

# SMITH & WOLLENSKY

Est-1977

AMERICA'S STEAKHOUSE

## STARTERS

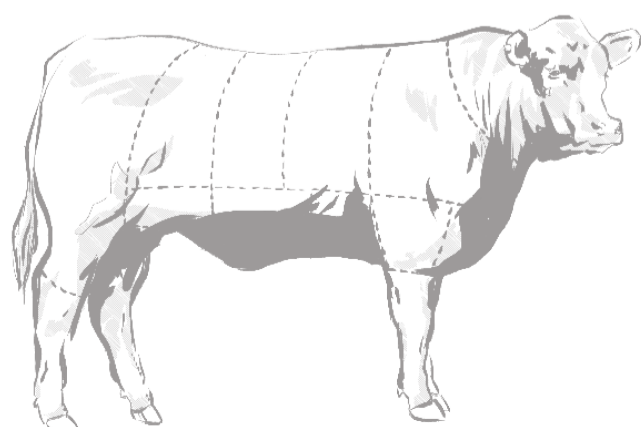
BREAD & BUTTER .....	5.25
WOLLENSKY'S FAMOUS SPLIT PEA SOUP with bacon .....	9.75
<b>BURRATA</b> broad bean hummus, heritage potato, dill...	15.00
<b>SOUTH CAROLINA BBQ PORK RIBS</b> .....	16.00
<b>STEAK TARTARE</b> .....	19.00
fillet of beef, bone marrow, crostini	
<b>SALMON TATAKI</b> .....	16.00
blood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

## SALADS

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

## MAIN COURSES

<b>BUTCHER'S BURGER</b> .....	20.00
smoked bacon & cheddar	
<b>CHICKEN FILLET BURGER</b> .....	17.00
<b>SIGNATURE STEAK SANDWICH</b> .....	19.50
cheddar, bacon jam, horseradish aioli & angry onions	
<b>AUBERGINE PARMIGIANA</b> .....	19.00
courgette friti, rocket salsa	
<b>ROASTED LAMB RUMP</b> .....	31.00
broccoli purée, red wine jus	
<b>CHORIZO CRUSTED BLACK COD</b> .....	32.00
creamy citrus orzo, courgette & squash	
<b>GLAZED PORK CHOP</b> .....	24.00
white onion purée, spring vegetables	
<b>PAN-FRIED SALMON</b> .....	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.

<b>BONE-IN SIRLOIN KANSAS CUT</b>	
500G .....	80.00
<b>CLASSIC T-BONE</b>	
550G .....	86.00
<b>SIGNATURE BONE-IN RIB-EYE</b>	
600G .....	98.00
<b>CÔTE DE BOEUF</b>	
850G .....	155.00

## FILLETS

<b>PREMIUM IRISH FILLET</b>	
225G .....	49.50
<b>AMERICAN USDA FILLET</b>	
280G .....	79.00
<b>PREMIUM IRISH CHATEAUBRIAND</b>	
600G .....	99.00

## SIRLOIN

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

## RIB-EYE

<b>28 DAY DRY-AGED IRISH RIB-EYE</b>	
340G .....	54.00
<b>SWINGING 28 DAY DRY-AGED IRISH TOMAHAWK 900G</b> .....	135.00
served with roasted heritage potatoes	

For halal steak options please ask

## STEAK ENHANCEMENTS

<b>PEPPERCORN SAUCE</b> .....	5.00
<b>BÉARNAISE SAUCE</b> .....	5.00
<b>PORCINI CREAM SAUCE</b> .....	5.00
<b>GARLIC BUTTER</b> .....	3.50
<b>CHIMICHURRI SAUCE</b> .....	3.50
<b>RED WINE JUS</b> .....	4.50
<b>GRILLED HALF LOBSTER</b> .....	36.00
<b>AU POIVRE STYLE</b> .....	5.00
peppercorn crust & sauce	
<b>CAJUN</b> .....	5.00
dry-rub & cajun oil	
<b>GORGONZOLA CRUSTED</b> .....	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

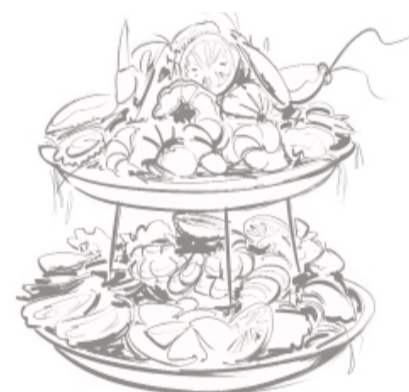
<b>SHELLFISH TOWER FOR TWO</b> .....	120.00
<b>SHELLFISH TOWER FOR FOUR</b> .....	240.00

### COLD POACHED LOBSTER

♦HALF .....	36.00
♦WHOLE .....	72.00

### ROCK OYSTERS

♦HALF DOZEN .....	24.00
♦DOZEN .....	48.00



## SIDE DISHES

### POTATOES

<b>FRENCH FRIES</b> .....	7.00
<b>CAJUN FRENCH FRIES</b> .....	7.00
<b>BAKED SWEET POTATO</b> .....	9.00
pomegranate & aubergine salsa, chilli dressing	
<b>WHIPPED POTATOES</b> .....	9.50
basil oil & chives	
<b>ROASTED HERITAGE POTATOES</b> .....	9.00
skin on with rosemary & garlic	

### VEGETABLES

<b>SAUTÉED OR STEAMED SPINACH</b> ....	10.00
<b>PAN-FRIED MUSHROOMS</b> .....	9.00
<b>SEASONAL VEGETABLES</b> .....	9.00
<b>SAUTÉED TENDERSTEM BROCCOLI</b> .	10.00
Manchego sauce, sesame sauce	
<b>ASPARAGUS SPEARS</b> .....	14.00
herb yoghurt, wild garlic pesto	

### CLASSICS (PERFECT TO SHARE)

<b>TRUFFLED MAC 'N' CHEESE</b> .....	14.00
<b>CREAMED SPINACH</b> .....	14.00
<b>HASH BROWN</b> .....	12.00
<b>BEER BATTERED ONION RINGS</b> .....	9.00

### SIDE SALADS

<b>MIXED GARDEN SALAD</b> .....	6.00
<b>SLICED TOMATO &amp; SWEET ONION</b> ....	6.00
<b>CLASSIC CAESAR</b> .....	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