

# Bar Menu



## WINES BY THE GLASS

### Sparkling & Whites

|   |    |
|---|----|
| Bocelli Prosecco, Extra Dry                         | 11 |
| Roederer "Estate" Sparkling                         | 14 |
| Laurent-Perrier, Brut Champagne                     | 22 |
| Beau Joie, Rosé Champagne                           | 24 |
| J. Lohr "Riverstone" Chardonnay                     | 10 |
| Sonoma-Cutrer "RRR" Chardonnay                      | 14 |
| Sanford Chardonnay                                  | 16 |
| Veramonte Sauvignon Blanc                           | 9  |
| Smith & Wollensky "Private Reserve" Sauvignon Blanc | 14 |
| Saint M (Ste. Michelle & Dr. Loosen) Riesling       | 10 |
| Mezzacorona Pinot Grigio                            | 10 |
| Rose 'n' Blum Pink Moscato                          | 9  |
| La Crema Pinot Gris                                 | 12 |
| Château d'Esclans "Whispering Angel" Dry Rosé       | 12 |

### Reds

|  |    |
|--|----|
| Liberty School Cabernet                      | 12 |
| B.R. Cohn "Silver Label" Cabernet            | 14 |
| Beringer "Knights Valley" Cabernet           | 18 |
| Smith & Wollensky "Private Reserve" Meritage | 19 |
| Col Solare Red Blend                         | 21 |
| Souverain Merlot                             | 13 |
| Northstar Merlot                             | 17 |
| Carmel Road Pinot Noir                       | 12 |
| Etude "Lyric" Pinot Noir                     | 15 |
| Cuvaison Pinot Noir                          | 18 |
| Ridge "Three Valleys" Zinfandel              | 13 |
| Girard Petite Sirah                          | 12 |
| Orin Swift "The Prisoner" Red Blend          | 22 |
| Trapiche "Oak Cask" Malbec                   | 12 |
| M. Chapoutier "Belleruche"                   | 12 |
| Renato Ratti Barbera D'Alba                  | 14 |
| Emiliana "Coyam" Red Blend                   | 18 |
| Casa Ferreirinha "Papa Figos" Red Blend      | 11 |
| Marqués de Riscal "Reserva"                  | 15 |
| Warwick "Three Cape Ladies" Cape Blend       | 13 |

## BAR FOOD SELECTIONS

|  |    |
|--|----|
| Steak Tartare*   | 18 |
| Tuna Crudo on a Himalayan Salt Block*<br><i>ahi grade, thinly sliced</i>                                   | 17 |
| Jumbo Shrimp Cocktail  | 21 |
| Lump Crab Meat Cocktail  | 20 |
| Chilled Lobster Cocktail   | 22 |
| Prince Edward Island Mussels*<br><i>prosciutto and lemon cream sauce</i>                                   | 16 |
| Buffalo Fried Oysters<br><i>crumbled bleu cheese</i>   | 15 |
| Fritto Misto<br><i>fried calamari and shrimp with jalapeño peppers and garlic butter</i>                   | 18 |
| Signature Crab Cake<br><i>cognac mustard and ginger sauces</i>   | 19 |
| Wollensky's Sliders*<br><i>three miniature Wollensky butcher burgers</i>                                   | 14 |
| Signature Steak Sandwich*  | 20 |
| Cajun Gorgonzola Burger*   | 16 |
| Wollensky's Butcher Burger*  | 16 |
| Beef Pie<br><i>braised prime beef with cipollini onions, red wine, puff pastry and roasted onion crema</i> | 24 |

## SHELLFISH BOUQUETS

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

|                                      |     |
|--------------------------------------|-----|
| Charlie Smith<br><i>serves 2-3</i>   | 62  |
| Ralph Wollensky<br><i>serves 4-6</i> | 112 |

(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.