

SMITH & WOLLENSKY

Est. 1977

AMERICA'S STEAKHOUSE

LUNCH MENU

Takeaway Now Available

All day takeaway is now available for pick up.
Please ask your waiter or waitress for further details.

STARTERS

Homemade Bread & Butter (for two to share)	3.75
Wollensky's Famous Split Pea Soup with Bacon	7.25
Tuna Tartare	9.50
Fillet of Beef Tartare, Chipotle Mayonnaise	10.25
USDA Prime Sirloin Carpaccio with Black Truffle	12.00
Searred Chilli & Garlic Shrimp	14.50
Cold Poached Lobster	Half 16.00 / Whole 32.00

SALADS

Wollensky Salad <i>romaine, tomatoes, potato croutons, smoked bacon lardons, marinated mushrooms, house dressing</i>	10.25
Iceberg Wedge <i>blue cheese, smoked bacon lardons, tomato</i>	12.50
Classic Caesar	12.50

MAIN COURSES

Wollensky's Butcher Burger <i>smoked bacon & cheddar</i>	14.50
Chicken Fillet Burger <i>lettuce & tomato</i>	12.50
Reuben Sandwich <i>corned beef, Swiss cheese, sauerkraut & Russian dressing</i>	13.50
Signature Steak Sandwich <i>white cheddar, bacon jam, horseradish aioli & angry onions</i>	14.50
Roasted Chicken Breast <i>jalapeño cornbread, red wine jus</i>	16.00
Mushroom Cannelloni <i>butternut squash velouté</i>	15.00
Pan-Fried Sea Bass <i>crab beignets, steamed spinach, bisque</i>	19.00
Chimichurri Marinated Sirloin Steak 250g <i>French fries</i>	20.00

SIDES

POTATOES

French Fries	5.25
Cajun French Fries	5.50
Whipped Potatoes <i>basil oil & chives</i>	5.75

VEGETABLES

Sautéed or Steamed Spinach	8.00
Pan-Fried Mushrooms	6.00
Mixed Vegetables	6.00

CLASSICS (Perfect to Share)

Truffled Mac 'n' Cheese	11.00
Creamed Spinach	11.00
Hashed Brown Potatoes	8.00
Onion Rings	8.00
Roasted Potatoes <i>rosemary & garlic</i>	7.00

SIDE SALADS

Mixed Garden Salad	5.25
Sliced Tomato & Sweet Onion	5.25
Classic Caesar	6.25

PREMIUM STEAKS & FILLETS

Premium English Fillet 225g	46.00
Au Poivre: Peppercorn Crust & Sauce	add 4.50
Cajun: Dry-Rub & Cajun Oil	add 4.50
Gorgonzola-Crusted, Bacon & Scallions	add 6.50
English Sirloin from Cornwall 250g	26.00
28 Day Dry-Aged Irish Rib-Eye 340g	40.00
American USDA Prime Sirloin 320g	48.00
28 Day Dry-Aged Irish Wagyu Rib-Eye 400g	65.00

USDA PRIME DRY-AGED STEAK

Rare & Well Done

Hand-cut by our in-house butcher, our USDA Prime steaks are a rarity in the world of steakhouses; 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.

Kansas Cut Bone-In Sirloin 450g	55.00
Classic T-Bone 500g	59.00
Signature Bone-In Rib-Eye 600g	68.50

STEAKS PERFECT for SHARING

Premium English Chateaubriand 600g	90.00
USDA Prime Dry-Aged Côte de Boeuf 850g	115.00

Enhancements & Sauces

Preparations and complements for steaks

Peppercorn Sauce	3.50	Grilled Half Lobster	16.00
Béarnaise Sauce	3.50	Au Poivre Style	4.50
Porcini Cream Sauce	3.75	<i>peppercorn crust & sauce</i>	
Garlic Butter	2.50	Cajun	4.50
Red Wine Jus	3.00	<i>dry-rub & cajun oil</i>	
		Gorgonzola Crusted	6.50
		<i>bacon & scallions</i>	

Before placing your order, please inform your server if anyone in your party has a food allergy. Items may be cooked to order. Weights are approximate.
*NOTE: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs and unpasteurised cheese may increase your risk of foodborne illness. For information regarding allergens in our dishes please ask a member of staff. All steak weights are pre-cooked and approximate.
An optional 12.5% gratuity will be added to your bill. All prices are inclusive of VAT.

