

SMITH & WOLLENSKY

Est. 1977

AMERICA'S STEAKHOUSE

STARTERS

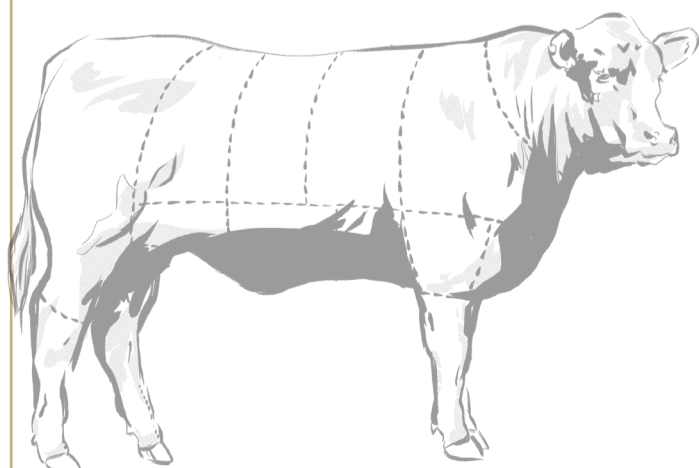
BREAD & BUTTER	5.25
WOLLENSKY'S FAMOUS SPLIT PEA SOUP with bacon	9.75
SOUTH CAROLINA BBQ PORK RIBS	16.00
OAK SMOKED SALMON	22.00
fresh horseradish, crème fraîche, blinis	
STEAK TARTARE	16.50
fillet of beef, chipotle mayonnaise	
BURRATA	14.25
avocado, tomato salsa, grilled foccacia	
USDA PRIME SIRLOIN CARPACCIO truffle & Parmesan mayonnaise, pickled mushrooms	15.50
CHILLI & GARLIC SHRIMP	16.50
'S&W STYLE' SHRIMP COCKTAIL	16.50
SEARED HAND DIVED SCALLOPS ...	24.00
braised beef, carrot purée	

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

CHARRED AUBERGINE	19.00
yogurt & garlic sauce, chilli & herb oil	
BRAISED LAMB SHANK	29.00
whipped sweet potato, grain mustard sauce	
BAKED HALIBUT	30.00
pumpkin purée, chickpea & lemongrass	
ROASTED FREE-RANGE TURKEY ...	29.00
corn bread & pork stuffing, pigs in blankets	
PAN-FRIED STONE BASS	28.00
creamed leek & potato, crispy salsify	



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
PREMIUM IRISH CHATEAUBRIAND 600G	99.00

SIRLOIN

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

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

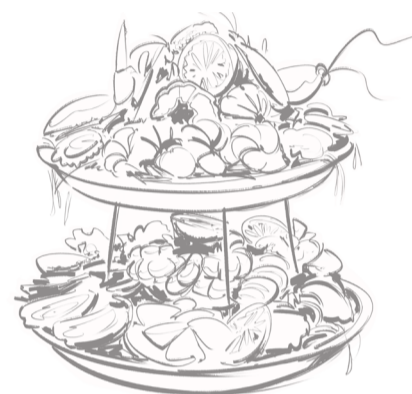
ROCK OYSTERS

♦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
BRUSSEL SPROUTS	9.00
smoked bacon lardons	

CLASSICS

(PERFECT TO SHARE)

TRUFFLED MAC 'N' CHEESE	12.00
CREAMED SPINACH	12.00
HASH BROWN	12.00

SIDE SALADS

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

*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. V10