

# SMITH & WOLLENSKY

Est. 1977

AMERICA'S STEAKHOUSE

## STARTERS

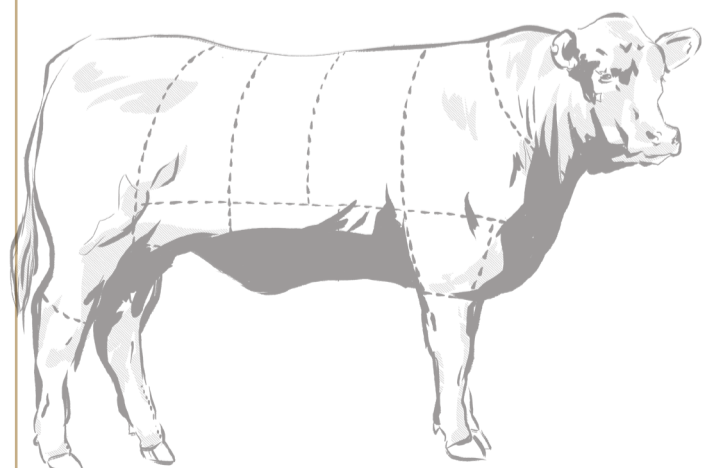
BREAD & BUTTER .....	5.25
WOLLENSKY'S FAMOUS SPLIT PEA SOUP with bacon .....	9.75
SOUTH CAROLINA BBQ PORK RIBS .....	16.00
STEAK TARTARE .....	16.50
fillet of beef, chipotle mayonnaise	
SEA BASS CARPACCIO .....	14.50
coconut dressing, chilli, mango, coriander oil	
BURRATA pumpkin purée, apricot, pumpkin seeds ...	14.25
USDA PRIME SIRLOIN CARPACCIO truffle & Parmesan mayonnaise, pickled mushroom .....	15.50
CHILLI & GARLIC SHRIMP .....	16.50
'S&W STYLE' SHRIMP COCKTAIL .....	16.50
LUMP CRAB MEAT 'CASINO STYLE' .....	26.00
bacon, green capsicum, Parmesan, breadcrumbs	
SEARED HAND DIVED SCALLOPS ...	24.00
nduja crusted, cauliflower purée, bacon, samphire	

## 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 BREAST .....	22.00
truffle mousseline, celeriac, red wine jus	
CHARRED AUBERGINE .....	19.00
yogurt & garlic sauce, chilli & herb oil	
ROASTED PORK .....	25.00
parsnip & carrot, Bramley apple sauce	
BAKED MONKFISH .....	32.00
smoky ratatouille, citrus sauce	
PAN-FRIED SEA BASS .....	26.00
saffron & tomato sauce, root vegetables	



## 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

NEW ZEALAND GRAIN-FED 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

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

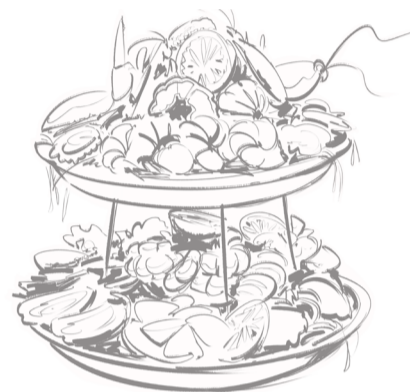
SHELLFISH TOWER FOR TWO .....	120.00
SHELLFISH TOWER FOR FOUR .....	240.00

### 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
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
TENDERSTEM BROCCOLI .....	8.00
hollandaise, salsa	

### 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

\*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. V20