SMITH & WOLLENSKY

Est·1977

AMERICA'S STEAKHOUSE

STARTERS

BREAD & BUTTER 5.25

WOLLENSKY'S FAMOUS SPLIT PEA SOUP 9.75
Bacon & croutons

BURRATA 15.00
Fresh figs, marinated beets, crostini

SOUTH CAROLINA BBQ PORK RIBS 16.00
Apple & celeriac slaw

STEAK TARTARE 19.00
Fillet, bone marrow & crostini

TUNA CARPACCIO 18.00
Jalapeño, basil mayonnaise, avocado, ponzu

USDA PRIME SIRLOIN CARPACCIO 18.00
Chestnut mushroom & Pecorino, tarragon & truffle dressing

CHILLI & GARLIC SHRIMP 18.50
Pea purée, XO sauce

'S&W STYLE' SHRIMP COCKTAIL 18.50
Ginger dressing & cocktail sauce

JUMBO LUMP CRAB MEAT 25.00
Cognac & Dijon mustard sauce

SEARED HAND-DIVED SCALLOPS 28.00
Beetroot purée, smoked crème fraîche, crispy bacon

SALADS

WOLLENSKY SALAD 14.00
Romaine, smoked bacon, marinated mushrooms, tomato & potato croutons, house dressing

ICEBERG WEDGE SMALL 13.00 • LARGE 18.00
Blue cheese, smoked bacon & tomato

CLASSIC CAESAR 16.00
Romaine, aged Parmesan, Caesar dressing & croutons

SUNDAY ROAST

NEW ZEALAND GRAIN-FED SIRLOIN
Yorkshire pudding, cauliflower cheese, beef-fat roast potatoes, French beans & red wine gravy
600g • 1.2kg FOR TWO 70.00 • FOR FOUR 135.00

MAIN COURSES

MUSHROOM EN CROÛTE 20.00
Savoy cabbage, Madeira & onion sauce

SEARED TUNA LOIN 34.00
Braised fennel, tomato & red pepper sauce

ROASTED SALMON FILLET 26.00
Leek & ginger purée, roasted vegetables

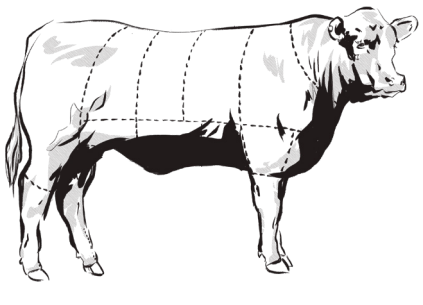
BUTCHER'S BURGER 20.00
Smoked bacon & mature cheddar, house slaw

STUFFED CHICKEN BREAST 22.00
Pistachio & herb stuffing, porcini cream, Chantenay carrots, beets

LAMB RUMP 28.00
Miso-glazed swede, lentils & mint-dill sauce

CHICKEN FILLET BURGER 17.00
S&W mayonnaise, house slaw

SIGNATURE STEAK SANDWICH 19.50
Cheddar, bacon jam, horseradish aioli & angry onions



USDA PRIME DRY-AGED STEAK

Our USDA Prime beef represents the top 2% of all American beef graded, selected for exceptional marbling, dry-aged in-house for 28 days to develop flavour and tenderness, then hand-cut by our butchers.

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 CHÂTEAUBRIAND
600g 99.00

SIRLOINS

NEW ZEALAND GRAIN-FED SIRLOIN
300g 36.00

28-DAY DRY-AGED IRISH SIRLOIN
340g 45.00

AMERICAN USDA PRIME SIRLOIN
400g 69.00

SNAKE RIVER FARMS WAGYU SIRLOIN
300g • 600g 110.00 • 200.00

RIB-EYES

28-DAY DRY-AGED IRISH RIB-EYE
340g 54.00

AUSTRALIAN ANGUS RIB-EYE
400g 56.00

SWINGING 28-DAY DRY-AGED IRISH TOMAHAWK
900g 135.00
Skin-on roasted heritage potatoes, rosemary & garlic

STEAK ADDITIONS

PEPPERCORN SAUCE 5.00

BÉARNAISE SAUCE 5.00

PORCINI CREAM SAUCE 5.00

GARLIC BUTTER 3.50

CHIMICHURRI SAUCE 4.00

RED WINE JUS 4.50

GRILLED HALF LOBSTER 36.00

AU POIVRE STYLE 6.00
Peppercorn crust & sauce

CAJUN STYLE 5.00
Cajun dry-rub & oil

GORGONZOLA CRUSTED 12.00
Bacon & spring onions

BRUNCH

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

WAFFLE & FRIED SPICED CHICKEN 15.00
Nashville hot sauce & maple syrup

FRENCH TOAST 12.00
Orange & apple, crème fraîche

AMERICAN PANCAKES 12.00
Chocolate sauce & fresh berries

BENEDICTS

CLASSIC OR FLORENTINE 6.00 • 12.00

ROYALE 8.00 • 16.00

LOBSTER OR WAGYU STEAK 36.00

SHELLFISH

SEAFOOD TOWER PER PERSON • 60.00
Lobster, tuna tartare, rock oysters, jumbo shrimp & jumbo lump crab meat paired with cocktail sauce, Cognac & Dijon mustard sauce, ginger dressing & sherry mignonette

POACHED LOBSTER HALF 36.00 • WHOLE 72.00
Ginger dressing & cocktail sauce, served cold

ROCK OYSTERS SIX 24.00 • TWELVE 48.00
Cocktail sauce & mignonette

SIDE DISHES

POTATOES

FRENCH FRIES 7.00

CAJUN 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 potatoes, rosemary & garlic

VEGETABLES

SPINACH, SAUTÉED OR STEAMED 10.00

CREAMED SPINACH 14.00

PAN-FRIED MUSHROOMS 9.00
Garlic butter

SEASONAL VEGETABLES 9.00

SAUTÉED TENDERSTEM BROCCOLI 10.00
Jerusalem artichoke, smoked hummus

CLASSICS

PERFECT TO SHARE

TRUFFLED MAC & CHEESE 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
Romaine, aged Parmesan, Caesar dressing & croutons

Please inform us of any allergies before ordering.

Consuming raw or undercooked meats, seafood, shellfish or eggs may increase the risk of foodborne illness.

Steak weights are approximate and pre-cooked.

A discretionary 15% service charge applies. Prices include VAT.