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AMERICA'S STEAKHOUSE

DINNER MENU

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AFTER DINNER DRINKS

Bourbon & Rye

Basil Hayden's	14.00
Bulleit Bourbon	13.00
Bulleit Rye	13.00
Crown Royal	10.00
Hudson Bay Manhattan Rye	16.00
Jack Daniel's Tennessee Rye Whiskey	11.00
Jack Daniel's Single Barrel	16.00
Knob Creek	12.00
Maker's Mark	11.00
Rebel Yell	10.00
Stagg Jr.	24.00
Woodford Reserve	11.00
Woodford Reserve Double Oaked	17.00

Irish Whiskey

Bushmills "Black Bush"	14.00
Connemara	13.00
Jameson	10.00
Redbreast 12yr	13.00
Slane	9.00

Blended Whisky

Chivas Regal 12yr	12.00
Chivas Regal 18yr	18.00
Dewar's "White Label"	12.00
Haig Club	15.00
Johnnie Walker Blue	48.00
Johnnie Walker Black	12.00
King George V	100.00

Single Malt Whisky

Highlands

Aberfeldy 12yr	14.00
Craigellachie 13yr	16.00
Dalmore 12yr	18.00
Dalmore 18yr	26.00
Dalmore King Alexander III	42.00
Edradour 2006 Oloroso	28.00
Glenmorangie 10yr	14.00
Glenmorangie Nectar D'Or Sauternes	17.00
Glenmorangie Signet	35.00
Oban 14yr	16.00

Lowlands

Auchentoshan Three Wood	14.00
Auchentoshan 18yr	26.00
Glenkinchie 12yr	14.00

Islay

Ardbeg Uigeadail	20.00
Bowmore 12yr	14.00
Lagavulin 16yr	18.00
Laphroaig 10yr	14.00

Speyside

Balvenie 12yr DoubleWood	14.00
Glenfiddich 15yr	14.00
Glenfiddich 21	38.00
Macallan 12 Year Old Sherry Oak	21.00
The Glenlivet 18yr	26.00
The Glenlivet 21yr	30.00
The Singleton of Dufftown 12yr	14.00

Islands

Talisker 10yr	14.00
Talisker 18yr	24.00
Highland Park 12yr	14.00
Highland Park 18yr	30.00

Japanese Whisky

Suntory Toki	14.00
Hibiki Harmony	25.00
Nikka from the Barrel	21.00

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AMERICA'S STEAKHOUSE

EXCUSES TO LINGER...

DESSERT WINE

	100ml Glass	375ml Bottle
Château Coutet 1998	18.00	65.00
Muscat Beaumes de Venise, Cuvée le Trois Fonts, Domaine de Coyeux	12.50	45.00
Domaine de Baumard Quarts de Chaume		105.00
Quady Elysium Black Muscat	12.00	42.00
Quady Essensia Orange Muscat	12.00	42.00
Marchese de' Frescobaldi Pomino Vin Santo	22.50	82.00
Dolce Late Harvest		250.00
Château d'Yquem 2015		350.00
		500ml Bottle
Royal Tokaji Company Aszu 5 Puttonyos 2013	22.00	108.00

PORT & SHERRY

	100ml Glass	750ml Bottle
Graham's Six Grapes	9.50	65.00
Quady Starboard Vintage 2006	11.00	75.00
Graham's LBV 2012	9.00	60.00
Ramos Pinto Quinta de Ervamoira 10yr Tawny	12.00	80.00
Barros Colheita 1996	18.00	129.00
Warre's Vintage 1983	45.00	315.00
Delaforce "His Eminence's Choice" 10yr Tawny		85.00
		350ml Bottle
Gonzalez Byass Del Duque Amontillado 30yr	21.00	68.00
Gonzalez Byass Pedro Ximenez 30yr	21.00	68.00
Tio Pepe Fino En Rama	12.00	45.00

