

SMITH & WOLLENSKY

Est-1977

AMERICA'S STEAKHOUSE

STARTERS

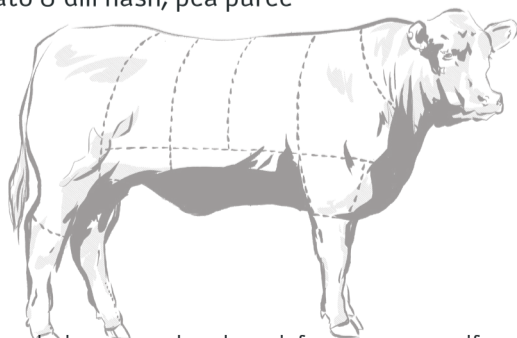
BREAD & BUTTER	5.25
WOLLENSKY'S FAMOUS SPLIT PEA SOUP with bacon	9.75
JUMBO LUMP CRAB MEAT	26.00
SOUTH CAROLINA BBQ PORK RIBS	16.00
TUNA TARTARE	15.25
STEAK TARTARE	16.50
fillet of beef, chipotle mayonnaise	
SMOKED MACKEREL PÂTÉ	13.50
salad of beetroot & watercress	
BURRATA, BURNT ORANGE, BASIL & MINT DRESSING	14.25
JUMBO LUMP CRAB SALAD, JOHNNYCAKE	26.00
USDA PRIME SIRLOIN CARPACCIO with black truffle	15.50
CHILLI & GARLIC SHRIMP	16.50
'S&W STYLE' SHRIMP COCKTAIL	16.50
SEARED HAND DIVED SCALLOPS ...	22.00
beetroot purée, smoked cream, 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

BUTCHER'S BURGER	19.50
smoked bacon & cheddar	
CHICKEN FILLET BURGER	17.00
SIGNATURE STEAK SANDWICH	19.50
cheddar, bacon jam, horseradish aioli & angry onions	
BAKED SWEET POTATO	19.00
loaded with pomegranate & aubergine salsa, chilli dressing	
MINT CRUSTED RACK OF LAMB	32.00
asparagus, peas, bacon & minted lamb jus	
SEARED SALMON	27.00
yuzu butter, asparagus, heritage potatoes	
ROASTED CHICKEN BREAST	25.00
corn purée, courgette, wild garlic	
BAKED FILLET OF COD	29.00
potato & dill hash, pea purée	



*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. v4

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 FILLET

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
served with roasted heritage potatoes	

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	

LUNCH MENU

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 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