

SMITH & WOLLENSKY

Est. 1977

AMERICA'S STEAKHOUSE

BRUNCH MENU

EGGS ANY WAY ON SOURDOUGH BREAD	6.00
EGGS BENEDICT	6.00/12.00
two free range eggs on English muffins, ham & hollandaise sauce	
SMOKED BACON HASH & POACHED EGGS	8.00/16.00

THE ALL AMERICAN BREAKFAST ..	20.00
streaky bacon, sausage, hashed browns, fried egg, plum tomatoes	
VEGETARIAN BREAKFAST	15.00
halloumi, mushrooms, spinach, plum tomatoes, baked beans, fried egg	

BUTTERMILK PANCAKES	14.00
blueberry compote	
WAFFLE, BACON & MAPLE SYRUP ..	12.00
SMASHED AVOCADO ON SOURDOUGH	8.50

STARTERS

HOMEMADE BREAD & BUTTER	5.25
WOLLENSKY'S FAMOUS SPLIT PEA SOUP WITH BACON	9.75
LUMP CRAB SALAD, JOHNNYCAKE	20.00
SOUTH CAROLINA BBQ PORK RIBS	16.00
TUNA TARTARE	15.25
STEAK TARTARE	16.50
fillet of beef, chipotle mayonnaise	
BOURBON CURED SALMON	14.50
BURRATA, BEETROOT, GRAPEFRUIT, PESTO	14.25
USDA PRIME SIRLOIN CARPACCIO WITH BLACK TRUFFLE	15.50
SEARED CHILLI & GARLIC SHRIMP	16.50
'S&W STYLE' SHRIMP COCKTAIL	16.50
HAND DIVED SCALLOPS	27.50
XO sauce, succotash	

SALADS

WOLLENSKY SALAD	13.50
romaine, potato croutons, smoked bacon lardons, tomatoes, marinated mushrooms, house dressing	
WINTER SALAD	13.00
kale, cavolo nero, grapes, pickled carrots, rye croutons	
ICEBERG WEDGE	16.00
blue cheese, smoked bacon lardons, tomato	
CLASSIC CAESAR	14.00

MAIN COURSES

WOLLENSKY'S BUTCHER BURGER ..	19.50
smoked bacon & cheddar	
CHICKEN FILLET BURGER	17.00
lettuce & tomato	
SIGNATURE STEAK SANDWICH	19.50
cheddar, bacon jam, horseradish aioli & angry onions	
CAJUN ROASTED CAULIFLOWER	19.00
grits & herb salsa	
SPICED DUCK BREAST	27.00
sweet potato purée, sesame & maple sauce	
BAKED HALIBUT	29.00
mussels, smoked cream, tarragon oil	
ROASTED CHICKEN BREAST	26.00
chestnut sauce, mushroom & shallot	
PAN-FRIED SEA BASS	28.00
confit leek & potato, gremolata	

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 steak-houses; 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.

BONE-IN SIRLOIN KANSAS CUT 500G	76.00
CLASSIC T-BONE 550G	79.00
SIGNATURE BONE-IN RIB-EYE 600G	92.00
CÔTE DE BOEUF 850G	145.00

perfect to share

PREMIUM STEAKS

FILLETS

PREMIUM IRISH FILLET 225G	49.50
AMERICAN USDA FILLET 280G	76.00
PREMIUM IRISH CHATEAUBRIAND 600G	99.00

perfect to share

SIRLOIN

CORNISH SIRLOIN 250G	29.50
28 DAY DRY-AGED IRISH SIRLOIN 400G	43.00
AMERICAN USDA PRIME SIRLOIN 320G	53.00
SNAKE RIVER FARMS WAGYU SIRLOIN 300G / 600G	85.00 / 180.00

RIB-EYE

28 DAY DRY-AGED IRISH RIB-EYE 340G	51.00
SWINGING 28 DAY DRY-AGED IRISH TOMAHAWK 900G	120.00
roasted skin on heritage potatoes with rosemary & garlic	

STEAK ENHANCEMENTS

PEPPERCORN SAUCE	4.25
BÉARNAISE SAUCE	4.25
PORCINI CREAM SAUCE	4.00
GARLIC BUTTER	3.75
RED WINE JUS	4.00
GRILLED HALF LOBSTER	36.00
AU POIVRE STYLE	4.50
peppercorn crust & sauce	
CAJUN	4.75
dry-rub & cajun oil	
GORGONZOLA CRUSTED	7.00
bacon & spring onions	
STROGANOFF STYLE	7.00
Cornichons, portobello mushroom, smoked paprika, mustard sauce	

SHELLFISH

SHELLFISH TOWER FOR TWO	120.00
SHELLFISH TOWER FOR FOUR	240.00
lobster, jumbo lump crab meat, rock oysters, jumbo shrimp & cherry stone clams paired with classic cocktail sauce, cognac mustard sauce, ginger sauce & sherry mignonette	
COLD POACHED LOBSTER	
♦ HALF	36.00
♦ WHOLE	72.00
ROCK OYSTERS	
♦ HALF DOZEN	24.00
♦ DOZEN	48.00

CLASSIC & NEW SIDES

POTATOES

FRENCH FRIES	6.50
CAJUN FRENCH FRIES	6.50
WHIPPED POTATOES	7.50
basil oil & chives	
ROASTED HERITAGE POTATOES	9.00
skin on heritage potatoes with rosemary & garlic	

VEGETABLES

SAUTÉED OR STEAMED SPINACH	9.00
PAN-FRIED MUSHROOMS	7.00
SEASONAL VEGETABLES	6.50

CLASSICS

PERFECT TO SHARE

TRUFFLED MAC 'N' CHEESE	12.00
CREAMED SPINACH	11.00
HASH BROWN	10.00
BEER BATTERED ONION RINGS	8.00

SIDE SALADS

MIXED GARDEN SALAD	5.50
SLICED TOMATO & SWEET ONION ...	6.00
CLASSIC CAESAR	7.00

*Before placing your order, please inform your server if anyone in your party has a food allergy. Items may be cooked to order. 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 13.5% service charge will be added to your bill. All prices are inclusive of VAT. v20

BRUNCH MENU