



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
CHEF'S DAILY NIGIRI	MP	YELLOWTAIL JALAPEÑO PONZU	31

SUSHI & SASHIMI

9/11 (SASHIMI 2PCS)

AHI TUNA	ATLANTIC SALMON	SPICY TUNA
HAMACHI		IKURA

CLASSIC SUSHI ROLLS

SPICY TUNA	16	CALIFORNIA	16
SALMON AVOCADO	16	YELLOWTAIL JALAPEÑO	16
TUNA AVOCADO	16	YELLOWTAIL SCALLION	16
SPICY SALMON	16	KING OYSTER MUSHROOM	16
TUNA MANGO	16	VEGETABLE	14

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



FARMER'S MARKET

SIMPLE SALAD 19

FIELD GREENS, TOMATOES, CUCUMBER,
AVOCADO, RADISH, LEMON,
EXTRA VIRGIN OLIVE OIL

ROASTED BEET SALAD 25

CANDY STRIPED BEETS, DRIED CRANBERRY,
WALNUTS, GRANNY SMITH APPLES,
TUSCAN KALE, CIDER MAPLE DRESSING

GRILLED ASPARAGUS SALAD 26

POACHED EGG, CANDIED PISTACHIOS,
PETITE GREENS, SPICED FIGS,
PORT WINE-BALSAMIC VINAIGRETTE

POACHED PEAR SALAD 26

RED WINE POACHED PEAR,
TRI COLOR ITALIAN CHICORIES,
PECANS, POMEGRANATE, DELICATA SQUASH,
BALSAMIC DRESSING

KATSU CHICKEN SALAD 28

PANKO CRUSTED CHICKEN,
MIXED GREENS, ROMAINE HEARTS,
CARROTS, RED PEPPERS, MANGO,
BEAN SPROUTS, EDAMAME,
CREAMY SESAME DRESSING



TO SHARE



WSG CHICKEN SOUP 18

SEASONAL VEGETABLES, ORZO,
ESSENCE OF LEMON

WSG CRISPY CHICKEN 32

SPICY AIOLI, SAKE SOY MARINADE,
GUACAMOLE

CRISPY THAI BEEF 35

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

HANGING BEEF 38

SMOKED & CURED BEEF CUTS,
BUTTERSCOTCH- BLACK PEPPER GLAZE,
SRIRACHA RANCH

LAMB RIBLETS 46

SZECHUAN PEPPER-HONEY GLAZE

BLISTERED SHISHITO PEPPERS 22

TRUFFLED TABAYAKI, TEMPURA CRUNCHIES

CROQUETTES 33

CHORIZO BRAISED SHORT RIB & POTATO,
JALAPENO & SCALLION CONDIMENT,
POBLANO EMULSION

SOUP OF THE DAY MP

CHEF'S DAILY PREPARATION

MARKET FLATBREAD MP

OFFALY GOOD MP

CHEF'S SELECTION OF SPECIAL CUTS

DUCK POTSTICKERS 36

DUCK, SHIITAKE MUSHROOMS,
GINGER & GARLIC JALAPEÑOS,
AGED SOY DIPPING SAUCE

BEEF SPARE RIBS 2PCS 35

CASHEW BUTTER, MISO CARAMEL,
APPLE-JALAPEÑO JAM

TRI COLOR CAULIFLOWER 32

ZAATAR ROASTED, CREAMY HUMMUS,
TOASTED PINE NUTS

CRACKLING SHROOMS & CHOKES 28

ROASTED MAITAKE MUSHROOMS,
ARTICHOKE HEARTS, GARLIC CHIPS,
LIME & HERB VINAIGRETTE, BLACK GARLIC AIOLI

BEEF CARPACCIO 38

CAPERS, ARUGULA, FRISÉE, PITA,
HORSERADISH EMULSION

PRIVATE SPACE AVAILABLE

WALL STREET GRILL IS THE PERFECT VENUE FOR YOUR EVENT.
FOR INQUIRIES CONTACT DANNY@WALLSTREETGRILL.COM

DOCK TO TABLE

- CHILEAN SEA BASS

PINEAPPLE-BLACK FRIED RICE,
THAI COCONUT CURRY SAUCE

56
- ATLANTIC SALMON

QUINOA CRUSTED, BUTTERNUT SQUASH,
BRUSSEL SPROUT & ROOT VEGETABLE HASH

43
- BRONZINO

ROASTED PARSNIP PURÉE,
CARAMELIZED FENNEL, CHANTERELLES,
WHITE WINE SAUCE

48



FARM TO TABLE

- WSG COWBOY BURGER

BBQ SHREDDED BRISKET,
CARAMELIZED ONIONS, GUACAMOLE,
FRENCH FRIES, CHIPOTLE AIOLI

49
- ROASTED CHICKEN

WHITE ASPARAGUS, HARICOT VERTS,
TRUFFLE & HERB WHIPPED POTATOES,
PORCINI DEMI-GLACE

45
- RACK OF LAMB

ZAATAR MARINATED CHOPS,
SMOKED EGGPLANT, CHICKPEAS,
PRESERVED CUCUMBERS

88
- MASALA SHORT RIB

COCONUT STICKY RICE,
BOK CHOY, SHIITAKE MUSHROOMS,
RED FINGER CHILI

85

DAILY STEAK SPECIALS

SUNDAY CHATEAU 14OZ 120	MONDAY BEEF WELLINGTON 8 oz 96	TUESDAY TOMAHAWK 42 oz 198
WEDNESDAY DELMONICO 24 oz 129		THURSDAY BISON RIB STEAK 18 oz MP



BUTCHER'S CORNER

BONELESS RIBEYE 16 oz CELERY ROOT PUREE, RED WINE SHALLOT CONFIT	85	RIB CHOP 24 oz ROASTED BONE MARROW, ROASTED GARLIC	98
PEARL STREET 24 oz PIRI PIRI RUB, CHIMMICHURRI SAUCE	92	PEPPER CRUSTED FILET 8 oz PARSLEY ROOT & TRUFFLE PURÉE, AU POIVRE SAUCE	85
HANGER STEAK 10 oz MISO ROASTED SWEET POTATO, MAITAKE MUSHROOM	81	SURPRISE STEAK 10 oz MEDLEY OF CHEF'S SPRING MARKET VEGETABLE S	99

SIDES 17

- CRISPY FRENCH FRIES

MUSHROOM MEDLEY

TRUFFLE FRIES

SPINACH

20

24
- BROCCOLINI

SPRING VEG MEDLEY

HARICOT VERTS

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 ON PARTIES OF SIX & MORE