

Bar Menu



WINES BY THE GLASS

Sparkling & Whites

Bocelli Prosecco, Extra Dry	12
Roederer “Estate” Sparkling	15
Laurent-Perrier, Brut Champagne	22
Beau Joie, Rosé Champagne	24
J. Lohr “Riverstone” Chardonnay	12
Sonoma-Cutrer “RRR” Chardonnay	15
Sanford Chardonnay	17
Veramonte Sauvignon Blanc	10
Smith & Wollensky “Private Reserve” Sauvignon Blanc	14
Saint M (Ste. Michelle & Dr. Loosen) Riesling	11
Mezzacorona Pinot Grigio	11
Rose ‘n’ Blum Pink Moscato	10
La Crema Pinot Gris	13
Château d’Esclans “Whispering Angel” Dry Rosé	13

Reds

Liberty School Cabernet	13
Educated Guess Cabernet	15
Beringer “Knights Valley” Cabernet	19
Smith & Wollensky “Private Reserve” Meritage	19
Col Solare Red Blend	21
Souverain Merlot	14
Northstar Merlot	18
Carmel Road Pinot Noir	12
Etude “Lyric” Pinot Noir	16
Cuvaision Pinot Noir	18
Ridge “Three Valleys” Zinfandel	14
Girard Petite Sirah	13
The Prisoner Red Blend	22
Trapiche “Oak Cask” Malbec	13
M. Chapoutier “Belleruche”	13
Renato Ratti Barbera D’Alba	15
Emiliana “Coyam” Red Blend	18
Casa Ferreirinha “Papa Figos” Red Blend	12
Marqués de Riscal “Reserva”	16
Warwick “Three Cape Ladies” Cape Blend	14

BAR FOOD SELECTIONS

Jumbo Shrimp Cocktail	22
Colossal Lump Crab Meat Cocktail	23
Chilled Lobster Cocktail	24
Steak Tartare* <i>house made potato chips</i>	18
Rib Eye Carpaccio* <i>lemon oil, arugula, parmesan</i>	18
Tuna Tartare* <i>avocado, cucumber, ponzu, lotus root chip</i>	18
Signature Crab Cake <i>cognac mustard and ginger sauces</i>	19
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>	16
Wollensky’s Sliders* <i>three miniature Wollensky butcher burgers</i>	11
Signature Steak Sandwich*	20
Cajun Gorgonzola Burger*	16
Wollensky’s Butcher Burger*	15
Steak Tips* <i>barbeque marinated steak tips, grilled corn on the cob with chipotle aioli and shaved manchego</i>	22
Flatbread du Jour <i>today’s presentation of our crispy flatbread pizza</i>	12

SHELLFISH BOUQUETS

Chilled Lobster and Colossal 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.