

WALL STREET GRILL

LUNCH MENU

SALAD

SIMPLE SALAD 19
FIELD GREENS, TOMATO,
CUCUMBER, AVOCADO, OLIVE OIL,
ROASTED GARLIC DRESSING

AVOCADO & BEET SALAD 25
SHAVED FENNEL,
RADICCHIO, ARUGULA,
TANGERINE VINAIGRETTE

CAESAR SALAD 18
CHOPPED ROMAINE HEARTS, KALE,
CROUTONS RADISH. LEMON,
ROASTED TOMATOES

ADD A PROTEIN TO YOUR SALAD

SALMON 10

GRILLED CHICKEN 12

SLICED STEAK 14

APPETIZERS

SOUP OF THE DAY
CHEF'S DAILY PREPARATION

MP

WSG CHICKEN SOUP
SEASONAL VEGETABLES

18

CAULIFLOWER BITES
BUTTERNUT SQUASH PURÉE,
PUMPKIN SEEDS, SAGE, KECAP MANIS

28

**GENERAL KAME'S
CRISPY CHICKEN**

29

BUFFALO AIOLI, TERIYAKI GLAZE,
GUACAMOLE

CRISPY THAI BEEF

32

MARINATED FLAT IRON STRIPS,
SPICY THAI TIGER SAUCE & BOURBON SRIRACHA BBQ



BURGERS & SANDWICHES

CLASSIC BURGER 29
LETTUCE, TOMATO, RED ONION,
BRIOCHE BUN

STEAK SANDWICH 39
CHIMICHURRI MARINATED,
CHARRED PEPPERS & ONIONS, SALSA VERDE

DIP SANDWICH 28
SHAVED BRISKET, PICKLED ONIONS,
HORSERADISH REMOULADE

WSG DRY AGED BURGER 46
SHORT RIB & ONION MARMALADE,
GUACAMOLE

**CHEF'S SPECIAL
CREATION** MP

CHICKEN SANDWICH 29
MARINATED CHICKEN, ROASTED PEPPERS,
ROASTED PORTOBELLO, BALSAMIC AIOLI

ENTREES & STEAKS

ALL SERVED WITH FRENCH FRIES & MARKET VEGETABLES

ROASTED CHICKEN 44

ATLANTIC SALMON 42

CHILEAN SEABASS 52

BONELESS RIBEYE 16OZ 82

RIB CHOP 24OZ 86

PEARL STREET 24OZ 79

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 ON PARTIES OF SIX & MORE



RAW BAR

TUNA RIBBONS

AVOCADO MOUSSE, CHILI OIL,
HOUSE MADE CHIPS

32

TUNA PIZZETTE 3PCS

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

26

CRISPY RICE

CHOICE OF SPICY TUNA, SPICY SALMON,
GUACAMOLE OR MIX

29

SALMON YAKISHIMO

MARINATED SALMON TORO, JALAPEÑO,
SHAVED ONION, SOY EMULSION

29

SUSHI & SASHIMI

8/10 (SASHIMI 2PCS)

AHI TUNA

ATLANTIC SALMON

SPICY TUNA

HAMACHI

IKURA

CLASSIC SUSHI ROLLS

SPICY TUNA

15

CALIFORNIA

15

SALMON AVOCADO

15

YELLOWTAIL JALAPEÑO

15

TUNA AVOCADO

15

YELLOWTAIL SCALLION

15

SPICY SALMON

15

KING OYSTER MUSHROOM

13

TUNA MANGO

15

VEGETABLE

13

SPECIALTY ROLLS

FIRE DRAGON ROLL

SPICY TUNA, AVOCADO OUTSIDE,
SPICY AIOLI

23

PEARL ROLL

COOKED SALMON, AVOCADO, CUCUMBER,
MANGO, GINGER-TERIYAKI GLAZE, WONTON

25

VOLCANO ROLL

AVOCADO, KANI TEMPURA, TOBIKO,
SPICY TUNA & SPICY SALMON

29

SALMON KATSU ROLL

PANKO CRUSTED, KANI, AVOCADO, SALMON,
CHIPOTLE-TRUFFLE TERIYAKI

24

WSG ROLL

HAMACHI, TORCHED ATLANTIC SALMON,
CUCUMBER, TRUFFLE SNOW, UMAMI GLAZE

26

KAME-KAZE ROLL

CHILEAN SEA BASS, CUCUMBER,
TUNA, AVOCADO, SWEET & SPICY MAYO

25