

SMITH & WOLLENSKY

Est. 1977

AMERICA'S STEAKHOUSE

S&W MUFFIN	6.00/12.00
toasted muffin, beef patty, bacon, cheese	
BRUNCH YORKSHIRE	15.00
steak ends, horseradish, roasted potatoes, caramelised onion	
SMOKED SALMON	16.00
scrambled eggs, avocado, flatbread	
LOADED HASH	12.00
bacon, fried egg, sour cream, Parmesan, jalapeños	

BRUNCH MENU

EGG BENEDICT	6.00/12.00
EGG FLORENTINE	6.00/12.00
EGG ROYALE	8.00/16.00
LOBSTER BENEDICT	36.00
BRAISED WAGYU BENEDICT	36.00
SUNDAY ROAST FOR TWO TO SHARE 70.00	
New Zealand Grain-Fed Sirloin 600g, Yorkshire Pudding, Cauliflower Cheese, Beef Fat Roasted Potatoes, French Beans & Runner Beans, Red Wine Gravy (Available only on Sundays)	

FRENCH TOAST	12.00
orange & apple, crème fraîche	
WAFFLE & FRIED SPICED CHICKEN .	15.00
Nashville hot sauce & maple syrup	
AMERICAN PANCAKES	12.00
chocolate sauce, fresh berries	
ICE CREAM SUNDAE FOR TWO	18.00
choice of ice creams from our daily selection, served with a platter of toppings and sauces	

STARTERS

BREAD & BUTTER	5.25
WOLLENSKY'S FAMOUS SPLIT PEA SOUP with bacon	9.75
BURRATA watermelon, charred peaches, tomato, herb & white balsamic dressing.....	14.25
SOUTH CAROLINA BBQ PORK RIBS	16.00
STEAK TARTARE	18.00
fillet of beef, bone marrow, crostini	
TUNA TARTARE	15.00
yuzu & ponzu dressing, nori & sesame tempura	
USDA PRIME SIRLOIN CARPACCIO truffle & Parmesan mayonnaise, pickled mushroom	16.50
CHILLI & GARLIC SHRIMP	17.50
'S&W STYLE' SHRIMP COCKTAIL	17.50
BRAISED OCTOPUS	26.00
chorizo & pea purée	
SEARED HAND DIVED SCALLOPS ..	28.00
tomato & watermelon salsa, parsley & garlic pesto, almonds	

SALADS

SUMMER SALAD	18.00
smoked mozzarella, parma ham, melon, peach, basil & mint dressing	
WOLLENSKY SALAD	14.00
romaine, potato croutons, smoked bacon lardons, tomatoes, marinated mushrooms, house dressing	
ICEBERG WEDGE . . . <small>SMALL</small> 12.00 / <small>LARGE</small> 18.00	
blue cheese, smoked bacon lardons, tomato	
CLASSIC CAESAR	16.00

MAIN COURSES

BUTCHER'S BURGER	20.00
smoked bacon & cheddar	
CHICKEN FILLET BURGER	17.00
SIGNATURE STEAK SANDWICH	19.50
cheddar, bacon jam, horseradish aioli & angry onions	
HERB CRUSTED CHICKEN ROULADE 22.00	
stuffed with smoked mozzarella & bacon, tomato cous cous	
GRILLED COURGETTE	19.00
cauliflower cous cous, beetroot	
LAMB RUMP	25.00
apricot purée, tomato & saffron salsa, citrus dressing	
SEARED TUNA FILLET	32.00
braised fennel & tomato salsa	
PAN-FRIED PINK SEA BREAM	28.00
vegetable pistou, baby squid	

*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. V25

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	79.50
CLASSIC T-BONE	
550G	86.00
SIGNATURE BONE-IN RIB-EYE	
600G	97.00
CÔTE DE BOEUF	
850G	155.00

FILLETS

PREMIUM IRISH FILLET	
225G	49.50
AMERICAN USDA FILLET	
280G	79.00
PREMIUM IRISH CHATEAUBRIAND	
600G	115.00

SIRLOIN

NEW ZEALAND GRAIN-FED SIRLOIN	
250G	31.00
28 DAY DRY-AGED IRISH SIRLOIN	
340G	44.00
AMERICAN USDA PRIME SIRLOIN	
400G	68.00
SNAKE RIVER FARMS WAGYU SIRLOIN	
300G	110.00
600G	200.00

RIB-EYE

28 DAY DRY-AGED IRISH RIB-EYE	
340G	53.00
SWINGING 28 DAY DRY-AGED IRISH TOMAHAWK 900G	135.00
served with roasted heritage potatoes	

For Halal steak options please ask

STEAK ENHANCEMENTS

PEPPERCORN SAUCE	4.25
BÉARNAISE SAUCE	4.25
PORCINI CREAM SAUCE	4.00
GARLIC BUTTER	3.50
RED WINE JUS	4.00
GRILLED HALF LOBSTER	36.00
AU POIVRE STYLE	4.50
peppercorn crust & sauce	
CAJUN	4.50
dry-rub & cajun oil	
GORGONZOLA CRUSTED	10.50
bacon & spring onions	

SHELLFISH

SHELLFISH TOWERS

lobster, octopus salad, rock oysters, jumbo shrimp & tuna tartare 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	9.00
skin on with rosemary & garlic	

VEGETABLES

SAUTÉED OR STEAMED SPINACH	10.00
PAN-FRIED MUSHROOMS	9.00
SEASONAL VEGETABLES	8.00
TENDERSTEM BROCCOLI	9.50
hollandaise, salsa	
ROASTED CARROTS	9.00
herb yogurt, harissa, pine nuts	

CLASSICS (PERFECT TO SHARE)

TRUFFLED MAC 'N' CHEESE	12.00
CREAMED SPINACH	12.00
HASH BROWN	12.00
BEER BATTERED ONION RINGS	9.00

SIDE SALADS

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