

# SMITH & WOLLENSKY

Est. 1977

AMERICA'S STEAKHOUSE

## BRUNCH MENU

<b>EGGS ANY WAY ON SOURDOUGH BREAD</b> .....	<b>6.00</b>
<b>EGGS BENEDICT</b> .....	<b>6.00/12.00</b>
two free range eggs on English muffins, ham & hollandaise sauce	
<b>SMOKED BACON HASH &amp; POACHED EGGS</b> .....	<b>8.00/16.00</b>

<b>THE ALL AMERICAN BREAKFAST</b> ..	<b>20.00</b>
streaky bacon, sausage, hashed browns, fried egg, plum tomatoes	
<b>VEGETARIAN BREAKFAST</b> .....	<b>15.00</b>
halloumi, mushrooms, spinach, plum tomatoes, baked beans, fried egg	

<b>BUTTERMILK PANCAKES</b> .....	<b>14.00</b>
blueberry compote	
<b>WAFFLE, BACON &amp; MAPLE SYRUP</b> ..	<b>12.00</b>
<b>SMASHED AVOCADO ON SOURDOUGH</b> .....	<b>8.50</b>

## STARTERS

<b>BREAD &amp; BUTTER</b> .....	<b>5.25</b>	
<b>WOLLENSKY'S FAMOUS SPLIT PEA SOUP</b> with bacon .....	<b>9.75</b>	
<b>SOUTH CAROLINA BBQ PORK RIBS</b> .....	<b>16.00</b>	
<b>STEAK TARTARE</b> .....	<b>16.50</b>	
fillet of beef, chipotle mayonnaise		
<b>SEA BASS CARPACCIO</b> .....	<b>14.50</b>	
coconut dressing, chilli, mango, coriander oil		
<b>BURRATA</b>		
pumpkin purée, apricot, pumpkin seeds ..		<b>14.25</b>
<b>USDA PRIME SIRLOIN CARPACCIO</b>		
truffle & Parmesan mayonnaise, pickled mushroom .....		<b>15.50</b>
<b>CHILLI &amp; GARLIC SHRIMP</b> .....	<b>16.50</b>	
<b>'S&amp;W STYLE' SHRIMP COCKTAIL</b> ....	<b>16.50</b>	
<b>LUMP CRAB MEAT 'CASINO STYLE'</b>	<b>26.00</b>	
bacon, green capsicum, Parmesan, breadcrumbs		
<b>SEARED HAND DIVED SCALLOPS</b> ..	<b>24.00</b>	
nduja crusted, cauliflower purée, bacon, samphire		

## SALADS

<b>WOLLENSKY SALAD</b> .....	<b>13.50</b>
romaine, potato croutons, smoked bacon lardons, tomatoes, marinated mushrooms, house dressing	
<b>ICEBERG WEDGE</b> .....	<b>16.00</b>
blue cheese, smoked bacon lardons, tomato	
<b>CLASSIC CAESAR</b> .....	<b>14.00</b>

## MAIN COURSES

<b>BUTCHER'S BURGER</b> .....	<b>19.50</b>
smoked bacon & cheddar	
<b>CHICKEN FILLET BURGER</b> .....	<b>17.00</b>
<b>SIGNATURE STEAK SANDWICH</b> ....	<b>19.50</b>
cheddar, bacon jam, horseradish aioli & angry onions	
<b>CHICKEN BREAST</b> .....	<b>22.00</b>
truffle mousseline, celeriac, red wine jus	
<b>CHARRED AUBERGINE</b> .....	<b>19.00</b>
yogurt & garlic sauce, chilli & herb oil	
<b>ROASTED PORK</b> .....	<b>25.00</b>
parsnip & carrot, Bramley apple sauce	
<b>BAKED MONKFISH</b> .....	<b>32.00</b>
smoky ratatouille, citrus sauce	
<b>PAN-FRIED SEA BASS</b> .....	<b>26.00</b>
saffron & tomato sauce, prawn, clams, root vegetables	

\*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. For information regarding allergens in our dishes please ask a member of staff. 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. V21

## 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 500G</b> .....	<b>76.00</b>
<b>CLASSIC T-BONE 550G</b> .....	<b>79.00</b>
<b>SIGNATURE BONE-IN RIB-EYE 600G</b> .....	<b>92.00</b>
<b>CÔTE DE BOEUF 850G</b> .....	<b>145.00</b>

