

# Bar Menu



## WINES BY THE GLASS

### Sparkling and Whites

Ruffino Prosecco	13
Roederer "Estate" Sparkling	16
Nicolas Feuillatte Rosé Brut (187ml)	22
Rose'n'Blum Pink Moscato	10
Sartori Pinot Grigio	11
Saint M (Ste. Michelle & Dr. Loosen) Riesling	11
Giesen Sauvignon Blanc	10
Smith & Wollensky "Private Reserve" Sauvignon Blanc	14
Rodney Strong Chardonnay	12
J. Lohr "Riverstone" Chardonnay	14
Cuvaison Chardonnay	17
Conundrum White Blend	15
Château d'Esclans "Whispering Angel" Dry Rosé	13

### Reds

Mark West Pinot Noir	14
Meiomi Pinot Noir	16
Souverain Merlot	13
St. Clement Merlot	15
B.R. Cohn "Silver Label" Cabernet	14
Mt. Veeder Cabernet	19
Blue Rock "Baby Blue" Red Blend	16
Smith & Wollensky "Private Reserve" Meritage	19
Col Solare Red Blend	19
Stags' Leap Winery Petite Sirah	16
Caballero de la Cepa "Reserva" Malbec	14
Château Tanunda Shiraz	12
Ferrari-Carano "Siena" Red Blend	15
Gerard Bertrand "Grand Terroir" GSM	13
Ravenswood "Old Vine" Zinfandel	13

## BAR FOOD SELECTIONS

Jumbo Shrimp Cocktail	20
Lump Crab Meat Cocktail	21
Chilled Lobster Cocktail	22
Steak Tartare*	18
Angry Shrimp <i>crispy cajun-seasoned shrimp with a spicy lobster-basil beurre blanc</i>	20
Tuna Crudo on a Himalayan Salt Block* <i>Ahi grade, thinly sliced</i>	17
Prince Edward Island Mussels <i>prosciutto and lemon cream sauce</i>	16
Buffalo Fried Oysters <i>crumbled bleu cheese</i>	15
Frito Misto <i>calamari and shrimp with bell peppers, jalapeno peppers and garlic butter</i>	18
Signature Crab Cake <i>cognac mustard and ginger sauces</i>	19
Stuffed Jumbo Shrimp <i>with lump crab meat and garlic butter</i>	20
Heirloom Tomato Carpaccio with Burrata	17
Wollensky's Sliders* <i>three miniature Wollensky butcher burgers</i>	12
BBQ Beef Sliders	12
Tenderloin Steak Sandwich*	20
Cajun Gorgonzola Burger*	16
Wollensky's Butcher Burger*	15
Flatbread du Jour <i>today's presentation of our crispy flatbread pizza</i>	12

## SHELLFISH BOUQUETS

Chilled Lobster and Lump Crab Meat  
Jumbo Shrimp, Iced Oysters and Littleneck Clams  
Classic Cocktail, Ginger and Mustard Sauces  
Sherry Mignonette

Charlie Smith\* 59  
*serves 2-3*

Ralph Wollensky\* 109  
*serves 4-6*  
(iced oysters or clams available by half dozen or piece)

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 may increase your risk of foodborne illness.