SPECIALTY AFTER-DINNER

Cognac

Courvoisier VSOP	14.00
Hennessy XO	39.00
Hennessy Paradis	168.00
Hennessy Paradis Imperial	360.00
Martell Cordon Bleu	32.00
Martell VSOP	15.00

Armagnac, Calvados & Eau de Vie

Baron de Sigognac VSOP, Armagnac	12.00
Janneau 5yr Old Grand, Armagnac	11.00
Berneroy VSOP	15.00
Miclo Poire William, Eau de Vie	14.00
Miclo Kirsch, Eau de Vie	11.00

Grappa

Grappa di 'Moscata'	12.00
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Notable Selections

Amaretto di Saronno Originale	9.00
Baileys Irish Cream	8.00
Frangelico	9.00
Grand Marnier	10.00
Limoncello	10.00
Sambuca White	10.00
Sambuca Black	10.00
Don Julio 1942	44.00
Patron XO Café	13.00
Diplomatico Reserva Exclusiva	14.00
Ron Zacapa Centenario 23yr Solera Rum	18.00
Ron Zacapa XO Solera Gran Reserva Especial	30.00
Bacardi Ocho Anos	11.00
Santa Teresa 1796	16.00

DESSERTS

*Prepared daily in house by our Pastry Chef
Suggested after-dinner pairing*

Gigantic Chocolate Cake (to share 2-4 people) <i>Moist chocolate layer cake brushed with Baileys Irish Cream, chocolate mousse and covered with dark chocolate ganache</i>	18.00
Quady Elysium Black Muscat	12.00
New York Style Cheesecake <i>Baked traditional cheesecake, served with a blueberry compote</i>	8.00
Royal Tokaji Company Aszu 5 Puttonyos 2013	22.00
Key Lime Pie <i>Citrus tuile, lemon & meringue ice cream</i>	7.00
Bowmore 12yr	14.00
Coconut & Ginger Panna Cotta <i>Black sesame tuile & strawberries</i>	7.00
The King's Ginger Liqueur	10.00
Pecan Tart <i>Honeycomb ice cream</i>	7.00
Barros Colheita Port 1996	18.00
Chocolate Brownie <i>Chantilly Cream</i>	8.00
Brandy Alexander	14.00
Gourmet Ice Cream or Sorbet <i>Ask for today's flavours</i>	6.00

LIQUID TREATS

Espresso Martini <i>Grey Goose Vodka, Kahula, Espresso and a little sugar vigorously shaken.</i>	14.00
Black & Rye <i>Jack Daniel's Tennessee Rye, Chambord black raspberry liqueur, lemon juice, a little honey and Abbot's bitters all shaken with egg white.</i>	13.00
Boston Flip <i>Maker's Mark Bourbon, Port, Sugar Syrup, a whole Egg and a Dusting of Nutmeg.</i>	14.00
Brandy Alexander <i>Courvoisier VS, Crème de Cacao and Double Cream garnished with Nutmeg.</i>	14.00
Golden Cadillac <i>Galliano, Crème de Cacao blanc, Double Cream, Orange Juice</i>	14.00

SPECIALTY COFFEES, COFFEES & TEAS

Classic Irish Coffee <i>Slane Irish Whiskey & Cream</i>	10.00	Americano	3.70
		Espresso	3.20
Irish Cream Coffee <i>Baileys & Cream</i>	10.00	Double Espresso	3.70
		Cappuccino	3.90
Kentucky Coffee <i>Maker's Mark, Maple Syrup & Cream</i>	10.00	Latte	3.90
		Macchiato	3.70
Nutty Irish Cream Coffee <i>Baileys, Frangelico & Cream</i>	10.00	Hot Tea	3.50
		Fresh Mint Tea	3.50

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