

# 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	17
Veramonte Sauvignon Blanc	9
Smith & Wollensky "Private Reserve" Sauvignon Blanc	14
Saint M (Ste. Michelle & Dr. Loosen) Riesling	10
Mezzacorona Pinot Grigio	10
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
Cuvaision 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* <i>ahi grade, thinly sliced</i>	17
Jumbo Shrimp Cocktail	21
Lump Crab Meat Cocktail	19
Chilled Lobster Cocktail	22
Prince Edward Island Mussels* <i>prosciutto and lemon cream sauce</i>	16
Buffalo Fried Oysters <i>crumbled bleu cheese</i>	15
Fritto Misto <i>fried calamari and shrimp with jalapeño peppers and garlic butter</i>	18
Signature Crab Cake <i>cognac mustard and ginger sauces</i>	19
Wollensky's Sliders* <i>three miniature Wollensky butcher burgers</i>	14
Signature Steak Sandwich*	20
Cajun Gorgonzola Burger*	16
Wollensky's Butcher Burger*	13
Beef Pie <i>braised prime beef with cipollini onions, red wine, puff pastry and roasted onion crema</i>	24
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, Traditional Mustard Sauces  
and Sherry Mignonette

Charlie Smith 62  
*serves 2-3*

Ralph Wollensky 112  
*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.