



THE PIANO BAR

JOHNNY'S SPECIAL LIBATIONS

- ANTIOXIDANT Stoli blueberry, green tea and pomegranate juice 12
 STORMIN' DORMAN Knob Creek, sweet vermouth, and Grand Marnier 12
 SWEET CELERY Grey Goose, muddled celery, blue cheese 12
 THE (212) Woodford Reserve, Chambord with sugared rim 12

🦪 RAW 🦪

OYSTERS on the half shell, three mignonette sauces 18.00

ALASKAN KING CRAB CLAWS, Louis Sauce 22.00

GULF SHRIMP COCKTAIL 16.00

LITTLENECK CLAMS, on the half shell 14.00

HAWAIIAN TUNA POKE 13.50

The "Splendid" SHELLFISH PLATTER 65.00 for 2

½ Maine lobster, gulf shrimp, oysters, Littleneck clams, Alaskan king crab claws and Hawaiian style tuna tartare

🦪 COOKED 🦪

JUMBO LUMP BLUE CRAB CAKE 18.00

ONION SOUP GRATINÉE 13.50

ANTIPASTI PLATTER, prosciutto, coppa, duck ham, salame, white bean olive salad, olives, homemade grissini 15.50

PRIME "STEAK FRITES" 38.00

HARRIS RANCH HAMBURGER & FRIES-cheddar or swiss 14.00



THE PIANO BAR

◆ BOTTLED BEERS ◆

BUD	4	BECK'S NON-ALCOHOLIC	5
BUD LIGHT	4	STELLA ARTOIS	5
COORS LIGHT	4	DESCHUTES ORGANIC ALE	5
AMSTEL LIGHT	5	FAT TIRE	5
PILSNER URQUELL	5	GUINNESS	7
HEINEKEN	5	CHIMAY	14
NEW BELGIUM SUNSHINE WHEAT	5		

◆ WINES BY THE GLASS ◆

WHITE		RED	
SARACINA SAUVIGNON BLANC	12	BAILEYANA PINOT NOIR	14
DEL CETTO ARNEIS	12	CHT STE. MICHELE MERLOT	11
MICHEL PICARD CHENIN BLANC	10	CONN CREEK CAB SAUV	15
J J PRUM SPATLESE	14	CATENA MALBEC	12
SONOMA CUTRER CHARONNAY	14	EPPONYMOUS CAB SAUV	30
STAG'S LEAP CHARDONNAY	22		

◆ SPARKLING WINES BY THE GLASS ◆

NICOLAS FEUILLATTE BRUT ROSÉ	25	VEUVE CLICQUOT BRUT	30
PIPER HEIDSIECK BRUT	17	PERRIER JOUET NV	22

◆ PORTS BY THE GLASS ◆

BARROS VINTAGE PORTO '85	25	TAWNY PORTO "10 YEAR"	10
BARROS LATE BOTTLED VINTAGE '00	10	TAWNY PORTO "30 YEAR"	22
BARROS LATE BOTTLED VINTAGE '01	12	TAWNY PORTO "40 YEAR"	30
BROADBENT MADEIRA "MALMSEY"	19	FONSECA "20 YEAR"	15