

SMITH & WOLLENSKY

Est-1977

AMERICA'S STEAKHOUSE

STARTERS

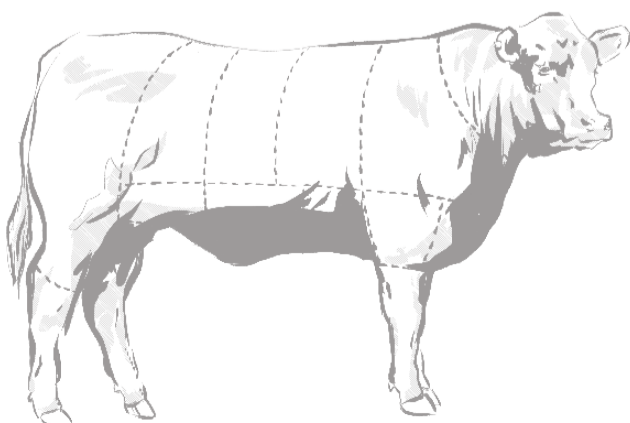
BREAD & BUTTER	5.25
WOLLENSKY'S FAMOUS SPLIT PEA SOUP with bacon.....	9.75
BURRATA broad bean hummus, heritage potato, dill...	15.00
SOUTH CAROLINA BBQ PORK RIBS	16.00
STEAK TARTARE	19.00
fillet of beef, bone marrow, crostini	
SALMON TATAKI	16.00
blood orange, tardivo, chilli & ginger dressing	
GOATS CURD	14.00
roasted beetroot, pistachio pesto	
USDA PRIME SIRLOIN CARPACCIO ...	18.00
truffle & herb dressing, chestnut mushrooms, Pecorino cheese	
XO CHILLI SHRIMP	18.50
wild garlic pesto, pea purée	
'S&W STYLE' SHRIMP COCKTAIL	18.50
JUMBO LUMP CRAB MEAT	25.00
cognac mustard sauce & ginger dressing	
BRAISED OCTOPUS	26.00
baba ghanoush, chimichurri dressing	
SEARED HAND DIVED SCALLOPS ...	28.00
morels, broad beans, pinenut ajo blanco	

SALADS

WOLLENSKY SALAD	14.00
romaine, potato croutons, smoked bacon lardons, tomatoes, marinated mushrooms, house dressing	
ASPARAGUS SPEARS	16.00
ricotta, tomato, kataifi	
ICEBERG WEDGE . . . SMALL 13.00 / LARGE 18.00	
blue cheese, smoked bacon lardons, tomato	
CLASSIC CAESAR	16.00

MAIN COURSES

AUBERGINE PARMIGIANA	19.00
courgette friti, rocket salsa	
ROASTED LAMB RUMP	31.00
broccoli purée, red wine jus	
CHORIZO CRUSTED BLACK COD	32.00
creamy citrus orzo, courgette & squash	
GLAZED PORK CHOP	24.00
white onion purée, spring vegetables	
PAN-FRIED SALMON	26.00
asparagus, baby carrots, fennel, citrus & caper cream	



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 & jumbo lump crab meat 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
Manchego sauce, sesame sauce	
ASPARAGUS SPEARS	14.00
herb yoghurt, wild garlic pesto	

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. V29