

SMITH & WOLLENSKY

AMERICA'S STEAKHOUSE | Est. 1977

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

EGGS BENEDICT	6.00/12.00
EGGS FLORENTINE	6.00/12.00
EGGS ROYALE	8.00/16.00
LOBSTER BENEDICT	36.00
BRAISED WAGYU BENEDICT	36.00
SUNDAY ROAST	
FOR TWO OR FOUR 70.00 / 135.00	
New Zealand Grain-Fed Sirloin 600g, Yorkshire Pudding, Cauliflower Cheese, Beef Fat Roasted Potatoes, French Beans & Runner Beans, Red Wine Gravy	

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	

STARTERS

BREAD & BUTTER	5.25
WOLLENSKY'S FAMOUS SPLIT PEA SOUP with bacon	9.75
BURRATA oxheart tomato, pistachio & basil pesto ...	15.00
SOUTH CAROLINA BBQ PORK RIBS	16.00
STEAK TARTARE	19.00
fillet of beef, bone marrow, crostini	
CURED HAMACHI CARPACCIO	17.00
tigers' milk, chilli, ginger & mango	
USDA PRIME SIRLOIN CARPACCIO ..	18.00
truffle & herb dressing, chestnut mushrooms, Pecorino cheese	
CHILLI & GARLIC SHRIMP .	18.50
'S&W STYLE' SHRIMP COCKTAIL ...	18.50
BRAISED OCTOPUS	26.00
baba ghanoush, chimichurri dressing	
SEARED HAND DIVED SCALLOPS ..	29.00
smoked bacon, porcini purée	

SALADS

DUCK RILLETTE	18.00
fig, charred cucumber, lentils, plum & sherry vinegar dressing	
WOLLENSKY SALAD	14.00
romaine, potato croutons, smoked bacon lardons, tomatoes, marinated mushrooms, house dressing	
ICEBERG WEDGE ..	SMALL 13.00 / LARGE 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	
TRUFFLE GLAZED ONION	19.00
stuffed with spinach, aubergine, truffled cheese bean ragout, charred leeks & tomato sauce	
RACK OF LAMB	34.00
goats cheese & courgette cannelloni, cherry & red wine jus	
BAKED HAKE FILLET	31.00
seared prawn, roasted cauliflower purée, tarragon pesto	
GLAZED DUCK BREAST	25.00
roasted pear stuffed with gorgonzola, beetroot & port purée	
PAN-FRIED SALMON SUPREME	29.00
braised black rice, sweet potato purée, heritage rainbow carrots, basil, ginger & lemon sauce	

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	80.00
CLASSIC T-BONE 550G	86.00
SIGNATURE BONE-IN RIB-EYE 600G	98.00
CÔTE DE BOEUF 850G	155.00

FILLETS

PREMIUM IRISH FILLET 225G	49.50
AMERICAN USDA FILLET 280G	79.00
PREMIUM IRISH CHATEAUBRIAND 600G	99.00

SIRLOIN

NEW ZEALAND GRAIN-FED SIRLOIN 250G	32.00
28 DAY DRY-AGED IRISH SIRLOIN 340G	45.00
AMERICAN USDA PRIME SIRLOIN 400G	69.00
SNAKE RIVER FARMS WAGYU SIRLOIN 300G	110.00
600G	200.00

RIB-EYE

28 DAY DRY-AGED IRISH RIB-EYE 340G	54.00
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	5.00
BÉARNAISE SAUCE	5.00
PORCINI CREAM SAUCE	5.00
GARLIC BUTTER	3.50
CHIMICHURRI SAUCE	3.50
RED WINE JUS	4.50
GRILLED HALF LOBSTER	36.00
AU POIVRE STYLE	5.00
peppercorn crust & sauce	
CAJUN	5.00
dry-rub & cajun oil	
GORGONZOLA CRUSTED	12.00
bacon & spring onions	

SHELLFISH

SHELLFISH TOWERS	
lobster, octopus salad, rock oysters, jumbo shrimp & hamachi 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	7.00
CAJUN FRENCH FRIES	7.00
BAKED SWEET POTATO	9.00
pomegranate & aubergine salsa, chilli dressing	
WHIPPED POTATOES	9.50
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	9.00
SAUTÉED TENDERSTEM BROCCOLI .	10.00
Romanesco sauce, toasted almonds	
ROASTED CARROTS	9.00
herb yoghurt, harissa, pine nuts	

CLASSICS (PERFECT TO SHARE)

TRUFFLED MAC 'N' CHEESE	14.00
CREAMED SPINACH	14.00
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

*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. V26.1