

## Bar Bites

Clams Casino*	19
<i>applewood smoked bacon, oregano, Parmesan bread crumbs</i>	
Oysters Rockefeller*	21
<i>spinach, Pernod, Parmesan bread crumbs</i>	
Steak Tartare*	16
<i>capers, onion, dijon, crostini</i>	
Garlic Roasted Alaskan King Crab Legs	MKT
Wollensky's Sliders*	16
<i>three miniature Wollensky's butcher burgers</i>	
Filet Sliders*	20
<i>three, with bacon jam and white cheddar</i>	
Buffalo Fried Oysters*	20
<i>crumbled bleu cheese and spicy Buffalo sauce</i>	
Beef Bacon	15
<i>house cured and smoked, bleu cheese dip</i>	
Angry Shrimp	19
<i>crispy battered shrimp, spicy lobster butter sauce</i>	
Hand Cut French Fries	10
Buttermilk Onion Rings	10

## Chilled Shellfish\*

Oysters on the Halfshell - ½ Dozen	18
Little Neck Clams on the Halfshell - ½ Dozen	16
Jumbo Shrimp Cocktail	22
Alaskan King Crab Cocktail	MKT
Colossal Lump Crab Meat Cocktail	21
Chilled Maine Lobster - Half / Whole	16 / 32

## Brews

### LAGERS & LIGHT LAGERS

Samuel Adams Boston Lager	8
Stella Artois	8
Heineken	8
Peroni	8
Corona Extra	8
Budweiser	7
Bud Light	7
Amstel Light	8
Michelob Ultra	7

### ALES & STOUTS

Blue Moon White Ale	8
Islamorada Ale	8
Lagunitas IPA	8
Smithwick's Irish Ale	8
Guinness Pub Can	10

### OTHERS

Magners Dry Irish Cider	7
O'Doul's N/A	7

\*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.

## STEAKHOUSE CLASSICS -16

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### Martinis

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*Dry, Wet, Extra Dry, Dirty, Gibson, Gimlet,  
Shaken, Stirred, Up*

*Lemon Twist | Cocktail Onions | English Cucumber  
Olives: Spanish, Bleu Cheese, Smoked Marcona Almond*

**Stoli Elit | Ultimat | Belvedere Unfiltered  
Bombay Sapphire | Death's Door | Hendrick's**

### Manhattans

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*Dry, Sweet, Perfect  
Orange Twist | Luxardo Cherry  
Twist & Cherry*

**Bulleit Rye | Gentleman Jack | Maker's Mark  
Tincup Colorado Whiskey**

## SPECIALTY COCKTAILS -15

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### Red Hook

*Bulleit Rye, maraschino liqueur, Carpano Antica Vermouth*

### Moscow Mule

*Russian Standard Platinum, Gosling's Ginger Beer, lime*

### Old Cuban

*Bacardi Rum, lime juice, simple syrup, mint, prosecco*

### Aviation

*Death's Door Gin, crème de violette, Luxardo, fresh lemon juice*

### Blood & Sand

*Glenlivet 12 Year Scotch, Cherry Heering, Carpano Antica Vermouth,  
fresh orange juice, lemon*

### Kentucky Side Car

*Eagle Rare Bourbon, Remy Martin Cognac, Cointreau, lemon, simple syrup*

### Toronto

*Crown Royal Canadian Whisky, simple syrup, Fernet Branca, orange bitters*

### Negroni

*Hendrick's Gin, Campari, Carpano Antica Vermouth*

### Sage Advice

*Tanqueray Gin, green chartreuse, lemon juice, sage simple syrup*

### Vieux Carré

*Bulleit Rye, Carpano Antica Vermouth, B&B, Angostura Bitters*

### Ol' Log Cabin

*Bulleit Rye, rosemary infused maple simple syrup, Angostura Bitters*

### Raspberry Fizz

*Russian Standard Vodka, fresh raspberries, soda, lemon, simple syrup*

### Pear Ginger Martini

*Grey Goose La Poire, Domaine de Canton Ginger Liqueur, elderflower liqueur*

### Castle Dew

*West Cork Original Irish Whiskey, Laird's Applejack, lemon, honey, basil,  
Angostura Bitters*

### Stormy Morning

*Crème de violette, elderflower liqueur, lemon juice, prosecco*

### Cranberry Bog

*West Cork Original Irish Whiskey, Crème Yvette, cranberry liqueur,  
Domaine de Canton Ginger, Ocean Spray*

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## WINES BY THE GLASS

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### *Sparkling & Whites*

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LaLuca	Prosecco	<i>Veneto</i>	12
Pommery 187ml	Brut	<i>Reims</i>	24
Nicolas Feuillatte 187ml	Rosé Brut	<i>Épernay</i>	25
Chateau d'Esclans "Whispering Angel"			
	Rosé	<i>Provence</i>	12
Ponzi	Rosé	<i>Willamette Valley</i>	14
King Estate	Pinot Gris	<i>Willamette Valley</i>	13
Whitehaven	Sauvignon Blanc	<i>Marlborough</i>	14
Smith & Wollensky "Private Reserve"			
	Sauvignon Blanc	<i>Sonoma</i>	15
J. Lohr "Arroyo Vista"	Chardonnay	<i>Arroyo Seco</i>	14
Landmark "Overlook"	Chardonnay	<i>Sonoma</i>	15
Gary Farrell	Chardonnay	<i>Russian River</i>	20
Eroica	Riesling	<i>Columbia Valley</i>	16

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### *Reds*

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Erath	Pinot Noir	<i>Oregon</i>	14
BR Cohn "Silver Label"	Pinot Noir	<i>North Coast</i>	16
Migration by Duckhorn	Pinot Noir	<i>Russian River</i>	18
Swanson "Cygnets"	Merlot	<i>Napa</i>	14
Marchesi de' Frescobaldi "Nipozzano"			
	Chianti Rufina	<i>Pelago Firenze</i>	14
North by Northwest	Red Blend	<i>Columbia Valley</i>	12
Stag's Leap Wine Cellars "Hands of Time"			
	Cabernet/Merlot	<i>Napa</i>	17
Smith & Wollensky "Private Reserve"			
	Meritage	<i>Napa</i>	21
Educated Guess	Cabernet Sauvignon	<i>Napa</i>	15
J. Lohr "Hilltop"	Cabernet Sauvignon	<i>Paso Robles</i>	18
Hess "Allomi"	Cabernet Sauvignon	<i>Napa</i>	20
Colomé "Estate"	Malbec	<i>Salta</i>	14
Decoy by Duckhorn	Zinfandel	<i>Sonoma</i>	12
Stags' Leap Winery	Petite Sirah	<i>Napa</i>	22
Paraduxx by Duckhorn	Red Blend	<i>Napa</i>	18