

SMITH & WOLLENSKY

Est. 1977

AMERICA'S STEAKHOUSE

STARTERS

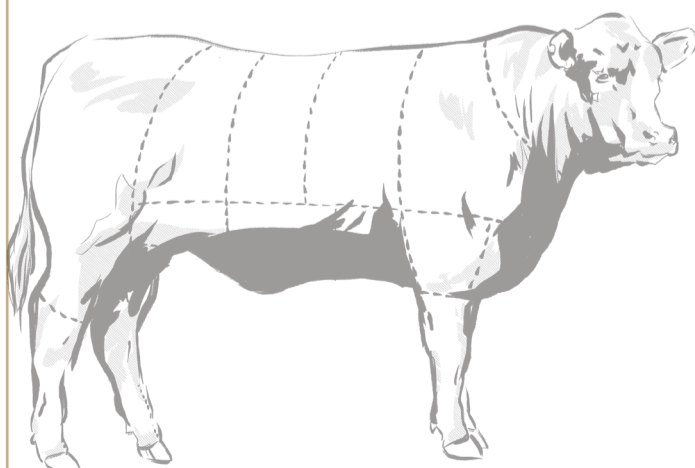
- BREAD & BUTTER** 5.25
- WOLLENSKY'S FAMOUS SPLIT PEA SOUP**
with bacon 9.75
- BURRATA**
watermelon, charred peaches, tomato, herb &
white balsamic dressing. 14.25
- SOUTH CAROLINA BBQ**
PORK RIBS 16.00
- STEAK TARTARE** 18.00
fillet of beef, bone marrow, crostini
- TUNA TARTARE** 15.00
yuzu & ponzu dressing, nori & sesame tempura
- USDA PRIME SIRLOIN CARPACCIO**
truffle & Parmesan mayonnaise, pickled
mushroom 16.50
- CHILLI & GARLIC SHRIMP** 17.50
- 'S&W STYLE' SHRIMP COCKTAIL** 17.50
- BRAISED OCTOPUS** 26.00
chorizo & pea purée
- SEARED HAND DIVED SCALLOPS** ... 28.00
tomato & watermelon salsa, parsley & garlic
pesto, almonds

SALADS

- SUMMER SALAD** 18.00
smoked mozzarella, parma ham, melon, peach,
basil & mint dressing
- WOLLENSKY SALAD** 14.00
romaine, potato croutons, smoked bacon lardons,
tomatoes, marinated mushrooms, house dressing
- ICEBERG WEDGE** . . . SMALL 12.00 / 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
- HERB CRUSTED CHICKEN ROULADE** 22.00
stuffed with smoked mozzarella & bacon, tomato
cous cous
- GRILLED COURGETTE** 19.00
cauliflower cous cous, beetroot
- LAMB RUMP** 25.00
apricot purée, tomato & saffron salsa, citrus
dressing
- SEARED TUNA FILLET** 32.00
braised fennel & tomato salsa
- PAN-FRIED PINK SEA BREAM** 28.00
vegetable pistou, baby squid



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 79.50
- CLASSIC T-BONE**
550G 86.00
- SIGNATURE BONE-IN RIB-EYE**
600G 97.00
- CÔTE DE BOEUF**
850G 155.00

FILLETS

- PREMIUM IRISH FILLET**
225G 49.50
- AMERICAN USDA FILLET**
280G 79.00
- PREMIUM IRISH CHATEAUBRIAND**
600G 115.00

SIRLOIN

- NEW ZEALAND GRAIN-FED SIRLOIN**
250G 31.00
- 28 DAY DRY-AGED IRISH SIRLOIN**
340G 44.00
- AMERICAN USDA PRIME SIRLOIN**
400G 68.00
- SNAKE RIVER FARMS WAGYU SIRLOIN**
300G 110.00
600G 200.00

RIB-EYE

- 28 DAY DRY-AGED IRISH RIB-EYE**
340G 53.00
- 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** 4.25
- BÉARNAISE SAUCE** 4.25
- PORCINI CREAM SAUCE** 4.50
- GARLIC BUTTER** 3.50
- RED WINE JUS** 4.00
- GRILLED HALF LOBSTER** 36.00
- AU POIVRE STYLE** 4.50
peppercorn crust & sauce
- CAJUN** 4.50
dry-rub & cajun oil
- GORGONZOLA CRUSTED** 10.50
bacon & spring onions

SHELLFISH

SHELLFISH TOWERS

lobster, octopus salad, rock oysters, jumbo shrimp & tuna tartare paired with classic cocktail sauce, cognac mustard sauce, ginger sauce & sherry mignonette

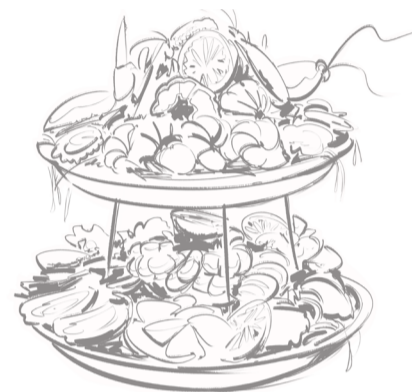
- SHELLFISH TOWER FOR TWO** 120.00
- SHELLFISH TOWER FOR FOUR** 240.00

COLD POACHED LOBSTER

- ♦ **HALF** 36.00
- ♦ **WHOLE** 72.00

ROCK OYSTERS

- ♦ **HALF DOZEN** 24.00
- ♦ **DOZEN** 48.00



SIDE DISHES

POTATOES

- FRENCH FRIES** 6.50
- CAJUN FRENCH FRIES** 6.50
- BAKED SWEET POTATO** 9.00
pomegranate & aubergine salsa, chilli dressing
- WHIPPED POTATOES** 8.50
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** 8.00
- TENDERSTEM BROCCOLI** 9.50
hollandaise, salsa
- ROASTED CARROTS** 9.00
herb yogurt, harissa, pine nuts

CLASSICS (PERFECT TO SHARE)

- TRUFFLED MAC 'N' CHEESE** 12.00
- CREAMED SPINACH** 12.00
- 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. V25