

Bar Menu



WINES BY THE GLASS

Sparkling and Whites

Ruffino Prosecco	11
Roederer "Estate" Sparkling	15
Nicholas Feuillatte Brut	18
Nicholas Feuillatte Rosé Brut (187ml)	22
Rose'n'Blum Pink Moscato	9
Sartori Pinot Grigio	11
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	12
Cuvaision Chardonnay	16
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	14
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*

Our Famous Shellfish Bouquet*	30
<i>per person: chilled lobster and crab meat, jumbo shrimp, oysters and clams with cocktail, ginger and mustard sauces and a sherry mignonette</i>	
Half Dozen Oysters*	18
Half Dozen Clams*	14
Crab Meat Cocktail	19
Lobster Cocktail	21
Shrimp Cocktail	19

BAR FOOD SELECTIONS

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

HIMALAYAN SALT BLOCK

Beef Carpaccio*	17
<i>USDA Prime thinly sliced sirloin</i>	
Tuna Crudo*	17
<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.