

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

DRAUGHTS

Samuel Adams Boston Lager	7
Samuel Adams Seasonal	7
Samuel Adams Rebel IPA	7
Harpoon IPA	6
Harpoon UFO White Ale	6
Jack's Abbey House Lager	7
Ommegang Rare Vos	7
Miller Lite	6

LIGHT LAGERS

Samuel Adams Light	6
Cisco Sankaty Light	7
Bud Light	6
Coors Light	6
Amstel Light	6
Corona Light	6

LAGERS

Heineken	6
Stella Artois	7
Budweiser	6
Corona Extra	6

ALES & STOUTS

Long Trail Ale	7
Foolproof "Barstool"	7
Smithwick's	6
Samuel Adams Nitro Coffee Stout	7
Lagunitas IPA	7
Ommegang Witte	7
Ommegang Abbey Ale	9
Duvel	12
Guinness Pub Can	7
Allagash Curieux (750ml)	35
Samuel Adams 13th Hour (750ml)	18

OTHERS

Downeast Cider	7
Buckler N/A	6

* 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

Martinis

*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

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

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

SPECIALTY COCKTAILS -15

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

Boston Carré

*Putnam New England 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, Grand Ten
Craneberry Liqueur, Domaine de Canton Ginger, Ocean Spray*

WINES BY THE GLASS

Sparkling & Whites

LaLuca	Prosecco	<i>Veneto</i>	12
Pommery 187ml	Brut	<i>Reims</i>	24
Nicolas Feuillatte 187ml	Rosé Brut	<i>Épernay</i>	25
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

Reds

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 “Cygnet”	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