



FARMER'S MARKET

SIMPLE SALAD

21
FIELD GREENS, TOMATOES,
AVOCADO, CUCUMBER, RADISH,
RED WINE VINAIGRETTE

CRISP KOLKATA SALAD

27
SLICED CUCUMBER, YOUNG CELERY,
GREEN APPLES, FENNEL. CARROTS,
CREAMY CURRY-RAISIN EMULSION

BABY KALE & "BACON" SALAD

28
SUN DRIED TOMATOES, AVOCADO,
CARROTS. GREAT NORTHERN BEANS,
TOASTED PISTACCHIO & MAPLE DRESSING

GRILLED PEAR & BEET SALAD

38
FRISSÉE, ARUGULA,
THINLY SLICED "PROSCUITTO",
CASHEW RICOTTA "CHEESE" FRITTERS,
BALSAMIC PORT WINE & GINGER VINAIGRETTE,
TOASTED PUMKIN SEEDS

ASIAN CHICKEN SALAD

29
ARUGULA, ROMAINE HEARTS,
NOODLES, BEAN SPROUTS,
BASIL, CILANTRO, CARROTS,
RED PEPPERS, MANGO,
CHILI LIME VINAIGRETTE



TO SHARE



GRANDMA BELLA'S CHICKEN SOUP

19
SHERRY WINE FORTIFIED BROTH, FRESH DILL,
SEASONAL VEGETABLES, THIN NOODLES

CLASSIC BBQ DUCK SPRING ROLLS

36
HOUSE CURED DUCK CONFIT, MUSHROOMS,
RED CABBAGE, SIGNATURE COFFEE BBQ SAUCE

BEEF & "BACON" KIMCHI DUMPLINGS

36
GINGER, GARLIC, SHIITAKE MUSHROOMS,
JALAPEÑO, AGED SOY DIPPING SAUCE

FLAT IRON STRIPS

36
CRISPY BEEF, SPICY THAI TIGER SAUCE &
BOURBON-SRIRACHA BBQ

HANGING BEEF

39
SMOKED & CURED BEEF CUTS,
BUTTERSCOTCH-BLACK PEPPER GLAZE,
SRIRACHA RANCH

PETIT LAMB RIBS

46
CHAR SUI MARINADE

VEAL TACOS AL PASTOR

39
SLOW COOKED VEAL BREAST, PINEAPPLE,
DRIED CHILES, TROPICAL SALSA

SOUP OF THE DAY

MP
CHEF'S DAILY PREPARATION

MARKET FLATBREAD

MP

OFFALY GOOD

MP
CHEF'S SELECTION OF SPECIAL CUTS

KARAAGE CHICKEN

33
CRISPY BONELESS BITES, SWEET SOY GLAZE,
KIMCHI, GUACAMOLE, SPICY AIOLI

BRISKET POPPERS

34
BEER BRAISED BRISKET-STUFFED SWEET PEPPERS,
PICKLED ONIONS, CREAMY POBLANO RANCH

BLISTERED SHISHITO PEPPERS

22
TRUFFLED TABAYAKI, TEMPURA CRUNCHIES

SHROOMS & CHOKES

29
MAITAKE MUSHROOMS, ARTICHOKE HEARTS,
TAHINA SPIKED YOUNG CARROT PURÉE

CARNE CRUDO DUO

46
HAND CUT BEEF TARTARE, SEARED CARPACCIO,
SWEET PICKLE RELISH, CAPERS, VIRGIN OLIVE OIL,
BALSAMIC GLAZE, ARTESANAL TOAST

CELEBRATE WITH US. OUR ROOFTOP, GARDEN & PRIVATE ROOMS
ARE THE PERFECT VENUE FOR YOUR NEXT EVENT.
FOR INQUIRIES CONTACT DANNY@WALLSTREETGRILL.COM

DOCK TO TABLE

CHILEAN SEA BASS 61
ROASTED MISO & SESAME GLAZE,
BABY BOK CHOY, CRISPY RICE CAKE,
PICKLED GINGER & BEET COULIS

ATLANTIC SALMON 48
OLIVE TAPANADE BRUSHED FILET, HERBS,
TUSCAN WHITE BEAN & SUN DRIED
TOMATO RAGOUT, EGGPLANT HUMMUS

BRONZINO PROVENCAL 54
SAFFRON, MUSHROOM & AVOCADO RISOTTO,
TOMATOES, CAPERS, KALAMATA OLIVES,
WHITE WINE SAUCE, FRESH HERBS



