

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

### SIDE SALADS

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

## PREMIUM STEAKS

### FILLETS

Premium Irish Fillet 225g	49.00
American USDA Fillet 280g	68.00
Premium Irish Chateaubriand 600g (Perfect to Share)	96.00

### SIRLOINS

Aberdeen Angus Sirloin 250g	28.00
American USDA Prime Sirloin 320g	49.00

### RIB-EYE

28 Day Dry-Aged Irish Rib-Eye 340g	40.00
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## 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	20.00		

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.