

# SMITH & WOLLENSKY

Est. 1977

AMERICA'S STEAKHOUSE

## BRUNCH MENU

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

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

<b>BUTTERMILK PANCAKES</b> .....	14.00
blueberry compote	
<b>WAFFLE, BACON &amp; MAPLE SYRUP</b> ..	12.00
<b>SMASHED AVOCADO ON SOURDOUGH</b> .....	8.50

## STARTERS

<b>BREAD &amp; BUTTER</b> .....	5.25
<b>WOLLENSKY'S FAMOUS SPLIT PEA SOUP</b> with bacon .....	9.75
<b>SOUTH CAROLINA BBQ</b>	
<b>PORK RIBS</b> .....	16.00
<b>KINGFISH CARPACCIO</b> .....	15.25
<b>STEAK TARTARE</b> .....	16.50
fillet of beef, chipotle mayonnaise	
<b>BURRATA, GAZPACHO, HERITAGE TOMATOES</b> .....	14.25
<b>JUMBO LUMP CRAB SALAD, JOHNNYCAKE</b> .....	26.00
<b>USDA PRIME SIRLOIN CARPACCIO</b> with black truffle .....	15.50
<b>CHILLI &amp; GARLIC SHRIMP</b> .....	16.50
<b>'S&amp;W STYLE' SHRIMP COCKTAIL</b> ....	16.50
<b>SEARED HAND DIVED SCALLOPS</b> ..	24.00
lemon & parsley crumb, lobster bisque	

## SALADS

<b>WOLLENSKY SALAD</b> .....	13.50
romaine, potato croutons, smoked bacon lardons, tomatoes, marinated mushrooms, house dressing	
<b>HOUSE SMOKED CHICKEN BREAST</b> ..	18.00
salad of apple, chicory, radicchio, bourbon & buttermilk dressing	
<b>ICEBERG WEDGE</b> .....	16.00
blue cheese, smoked bacon lardons, tomato	
<b>CLASSIC CAESAR</b> .....	14.00

## MAIN COURSES

<b>BUTCHER'S BURGER</b> .....	19.50
smoked bacon & cheddar	
<b>CHICKEN FILLET BURGER</b> .....	17.00
<b>SIGNATURE STEAK SANDWICH</b> .....	19.50
cheddar, bacon jam, horseradish aioli & angry onions	
<b>CHARRED AUBERGINE</b> .....	19.00
yoghurt & garlic sauce, chilli & herb oil	
<b>ROASTED LAMB RUMP</b> .....	30.00
courgette purée & flower, goats cheese	
<b>SEARED TUNA</b> .....	30.00
stir fried vegetables, ginger & sesame dressing	
<b>MISO GLAZED PORK FILLET</b> .....	27.00
greens & artichoke	
<b>BAKED HAKE</b> .....	27.00
mussels & white wine sauce	

\*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 15 % service charge will be added to your bill. All prices are inclusive of VAT. V3

## USDA PRIME DRY-AGED STEAK

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.

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

## FILLETS

<b>PREMIUM IRISH FILLET 225G</b> .....	49.50
<b>AMERICAN USDA FILLET 280G</b> .....	76.00
<b>AUSTRALIAN WAYGU FILLET 225G</b> .....	82.00
<b>PREMIUM IRISH CHATEAUBRIAND 600G</b> .....	99.00

## SIRLOIN

<b>CORNISH SIRLOIN 250G</b> .....	29.50
<b>28 DAY DRY-AGED IRISH SIRLOIN 340G</b> .....	43.00
<b>AMERICAN USDA PRIME SIRLOIN 400G</b> .....	66.00
<b>SNAKE RIVER FARMS WAGYU SIRLOIN 300G</b> .....	85.00
<b>600G</b> .....	180.00

## RIB-EYE

<b>AUSTRALIAN ANGUS RIB-EYE 400G</b>	48.00
<b>28 DAY DRY-AGED IRISH RIB-EYE 340G</b> .....	51.00
<b>SWINGING 28 DAY DRY-AGED IRISH TOMAHAWK 900G</b> .....	120.00
served with roasted heritage potatoes	

## STEAK ENHANCEMENTS

<b>PEPPERCORN SAUCE</b> .....	4.25
<b>BÉARNAISE SAUCE</b> .....	4.25
<b>PORCINI CREAM SAUCE</b> .....	4.00
<b>GARLIC BUTTER</b> .....	3.75
<b>RED WINE JUS</b> .....	4.00
<b>GRILLED HALF LOBSTER</b> .....	36.00
<b>AU POIVRE STYLE</b> .....	4.50
peppercorn crust & sauce	
<b>CAJUN</b> .....	4.75
dry-rub & cajun oil	
<b>GORGONZOLA CRUSTED</b> .....	9.50
bacon & spring onions	

## SHELLFISH

### SHELLFISH TOWERS

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

<b>SHELLFISH TOWER FOR TWO</b> .....	120.00
<b>SHELLFISH TOWER FOR FOUR</b> .....	240.00
<b>COLD POACHED LOBSTER</b>	
♦HALF .....	36.00
♦WHOLE .....	72.00
<b>ROCK OYSTERS</b>	
♦HALF DOZEN .....	24.00
♦DOZEN .....	48.00

## SIDE DISHES

### POTATOES

<b>FRENCH FRIES</b> .....	6.50
<b>CAJUN FRENCH FRIES</b> .....	6.50
<b>BAKED SWEET POTATO</b> .....	9.00
loaded with pomegranate & aubergine salsa, chilli dressing	
<b>WHIPPED POTATOES</b> .....	8.50
basil oil & chives	
<b>ROASTED HERITAGE POTATOES</b> .....	10.00
skin on with rosemary & garlic	

### VEGETABLES

<b>SAUTÉED OR STEAMED SPINACH</b> ....	10.00
<b>PAN-FRIED MUSHROOMS</b> .....	9.00
<b>SEASONAL VEGETABLES</b> .....	7.50

### CLASSICS

(PERFECT TO SHARE)

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

### SIDE SALADS

<b>MIXED GARDEN SALAD</b> .....	5.50
<b>SLICED TOMATO &amp; SWEET ONION</b> ....	6.00
<b>CLASSIC CAESAR</b> .....	7.00