FARM TO TABLE

HERB ROASTED CHICKEN 48
BUBBLE & SQUEEK POTATOES, BROCCOLINI,
SALSIFY, GLAZED CARROTS, TARRAGON JUS

BABY LAMB CHOPS 3PCS 89
MUSTARD & PANKO CRUSTED CHOPS,
LAMB FIRECRACKER, KALAMATA OLIVES,
EGGPLANT CAPONATA

DRY AGED PRIME BURGER 54
CARAMELIZED ONIONS & MUSHROOMS,
GARLIC AIOLI, FRENCH FRIES, CLASSIC GARNISH

DUCK CARNIVÀLE 72
SLICED BREAST, GRILLED DUCK SAUSAGE,
TRUFFLED LIVER MOUSSE WONTON,
DUCK CONFIT & MUSHROOM RAGOUT,
CELERIAC-VANILLA PUREE,
PORT WINE & GINGER GASTRIC,
CURRANT COMPOTE

BRAISED BBQ SHORT RIBS 87
CARAMELIZED CORN & ONION POLENTA,
MARKET DRIVEN VEGETABLES,
SIGNATURE COFFEE BBQ SAUCE

DAILY STEAK SPECIALS

SUNDAY CHATEAU 14oz 120	MONDAY BONE IN FILET 14oz 120	TUESDAY DELMONICO 20oz 138
WEDNESDAY TOMAHAWK 42oz 212		THURSDAY "PORTERHOUSE" 40oz 220

BUTCHER'S CORNER

ALL SERVED WITH RED WINE SHALLOT & BEARNAISE SAUCE

BONELESS RIBEYE 16oz	91	RIB CHOP 24oz	105
FILET 10oz	91	PEARL STREET 24oz	98
HANGER STEAK 10oz	87		

SIDES

18

BROCCOLINI
CRISPY FRENCH FRIES
TRUFFLE FRIES 25
MUSHROOM MEDLEY 21

SPINACH
HARICOT VERTS
VEGETABLE MEDLEY
WHIPPED POTATOES
BUBBLE & SQUEEK POTATOES

EXECUTIVE CHEF DAVID KOLOTKIN

CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD
OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

A SUGGESTED GRATUITY OF 21% WILL BE ADDED TO THE CHECK ON PARTIES OF SIX & MORE.



RAW BAR

TUNA RIBBONS AVOCADO MOUSSE, CHILI OIL, HOUSE MADE CHIPS	33	TUNA PIZZETTES 3PCS AHI TUNA, WASABI MAYO, CILANTRO, TRUFFLE ESSENCE, CITRUS SALT, SWEET SOY	27
CRISPY RICE CHOICE OF SPICY TUNA, SPICY SALMON, GUACAMOLE OR MIX	30	SALMON YAKISHIMO MARINATED SALMON TORO, JALAPEÑO, SHAVED ONION, SOY EMULSION	30
CHEF KAME'S DAILY NIGIRI	MP	YELLOWTAIL JALAPEÑO PONZU	32

SUSHI & SASHIMI

10 / 12 (SASHIMI 2PCS)

AHI TUNA	ATLANTIC SALMON	SPICY TUNA
HAMACHI		IKURA

CLASSIC SUSHI ROLLS

SPICY TUNA	18	CALIFORNIA	18
SALMON AVOCADO	18	YELLOWTAIL JALAPEÑO	18
TUNA AVOCADO	18	YELLOWTAIL SCALLION	18
SPICY SALMON	18	MUSHROOM	18
TUNA MANGO	18	VEGETABLE	16

MIXED SUSHI PLATTER MP
CHEF'S SELECTION

SPECIALTY ROLLS

WSG ROLL HAMACHI, TORCHED ATLANTIC SALMON, CUCUMBER, UMAMI GLAZE	27	KAME-KAZE ROLL CHILEAN SEA BASS, CUCUMBER, TUNA, AVOCADO, SWEET & SPICY MAYO	26
FIRE DRAGON ROLL SPICY TUNA, AVOCADO OUTSIDE, SPICY AIOLI	24	PEARL ROLL COOKED SALMON, AVOCADO, CUCUMBER, MANGO, GINGER-TERIYAKI GLAZE, WONTON	26
SALMON KATSU ROLL PANKO CRUSTED, KANI, AVOCADO, SALMON, CHIPOTLE-TRUFFLE TERIYAKI	25	VOLCANO ROLL AVOCADO, KANI TEMPURA, TOBIKO, SPICY TUNA & SPICY SALMON	30