

# SMITH & WOLLENSKY

AMERICA'S STEAKHOUSE | Est. 1977

## GEORGE WASHINGTON MENU

TWO COURSES £46 per person / THREE COURSES £54 per person

### STARTERS

Choose 3

Burrata, Beetroot, Balsamic Dressing (v)

Wollensky's Famous Split Pea Soup with Bacon (Vegan version available)

USDA Prime Sirloin Carpaccio, Truffle Oil, Parmesan, Rocket

Asparagus Thai Salad

### MAIN COURSES

Choose 3

Pan-Fried Sea Trout, Cauliflower Velouté, Baby Globe Artichoke

Golden Tofu, Citrus & Barley Risotto

Miso Honey Glazed Chicken Thighs, Asian Salad

Premium Irish Fillet Steak 225g (£12 supplement)

28 Day Dry-Aged Irish Rib-Eye 340g (£12 supplement)

USDA Prime Sirloin 320g (£25 supplement)

*Steaks for groups of 25 guests and above will be served medium rare.*

*Please advise if you wish to order béarnaise or peppercorn sauce to be served with the steaks  
(charged per person at £3.75 each)*

### FAMILY STYLE SIDES (to share)

Choose 2

Seasonal Vegetables

Pan Fried Mushrooms

Hashed Brown Potatoes

French Fries

Whipped Potatoes

### DESSERTS

Choose 3

New York Style Cheesecake

Selection of Ice Cream & Sorbet

Key Lime Pie

**PLEASE NOTE FOR GROUPS OF 31+ ALL GUESTS ARE REQUIRED TO HAVE THE SAME STARTER, MAIN AND DESSERT WITH THE EXCEPTION OF ANY DIETARY REQUIREMENTS**

*Our prices include VAT, excludes service charge at 12.5%*

*For further information regarding allergens in our dishes please ask a member of staff.*

# SMITH & WOLLENSKY

AMERICA'S STEAKHOUSE | Est. 1977

## ABRAHAM LINCOLN MENU

TWO COURSES £61 per person / THREE COURSES £71 per person

### STARTERS

Choose 3

Fillet of Beef Tartare, Chipotle Mayonnaise

Burrata, Beetroot, Balsamic Dressing (v)

Seared Chilli & Garlic Shrimp

Classic Caesar Salad

### MAIN COURSES

Choose 3

Pan-Fried Sea Trout, Cauliflower Velouté, Baby Globe Artichoke

Golden Tofu, Citrus & Barley Risotto

Miso Honey Glazed Chicken Thighs, Asian Salad

Premium Irish Fillet Steak 225g

28 Day Dry-Aged Irish Rib-Eye 340g

USDA Prime Sirloin 320g (£10 supplement)

USDA Dry-Aged Classic T-Bone 500g (£35 supplement)

USDA Dry-Aged Signature Bone-In Rib-Eye 600g (£43 supplement)

*Steaks for groups of 25 guests and above will be served medium rare.*

*Please advise if you wish to order Béarnaise or Peppercorn sauce to be served with the steaks  
(charged per person at £3.75 each)*

### FAMILY STYLE SIDES (to share)

Choose 2

French Fries

Seasonal Vegetables

Whipped Potatoes

Pan Fried Mushrooms

Creamed Spinach

Hashed Brown Potatoes

### DESSERTS

Choose 3

New York Style Cheesecake

Selection of Ice Cream & Sorbet

Cheese Plate

Key Lime Pie

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**HARRY TRUMAN MENU**

THREE COURSES £96

STARTERS

Choose 3

Burrata, Beetroot, Balsamic Dressing (v)

Fillet of Beef Tartare, Chipotle Mayonnaise

Tuna Tartare, Avocado, Ponzu & Ginger Dressing

Seared Chilli & Garlic Shrimp

MAIN COURSES

Choose 3

Golden Tofu, Citrus & Barley Risotto

Whole Roasted Lobster, Garlic Butter, Spinach

New Season Rack of Lamb

USDA Prime Sirloin 320g

Premium Irish Fillet Steak 225g

28 Day Dry-Aged Irish Rib-Eye 340g

USDA Dry-Aged Classic T-Bone 550g (£25 supplement)

USDA Dry-Aged Signature Bone-In Rib-Eye 600g (£33 supplement)

*Steaks for groups of 25 guests and above will be served medium rare.*

*Please advise if you wish to order Béarnaise or Peppercorn sauce to be served with the steaks  
(charged per person at £3.75 each)*

FAMILY STYLE SIDES (to share)

Choose 2

French Fries

Whipped Potatoes

Seasonal Vegetables

Pan Fried Mushrooms

Hashed Brown Potatoes

Creamed Spinach

Truffled Mac 'n' Cheese

DESSERTS

Choose 3

New York Style Cheesecake

Selection of Ice Cream & Sorbet

Cheese Plate

Key Lime Pie

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