

# SMITH & WOLLENSKY

Est. 1977

AMERICA'S STEAKHOUSE

## DINNER 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) 110.00  
Ralph Wollensky (4-6 people) 150.00

### 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	84.00
Prime Dry-Aged Côte de Boeuf 850g (Perfect to Share)	137.00

Please note that bone-in steaks and fillets require a minimum of 45 minutes of cooking time to reach medium-rare. For other cooking degrees, the cooking time may be longer.

## STARTERS

Homemade Bread & Butter (for two to share)	4.75
Wollensky's Famous Split Pea Soup with Bacon	7.75
Asparagus Thai Salad	9.00
Tuna Tartare	11.50
Fillet of Beef Tartare, Chipotle Mayonnaise	11.75
Burrata & Beetroot	12.00
USDA Prime Sirloin Carpaccio with Black Truffle	13.25
Seared Chilli & Garlic Shrimp	14.95
'S&W Style' Prawn Cocktail	14.95
Seared Hand-Dived Scallops, Pea Purée, Bacon	24.00
Cold Poached Lobster	Half 25.00 / Whole 50.00
Rock Oysters	½ Dozen 21.00 / Dozen 40.00

## SALADS

Wollensky Salad romaine, tomatoes, potato croutons, smoked bacon lardons, marinated mushrooms, house dressing	10.75
Iceberg Wedge blue cheese, smoked bacon lardons, tomato	13.50
Classic Caesar	13.50
Thai Beef Salad butchers cut steak	18.00

## MAIN COURSES

Wollensky's Butcher Burger smoked bacon & cheddar	17.00
Golden Tofu citrus & barley risotto	19.00
Miso Honey Glazed Chicken Thighs Asian salad	19.50
Roasted Monkfish cauliflower velouté, baby globe artichoke	27.00

## SIDES

### POTATOES

French Fries	5.50
Cajun French Fries	5.50
Whipped Potatoes basil oil & chives	6.25
Roasted Potatoes rosemary & garlic	7.00

### VEGETABLES

Sautéed or Steamed Spinach	8.00
Pan-Fried Mushrooms	6.25
Mixed Vegetables	6.25

### 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	49.00
American USDA Fillet 280g	69.00
Premium Irish Chateaubriand 600g (Perfect to Share)	96.00

### SIRLOINS

Aberdeen Angus Sirloin 250g	29.00
28 Day Dry-Aged Irish Sirloin 400g	36.00
American USDA Prime Sirloin 320g	49.00

### RIB-EYE

28 Day Dry-Aged Irish Rib-Eye 340g	49.00
Swinging 28 Day Dry-Aged Irish Tomahawk 900g roasted garlic & rosemary potatoes (Perfect to Share)	110.00

## Enhancements & Sauces

Preparations and complements for steaks

Peppercorn Sauce	3.95	Au Poivre Style	4.75
Béarnaise Sauce	3.95	peppercorn crust & sauce	
Porcini Cream Sauce	3.95	Cajun	4.75
Garlic Butter	3.50	dry-rub & cajun oil	
Red Wine Jus	3.75	Gorgonzola Crusted	6.75
Grilled Half Lobster	25.00	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.