

WALL STREET GRILL DINNER MENU

RAW BAR APPETIZER

TUNA RIBBONS 25

AVOCADO MOUSSE | AROMATIC CITRUS EMULSION | CHILI OIL | HOUSE MADE CHIPS

CRISPY RICE 24

CHOICE: | SPICY TUNA | SPICY SALMON | GUACAMOLE

TUNA PIZZETTE 23

AHI TUNA | WASABI MAYO | CILANTRO | TRUFFLE ESSENCE | CITRUS SALT | SWEET SOY

SUSHI & SASHIMI (sashimi 2pc)

AHI TUNA 7/9

ATLANTIC SALMON 7/9

HAMACHI 7/9

CLASSIC ROLLS - SPECIALTY ROLLS

SPICY TUNA ROLL 12

TUNA AVOCADO ROLL 12

SPICY SALMON ROLL 12

CALIFORNIA ROLL 12

SALMON AVOCADO ROLL 12

VEGETABLE ROLL 10

TUNA MANGO ROLL 12

YELLOWTAIL JALAPENO ROLL 12

YELLOWTAIL SCALLION ROLL 12

FIRE DRAGON ROLL SPICY TUNA | AVOCADO | SPICY AIOLI 19

VOLCANO ROLL AVOCADO | CUCUMBER | KANI TEMPURA | SPICY TUNA & SPICY SALMON | TOBIKO 24

WSG ROLL HAMACHI | TORCHED ATLANTIC SALMON | CUCUMBER | UMAMI GLAZE | TRUFFLE SNOW 20

KAME-KAZE ROLL CHILEAN SEA BASS | CUCUMBER | TUNA | AVOCADO | SWEET & SPICY MAYO 19

SALMON KATSU ROLL KANI | AVOCADO | SALMON | CHIPOTLE | TRUFFLE TERIYAKI | PANKO CRUSTED 18

SUSHI PLATTER

SASHIMI PLATTER 18PC CHEF
SELECTION OF THE DAY 46

SUSHI PLATTER 3PC TUNA | 3PC
ATLANTIC SALMON | 3PC HAMACHI |
SPICY TUNA ROLL 45

WSG PLATTER 8PC SUSHI | 9PC
SASHIMI | 1 WSG ROLL 54

FARMERS MARKET

SIMPLE SALAD 16

FIELD GREENS | TOMATO | CUCUMBER | AVOCADO | AGED RED WINE VINAIGRETTE

CRUNCHY ASIAN SALAD 21

MARINATED CHICKEN SKEWERS | THAI HERBS | BEAN SPROUTS | PEANUTS | CABBAGE | BOK CHOY | MANGO | MISO PEANUT DRESSING

BABY ARUGULA SALAD 18

BARTLETT PEAR | ROASTED BEETS | HAZELNUT "CRÈME" | BALSAMIC DRESSING

TO SHARE

WSG CHICKEN SOUP 16
VEGETABLES | LEMON | ORZO | DILL

GENERAL KAME CRISPY CHICKEN 24
TERIYAKI-5 SPICE GLAZE | AVOCADO | SRIRACHA AIOLI

BEEF CARPACCIO 23
ROASTED GARLIC AIOLI | CROUTONS | RADISH | BABY
ARUGULA | PICKLED HON SHIMEJI MUSHROOM

OVEN ROASTED CAULIFLOWER 18
PISTACHIO | CRAISINS | TAHINI-SAFFRON EMULSION SAUCE |
FRESH GARDEN HERBS

CRISPY THAI BEEF 26
MARINATED FLAT IRON STRIPS | GINGER APRICOT SAUCE |
BOURBON SRIRACHA BBQ SAUCE

GRILLED LAMB RIBLETS 27
MIXED GREENS | SZECHUAN PEPPER | HONEY GLAZE

DOCK TO TABLE

CHILEAN SEA BASS 49
FENNEL | RADISH | CUCUMBER | HEIRLOOM TOMATO | CHILLED HERB VINAIGRETTE

ATLANTIC SALMON 32
SNOW PEAS | TOMATO & CORN CONFIT | BASIL EMULSION

BRANZINO 39
ARTICHOKE | AVOCADO | GRAPEFRUIT CONFIT | OLIVES

FARM TO TABLE

ROASTED ORGANIC CHICKEN 29
ROASTED BREAST & THIGH | CORN | HARICOT VERTS | CHICKEN AU JUS

WSG BURGER 31
SMOKEHOUSE AIOLI | ONION & MUSHROOM | BRIOCHE ROLL | FRENCH FRIES

RACK OF LAMB per chop 18
HERBS DE PROVENCE | SWISS CHARD | FIG & BALSAMIC AGRODOLCE | WHIPPED POTATO

BUTCHERS CORNER

BONELESS RIBEYE 16oz 69
CHILI RUBBED | BLISTERED BABY PEPPERS | CIPOLLINI ONIONS | CHIMICHURRI

PEARL STREET 24oz 78
PIQUILLO PEPPER EMULSION | CAJUN DUST | SWISS CHARD

RIB CHOP 22oz 76
ROASTED MAITAKE | BRANDY CARAMELIZED ONION SOUBISE

SIDES 14

HAND CUT FRENCH FRIES
HARICOT VERTS

SAUTEED SWISS CHARD
MUSHROOM MEDLEY

CORN LOVE
WHIPPED POTATOES

EXECUTIVE CHEF | JOSEPH PAULINO

*Consuming raw or uncooked meats, poultry, seafood or eggs may increase your risk of foodborne illness.
A suggested gratuity of 20% will be added to the check of parties of six and more*