# SMITH \&WOLLENSKY 

AMERICA'S STEAKHOUSE

## THOMAS JEFFERSON MENU

(lunch bookings only, maximum 30 guests, not available in December)
TWO COURSES $£ 40$ per person, including family side dishes.
THREE COURSES $£ 45$ per person, including family side dishes.

STARTERS
Wollensky's Famous Split Pea Soup with bacon (VE \& VG alternative available) USDA Prime Sirloin Carpaccio, Truffle Oil, Parmesan, Rocket

Caesar Salad

## MAIN COURSES

Cajun Roasted Cauliflower, Grits \& Herb Salsa (VE)- VG alternative available Pan Fried Sea Bass, Confit Leeks \& Potato, Caper Gremolata

Cornish Sirloin 250g
Steak will be served medium rare. Please advise if you wish to order Béarnaise or Peppercorn sauce to be served with the steaks ( $£ 4$ per person)

FAMILY STYLE SIDES
(to share)
Seasonal Vegetables
French Fries

DESSERTS
New York Style Cheesecake
Selection Of Ice Cream \& Sorbet
Dark Chocolate \& Baileys Layered Cake

# SMITH \&WOLLENSKY <br> AMERICA'S STEAKHOUSE 

## GEORGE WASHINGTON MENU

> TWO COURSES $£ 60$ per person, including family side dishes.
> THREE COURSES $£ 65$ per person, including family side dishes. Create your own $3 / 3 / 3$ menu and allow your group to choose on the day (up to 30 guests)

## STARTERS

## Choose 3

Burrata, Beetroot, Grapefruit, Pesto (VE)
Wollensky's Famous Split Pea Soup with bacon (VE \& VG alternative available) USDA Prime Sirloin Carpaccio, Truffle Oil, Parmesan, Rocket

Bourbon Cured Salmon, Dill Labneh

## MAIN COURSES

## Choose 3

Cajun Roasted Cauliflower, Grits \& Herb Salsa (VE)- VG alternative available
Roasted Chicken Breast, Chestnut Sauce, Mushroom \& Shallot
Baked Halibut, Mussels, Smoked Cream, Tarragon Oil
Cornish Sirloin 250g
Premium Irish Fillet Steak 225 g ( $£ 15$ supplement)
28 Day Dry-Aged Irish Rib-Eye 340g ( $£ 16$ supplement)
USDA Prime Sirloin 320g (£25 supplement)
Steaks will be served medium rare. Please advise if you wish to order Béarnaise or Peppercorn sauce to be served with the steaks ( $£ 4$ per person)

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
Dark Chocolate \& Baileys Layered Cake

# SMITH \& WOLLENSKY <br> AMERICA'S STEAKHOUSE 

ABRAHAM LINCOLN MENU<br>TWO COURSES $£ 80$ per person including family side dishes THREE COURSES $£ 85$ per person including family side dishes Create your own $3 / 3 / 3$ menu and allow your group to choose on the day (up to 30 guests)

STARTERS
Choose 3
Fillet Of Beef Tartare, Chipotle Mayonnaise
Burrata, Beetroot, Grapefruit, Pesto (VE)
Seared Chilli \& Garlic Shrimp
Classic Caesar Salad

## MAIN COURSES

## Choose 3

Cajun Roasted Cauliflower, Grits \& Herb Salsa (VE-VG alternative available)
Pan Fried Sea Bass, Confit Leeks \& Potato, Caper Gremolata
Spiced Duck Breast, Sweet Potato Purée, Sesame \& Maple Sauce
Premium Irish Fillet Steak 225g ( $£ 7$ supplement)
28 Day Dry-Aged Irish Rib-Eye 340g (£7 supplement)
USDA Prime Sirloin 320 g ( $£ 16$ supplement)
USDA Bone-In Sirloin Kansas Cut 500g ( $£ 35$ supplement)
USDA Dry-Aged Classic T-Bone 500g ( $£ 39$ supplement)
USDA Dry-Aged Signature Bone-In Rib-Eye 600g (£50 supplement)
Steaks will be served medium rare. Please advise if you wish to order Béarnaise or Peppercorn sauce to be served with the steaks ( $£ 4$ per person)

FAMILY STYLE SIDES (to share)
Choose 2
Seasonal Vegetables / Pan Fried Mushrooms
French Fries / Whipped Potatoes / Creamed Spinach/ Hashed Brown Potatoes

DESSERTS

## Choose 3

New York Style Cheesecake
Selection Of Ice Cream \& Sorbet
Dark Chocolate \& Baileys Layered Cake

# PLEASE NOTE FOR GROUPS OF 31+ ALL GUESTS ARE REQUIRED TO DINE FROM A 1/1/1 MENU (SAME STARTER, MAIN AND DESSERT WITH THE EXCEPTION OF ANY DIETARY REQUIREMENTS) 

Our prices include VAT, excludes service charge at 15\%. For further information regarding allergens in our dishes please ask a member of staff.

## SMITH \&WOLLENSKY <br> america's steakhouse

## HARRY TRUMAN MENU

THREE COURSES $£ 110$ including family side dishes
Create your own 3/3/3 menu and allow your group to choose on the day (up to 30 guests)

STARTERS
Choose 3
Fillet Of Beef Tartare, Chipotle Mayonnaise
Burrata, Beetroot, Grapefruit, Pesto (VE)
Tuna Tartare, Avocado, Ponzu \& Ginger Dressing
Seared Chilli \& Garlic Shrimp

## MAIN COURSES

## Choose 3

Cajun Roasted Cauliflower, Grits \& Herb Salsa (VE- VG alternative available)
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 ( $£ 35$ supplement)
Steaks will be served medium rare. Please advise if you wish to order Béarnaise or Peppercorn sauce to be served with the steaks ( $£ 4$ per person)

FAMILY STYLE SIDES (to share)

## Choose 2

French Fries / Whipped Potatoes / Seasonal Vegetables / Pan Fried Mushrooms
Creamed Spinach / Truffled Mac 'N' Cheese/ Hashed Brown Potatoes

DESSERTS
Choose 3

Selection Of Ice Cream \& Sorbet
Dark Chocolate \& Baileys Layered Cake
Selection Of European Cheeses
Key Lime Pie

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Our prices include VAT, excludes service charge at $15 \%$. For further information regarding allergens in our dishes please ask a member of staff.

