

# Bar Menu



## WINES BY THE GLASS

### Sparkling and Whites

Ruffino Prosecco	11
Roederer “Estate” Sparkling	15
Nicolas Feuillatte Rosé Brut (187ml)	22
Sartori Pinot Grigio	10
Saint M (Ste. Michelle & Dr. Loosen) Riesling	10
Giesen Sauvignon Blanc	9
Smith & Wollensky “Private Reserve” Sauvignon Blanc	13
Rodney Strong Chardonnay	10
J. Lohr “Riverstone” Chardonnay	13
Cuvaison Chardonnay	17
Conundrum White Blend	14
Château d’Esclans “Whispering Angel” Dry Rosé	12

### 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	18
Blue Rock “Baby Blue” Red Blend	16
Smith & Wollensky “Private Reserve” Meritage	18
Col Solare Red Blend	19
Stags’ Leap Winery Petite Sirah	15
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	12

## RAW BAR

*shellfish also available by the piece  
ask about today’s selections*

<b>Our Famous Shellfish Bouquet*</b>	<b>30</b>
<i>per person: chilled lobster and crab meat, jumbo shrimp, oysters and clams with cocktail, ginger and mustard sauces and a sherry mignonette</i>	
<b>Half Dozen Oysters*</b>	<b>13</b>
<b>Half Dozen Clams*</b>	<b>12</b>
<b>Crab Meat Cocktail</b>	<b>18</b>
<b>Lobster Cocktail</b>	<b>20</b>
<b>Shrimp Cocktail</b>	<b>18</b>

## BAR FOOD SELECTIONS

<b>Soup du Jour</b>	<b>9</b>
<b>Wollensky’s Famous Split Pea Soup</b>	<b>7</b>
<b>Wollensky’s Beef Sliders*</b>	<b>14</b>
<i>applewood-smoked bacon, cheddar cheese and chipotle mayonnaise</i>	
<b>Tenderloin Steak Sandwich*</b>	<b>18</b>
<i>sliced tenderloin with onion marmalade, grilled tomato and Smith &amp; Wollensky steak sauce mayonnaise</i>	
<b>Foie Gras Mushroom Burger*</b>	<b>19</b>
<b>Wollensky’s Butcher Burger*</b>	<b>13</b>
<b>Grilled Wild Shrimp</b>	<b>18</b>
<i>with blood orange ginger sauce and fennel apple slaw</i>	
<b>Prince Edward Island Mussels*</b>	<b>15</b>
<i>prosciutto and lemon cream sauce</i>	
<b>Buffalo Fried Oysters</b>	<b>15</b>
<i>crumbled bleu cheese</i>	
<b>Crab Cake</b>	<b>18</b>
<i>Cognac mustard and ginger sauces</i>	
<b>Asparagus &amp; Crab Meat Salad</b>	<b>17</b>
<b>Heirloom Tomatoes &amp; Bufala Mozzarella</b>	<b>16</b>
<b>Fried Calamari</b>	<b>17</b>
<i>spicy tomato sauce and basil remoulade</i>	
<b>Flatbread du Jour</b>	<b>12</b>
<i>today’s presentation of our crispy flatbread pizza</i>	

## HIMALAYAN SALT BLOCK

<b>Beef Carpaccio*</b>	<b>18</b>
<i>USDA Prime thinly sliced sirloin</i>	
<b>Tuna Crudo*</b>	<b>17</b>
<i>Ahi grade, thinly sliced</i>	

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.