

STARTERS

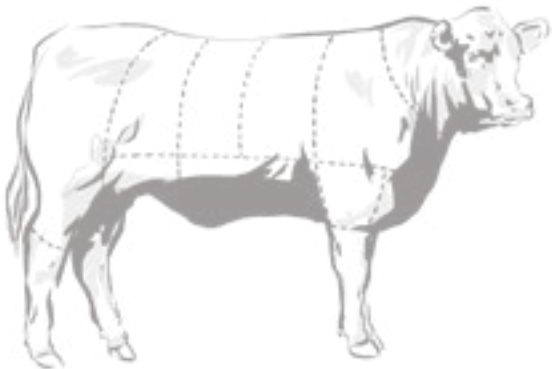
HOMEMADE BREAD & BUTTER	5.25
WOLLENSKY'S FAMOUS SPLIT PEA SOUP WITH BACON	9.75
JUMBO LUMP CRAB MEAT	20.00
SOUTH CAROLINA BBQ PORK RIBS..	16.00
TUNA TARTARE	15.25
STEAK TARTARE	16.50
fillet of beef, chipotle mayonnaise	
SMOKED SALMON & CAVIAR	24.00
BURRATA, BEETROOT, GRAPEFRUIT, PESTO	14.25
USDA PRIME SIRLOIN CARPACCIO artichoke crisps, cherry molasses	15.50
SEARED CHILLI & GARLIC SHRIMP ..	16.50
'S&W STYLE' SHRIMP COCKTAIL	16.50

SALADS

WOLLENSKY SALAD.....	13.50
romaine, potato croutons, smoked bacon lardons, tomatoes, marinated mushrooms, house dressing	
WHIPPED TOFU.....	13.00
avocado, sprouts, red pepper, beets	
ICEBERG WEDGE	16.00
blue cheese, smoked bacon lardons, tomato	
CLASSIC CAESAR	14.00

MAIN COURSES

CAJUN ROASTED CAULIFLOWER.....	19.00
grits & herb salsa	
BRAISED LAMB SHANK	27.00
whipped sweet potato, grain mustard sauce	
BAKED HALIBUT.....	29.00
mussels, smoked cream, tarragon oil	
ROAST FREE-RANGE TURKEY.....	31.00
sausage & cornbread stuffing, pigs in blankets, cranberry sauce & red wine gravy	
PAN-FRIED STONE BASS	28.00
mushroom purée, crispy kale	



*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. , All steak weights are pre-cooked and approximate. An optional 15 % service charge will be added to your bill. All prices are inclusive of VAT. XMAS23

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

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.....	9.50
bacon & spring onions	
STROGANOFF STYLE.....	9.50
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	8.50
basil oil & chives	
ROASTED HERITAGE POTATOES	10.00
skin on heritage potatoes with rosemary & garlic	

VEGETABLES

SAUTÉED OR STEAMED SPINACH	10.00
PAN-FRIED MUSHROOMS.....	9.00
SEASONAL VEGETABLES.....	7.50
BRUSSEL SPROUTS WITH POITRINE	
FUMÉE	9.50

CLASSICS

PERFECT TO SHARE

TRUFFLED MAC 'N' CHEESE.....	12.00
CREAMED SPINACH	12.00
HASH BROWN	12.00

SIDE SALADS

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