

SMITH & WOLLENSKY

Est. 1977

AMERICA'S STEAKHOUSE

STARTERS

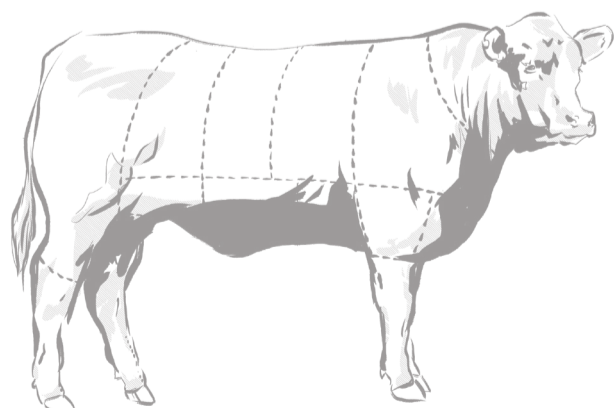
HOMEMADE BREAD & BUTTER	5.25
WOLLENSKY'S FAMOUS SPLIT PEA SOUP WITH BACON	9.75
JUMBO LUMP CRAB MEAT.....	20.00
SOUTH CAROLINA BBQ PORK RIBS..	16.00
TUNA TARTARE	15.25
STEAK TARTARE	16.50
fillet of beef, chipotle mayonnaise	
SMOKED MACKEREL PÂTÉ.....	13.50
salad of beetroot & watercress	
BURRATA, BEETROOT, 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
SEARED HAND DIVED SCALLOPS ...	22.00
beetroot purée, smoked cream, butchers cut bacon	

SALADS

WOLLENSKY SALAD.....	13.50
romaine, potato croutons, smoked bacon lardons, tomatoes, marinated mushrooms, house dressing	
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	
BAKED SWEET POTATO..... 19.00	
loaded with pomegranate & aubergine salsa, chilli dressing	
MINT CRUSTED RACK OF LAMB	32.00
savoy cabbage, carrot & orange purée, thyme sauce	
BAKED CITRUS SALMON	27.00
charred leeks, roasted beets	
SLOW COOKED PORK SHOULDER... 28.00	
broccoli purée, orange & mustard sauce	
STEAMED FILLET OF COD	29.00
watercress, cauliflower & chorizo crumb	



*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. v2

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.....	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 |

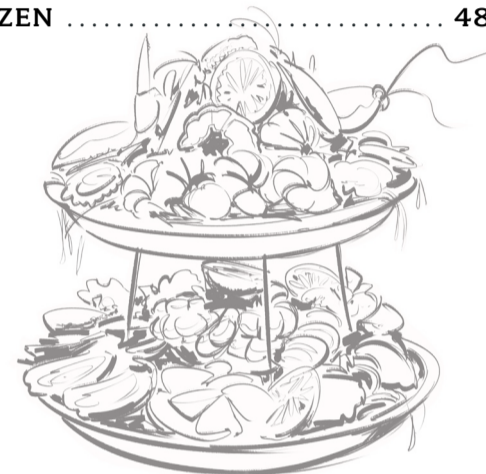
lobster, jumbo lump crab meat, rock oysters, jumbo shrimp & cherry stone clams paired with classic cocktail sauce, cognac mustard sauce, ginger sauce & sherry mignonette

COLD POACHED LOBSTER

♦HALF	36.00
♦WHOLE	72.00

ROCK OYSTERS

♦HALF DOZEN	24.00
♦DOZEN	48.00



SIDE DISHES

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

CLASSICS

PERFECT TO SHARE

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

SIDE SALADS

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