## FILLETS

<b>PREMIUM IRISH FILLET 225G</b> .....	<b>49.50</b>
<b>AMERICAN USDA FILLET 280G</b> .....	<b>76.00</b>
<b>PREMIUM IRISH CHATEAUBRIAND 600G</b> .....	<b>99.00</b>

## SIRLOIN

<b>NEW ZEALAND GRAIN-FED SIRLOIN 250G</b> .....	<b>29.50</b>
<b>28 DAY DRY-AGED IRISH SIRLOIN 340G</b> .....	<b>43.00</b>
<b>AMERICAN USDA PRIME SIRLOIN 400G</b> .....	<b>66.00</b>
<b>SNAKE RIVER FARMS WAGYU SIRLOIN 300G</b> .....	<b>95.00</b>
<b>600G</b> .....	<b>180.00</b>

## RIB-EYE

<b>28 DAY DRY-AGED IRISH RIB-EYE 340G</b> .....	<b>51.00</b>
<b>SWINGING 28 DAY DRY-AGED IRISH TOMAHAWK 900G</b> .....	<b>120.00</b>
served with roasted heritage potatoes	

## STEAK ENHANCEMENTS

<b>PEPPERCORN SAUCE</b> .....	<b>4.25</b>
<b>BÉARNAISE SAUCE</b> .....	<b>4.25</b>
<b>PORCINI CREAM SAUCE</b> .....	<b>4.00</b>
<b>GARLIC BUTTER</b> .....	<b>3.75</b>
<b>RED WINE JUS</b> .....	<b>4.00</b>
<b>GRILLED HALF LOBSTER</b> .....	<b>36.00</b>
<b>AU POIVRE STYLE</b> .....	<b>4.50</b>
peppercorn crust & sauce	
<b>CAJUN</b> .....	<b>4.75</b>
dry-rub & cajun oil	
<b>GORGONZOLA CRUSTED</b> .....	<b>9.50</b>
bacon & spring onions	

## SHELLFISH

### SHELLFISH TOWERS

lobster, jumbo lump crab meat, rock oysters, jumbo shrimp & cherry stone clams paired with classic cocktail sauce, cognac mustard sauce, ginger sauce & sherry mignonette

<b>SHELLFISH TOWER FOR TWO</b> .....	<b>120.00</b>
<b>SHELLFISH TOWER FOR FOUR</b> .....	<b>240.00</b>
<b>COLD POACHED LOBSTER</b>	
♦HALF .....	<b>36.00</b>
♦WHOLE .....	<b>72.00</b>

### ROCK OYSTERS

♦HALF DOZEN .....	<b>24.00</b>
♦DOZEN .....	<b>48.00</b>

## SIDE DISHES

### POTATOES

<b>FRENCH FRIES</b> .....	<b>6.50</b>
<b>CAJUN FRENCH FRIES</b> .....	<b>6.50</b>
<b>BAKED SWEET POTATO</b> .....	<b>9.00</b>
pomegranate & aubergine salsa, chilli dressing	
<b>WHIPPED POTATOES</b> .....	<b>8.50</b>
basil oil & chives	
<b>ROASTED HERITAGE POTATOES</b> ....	<b>10.00</b>
skin on with rosemary & garlic	

## VEGETABLES

<b>SAUTÉED OR STEAMED SPINACH</b> ....	<b>10.00</b>
<b>PAN-FRIED MUSHROOMS</b> .....	<b>9.00</b>
<b>SEASONAL VEGETABLES</b> .....	<b>7.50</b>
<b>TENDERSTEM BROCCOLI</b> .....	<b>8.00</b>
hollandaise, salsa	

## CLASSICS (PERFECT TO SHARE)

<b>TRUFFLED MAC 'N' CHEESE</b> .....	<b>12.00</b>
<b>CREAMED SPINACH</b> .....	<b>12.00</b>
<b>HASH BROWN</b> .....	<b>12.00</b>
<b>BEER BATTERED ONION RINGS</b> .....	<b>8.00</b>

## SIDE SALADS

<b>MIXED GARDEN SALAD</b> .....	<b>5.50</b>
<b>SLICED TOMATO &amp; SWEET ONION</b> ....	<b>6.00</b>
<b>CLASSIC CAESAR</b> .....	<b>7.00</b>