

## 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*

## 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 - 1/2 Dozen	18
Little Neck Clams on the Halfshell - 1/2 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	8
Samuel Adams Seasonal	8
Yeungling Traditional – Amber Lager	7
Lagunitas – Czech Style Pilsner	8
Allagash - White Ale	8
Stone - West Coast IPA	9
Harpoon IPA - American IPA	8
Founders – Porter	8

### LAGERS & LIGHT LAGERS

Heineken	8
Samuel Adams Light	8
Amstel Light	8
Coors Light	7

### ALES & STOUTS

Smithwick's - Irish Red Ale	8
Guinness Pub Can - Irish Dry Stout	10
Samuel Adams 13th Hour (750ml) - Belgian-Style Stout	18

### OTHERS

Magners 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.

## WINES BY THE GLASS

### *Sparkling & Whites*

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



**Smith & Wollensky**

### *Reds*

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

*Liquid Assets*  
 &  
*Bar Bites*