

SMITH & WOLLENSKY

Est. 1977

AMERICA'S STEAKHOUSE

BRUNCH MENU

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

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

BUTTERMILK PANCAKES	14.00
blueberry compote	
WAFFLE, BACON & MAPLE SYRUP ..	12.00
SMASHED AVOCADO ON SOURDOUGH	8.50

STARTERS

BREAD & BUTTER	5.25
WOLLENSKY'S FAMOUS SPLIT PEA SOUP with bacon	9.75
SOUTH CAROLINA BBQ	
PORK RIBS	16.00
KINGFISH CARPACCIO	15.25
STEAK TARTARE	16.50
fillet of beef, chipotle mayonnaise	
BURRATA, GAZPACHO, HERITAGE TOMATOES	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 ..	24.00
lemon & parsley crumb, lobster bisque	

SALADS

WOLLENSKY SALAD	13.50
romaine, potato croutons, smoked bacon lardons, tomatoes, marinated mushrooms, house dressing	
HOUSE SMOKED CHICKEN BREAST ..	18.00
salad of apple, chicory, radicchio, bourbon & buttermilk 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	
CHARRED AUBERGINE	19.00
yoghurt & garlic sauce, chilli & herb oil	
ROASTED LAMB RUMP	30.00
courgette purée & flower, goats cheese	
SEARED TUNA	30.00
stir fried vegetables, ginger & sesame dressing	
MISO GLAZED PORK FILLET	27.00
greens & artichoke	
BAKED HAKE	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.

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

FILLETS

PREMIUM IRISH FILLET	
225G	49.50
AMERICAN USDA FILLET	
280G	76.00
AUSTRALIAN WAGYU FILLET	
225G	82.00
PREMIUM IRISH CHATEAUBRIAND	
600G	99.00

SIRLOIN

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

RIB-EYE

AUSTRALIAN ANGUS RIB-EYE 400G	48.00
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	

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

SHELLFISH TOWER FOR TWO	120.00
SHELLFISH TOWER FOR FOUR	240.00
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
BAKED SWEET POTATO	9.00
loaded with pomegranate & aubergine salsa, chilli dressing	
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