

SMITH & WOLLENSKY

AMERICA'S STEAKHOUSE | Est. 1977

STARTERS

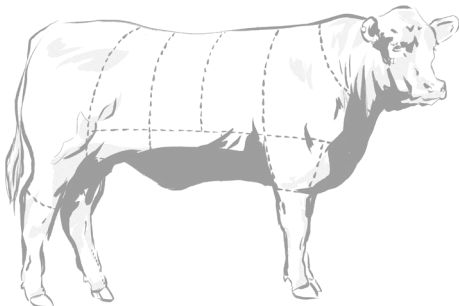
BREAD & BUTTER	5.25
WOLLENSKY'S FAMOUS SPLIT PEA SOUP	9.75
Bacon & croutons	
BURRATA	15.00
Fresh figs, marinated beets, crostini	
SOUTH CAROLINA BBQ PORK RIBS	16.00
Apple & celeriac slaw	
STEAK TARTARE	19.00
Fillet, bone marrow & crostini	
TUNA CARPACCIO	18.00
Jalapeño, basil mayonnaise, avocado, ponzu	
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	

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 10% 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

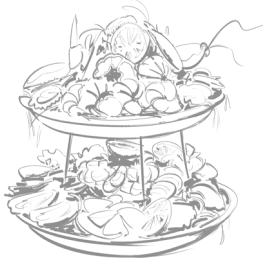
28-DAY DRY-AGED IRISH RIB-EYE 340g	54.00
AUSTRALIAN ANGUS RIB-EYE 400g	56.00
SWINGING 28-DAY DRY-AGED IRISH TOMAHAWK 900g	135.00
Skin-on roasted heritage potatoes, rosemary & garlic	

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	

SHELLFISH

SEAFOOD TOWER PER PERSON • 60.00
Lobster, oysters, tuna tartare, jumbo shrimp & lump crab, with cocktail sauce, mustard sauce, ginger dressing & 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	10.00
Sautéed or steamed	
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.

LUNCH MENU