

## desserts

The best £ 9

### Cheesecake

"This side of the Pond"  
you may not want to share but you should

Bettie's Bread Pudding | Bourbon Hard Sauce £ 8  
Served warm with our house made vanilla bean ice cream. If you don't love it, it's on us!

Warm Brownie Pudding | Vanilla Ice Cream £ 7  
Warm Apple Pie | House Made Ice Cream £ 8  
Whoopie Pies | Bailey's Milk Shake £ 8  
Fruits of the Moment £ 8  
House Made Ice Creams and Sorbets £ 7

## coffee and tea

£ 5

Freshly brewed tea or coffee, espresso, americano, cappuccino, latte  
Twinings tea

### Kentucky Coffee

A JW Steakhouse specialty: Maker's Mark Bourbon sweetened with raw cane sugar, served piping hot with hand whipped cream £ 9

May 2011

# JW STEAKHOUSE

## LONDON

## wines by the glass

### sparkling & champagne 125ml

Fantinel, Prosecco Extra Dry, Italy (NV) £ 8  
Piper Heidsieck Brut (NV) £11  
Veuve Clicquot, 'Yellow Label' Brut (NV) £15  
Taittinger Prestige Brut Rosé (NV) £17

### rosé 175ml

Montemarino, Pinot Grigio Rosé, Veneto, Italy £ 5

### white 175ml

La Côte Flamenc, Picpoul de Pinet, Coteaux de Languedoc (2009) £ 5  
Duck Pond, Pinot Grigio, Oregon, USA (2007) £ 7  
Adrien Maréchal, Sancerre La Fuzelle, France (2008) £ 7  
J. Moreau et Fils, 'Gloire de Chablis', Chablis France (2008) £ 8  
Sonoma-Cutrer, Chardonnay, Sonoma Coast, USA (2006) £10  
Willamette Valley Vineyards, Pinot Gris Oregon, USA (2008) £10  
Dog Point, Sauvignon Blanc, Marlborough, New Zealand (2008) £13

### red 175ml

Estancia 'Pinnacles', Pinot Noir, Monterey, USA (2008) £ 6  
Bonterra, Organic Merlot, Mendocino County, USA (2008) £ 7  
Château Lyonnat, Lussac Saint-Émilion, France (2005) £ 8  
Pulenta Estate, La Flor Malbec, Mendoza, Argentina (2009) £ 8  
Cline Cashmere, Grenache Syrah Mourvèdre, Sonoma Coast, USA (2009) £10  
Pierre Lamotte, Nuits-St-Georges, France (2007) £11  
Hawk Crest, Cabernet Sauvignon Napa Valley, USA (2006) £11  
Frog's Leap, Cabernet Sauvignon Napa Valley, USA (2006) £16

## starters

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<b>JW</b> Maryland Style Lump Crab Cake old bay tartar	£14
Kansas City Steak Soup	£ 8
Cream of Crab Soup	£ 9
Smoked Salmon traditional garnishes	£13
Fried Calamari old bay tartar	£10

### on ice

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Rock Oysters when available	market
Jumbo Prawns (6)	£25
Lump Crab	£14
Lobster half	market

## burgers & sandwiches

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served with fries

<b>JW</b> Steak Burger crispy bacon   montgomery cheddar	£17
Classic Club Sandwich three layered toast   turkey   crisp bacon tomato   lettuce   fries	£15
Chicken Avocado Salad Sandwich granary bread   lettuce tomato   fries	£14
Portobello Mushroom Burger with rarebit	£14

### steak temperatures

**Rare** – cool red center  
**Medium Rare** – cool slightly red center  
**Medium** – warm pink center  
**Medium Well** – warm center, no pink

## salads

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<b>JW</b> Iceberg Lettuce Wedge blue cheese   crispy bacon lump crab   louis dressing	£ 8 £12
Heritage Tomato Salad gorgonzola   red wine vinaigrette	£ 8
Classic Caesar   garlic croutons	£ 9
<b>JW</b> Chopped Salad 9 fresh vegetables   feta   avocado crispy fried onions   lemon vinaigrette	£ 9
Grilled baby Vegetable Salad asparagus   fennel   citrus vinaigrette	£ 9

### finishing touches

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seared rare tuna	£ 7
grilled chicken breast	£ 6
grilled sirloin steak 6oz	£10
jumbo prawns (4)	£16

## steaks

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Each steak is carefully hand picked and cut in house before being expertly seared on our 650°C broiler. Select a sauce to accompany your choice...

### American USDA Beef

Creekstone Kansas Black Angus is the gold standard for USDA beef consistently tender and delicious

<b>Filet</b> 6 oz £26	8 oz £33	10 oz £40	<b>Filet "Oscar"</b> 6 oz £32	8 oz £39
			topped with lump crab, asparagus and béarnaise sauce	
<b>New York Strip</b>		14 oz £35		

### Butcher's British Cuts

Macken Brothers of Chiswick - superior quality grass fed Aberdeen Angus beef

<b>Aberdeen Angus Rib Eye</b> 14 oz.	£27	<b>Hangar Steak</b> 10 oz.	£20
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<b>Welsh Lamb Rack Chops( double cut)</b>	£27
Crushed minted peas	

**Sauces:** Creamy Horseradish | Béarnaise | Bourbon Peppercorn | Red Wine | Port & Stilton

**Toppings:** Blue Cheese Crust £3 | "Oscar" – lump crab, asparagus béarnaise £ 6

## lunch plates

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Spit Roasted Half Chicken lemon thyme sauce   mash	£19
<b>JW</b> Maryland Style Lump Crab Cake fries   old bay tartar	£28
Seared Tuna Steak au Poivre organic greens or fries	£19
Grilled Jumbo Prawns organic greens   garlic butter	£25
12 Hour Braised Short Ribs buttery mash	£18
Steak Tartar mustard   fries	£16

### ounces to grams

6 oz = 170 grams      8 oz = 225 grams  
 10 oz = 280 grams      14 oz = 400 grams  
 32 oz = 900 grams

Broiled Lobster whole	Market
Bangers and Mash sausages and onion gravy	£15
Fish and Chips line caught cod   tartar sauce	£16
Pappardelle grilled vegetables   morel mushrooms herb sauce	£16
Sautéed Jersey Royal's asparagus   baby gem lettuce Clarence court egg   broad beans	£12
<b>Eggs Benedict</b> (available all day) organic greens or fries	£14

## sides

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<b>JW</b> Creamed Spinach	£ 5
<b>JW</b> Onion Rings spicy ketchup	£ 4
Fries	£ 4
Simple and buttery Mash (desiree)	£ 4
Grilled Asparagus	£ 6
Organic Greens mustard vinaigrette	£ 4
Roasted Vegetables	£ 6
Slaw	£ 4

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