



WALL STREET GRILL



SALAD

SIMPLE SALAD

FIELD GREENS, TOMATOES,
CUCUMBER, RADISH,
WSG HOUSE DRESSING

16

CHOPPED COBB SALAD

ROMAINE HEARTS, CHERRY TOMATOES,
AVOCADO, CUCUMBER, BEEF BACON,
HARD BOILED EGG, RANCH DRESSING

25

CAESAR SALAD

CHOPPED ROMAINE HEARTS, RADISH,
CROUTONS, ROASTED TOMATOES,
ROASTED GARLIC & LEMON DRESSING

18

ADD A PROTEIN TO YOUR SALAD

GRILLED CHICKEN

14

PEPPER FILET

26

SALMON

17

SEARED TUNA

20

CHILEAN SEABASS

26

APPETIZERS

GRANDMA BELLA'S CHICKEN SOUP

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

19

SHROOMS & CHOKES

MAITAKE MUSHROOMS, ARTICHOKE HEARTS,
TAHINA SPIKED YOUNG CARROT PURÉE

29

BBQ DUCK SPRING ROLLS

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

36

KARAAGE CHICKEN

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

33

FLAT IRON STRIPS

CRISPY BEEF, SPICY THAI TIGER SAUCE,
BOURBON SRIRACHA BBQ

36

HANGING BEEF

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

39

BEEF & "BACON"

KIMCHI DUMPLINGS

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

36

CHIPOTLE BBQ

SHORTRIBS

COLESLAW

42

PASTA OF THE DAY

CHEF'S SPECIAL CREATION

MP



BURGERS & SANDWICHES

ALL SERVED WITH FRENCH FRIES



AGED PRIME BURGER

CARAMELIZED ONIONS & MUSHROOMS,
CLASSIC GARNISH, GARLIC AIOLI

48

BBQ SHORTRIB SANDWICH

CRISPY ONIONS,
TEXAS BBQ SLAW

39

STEAK SANDWICH

CHIMICHURRI MARINATED,
CHARRED PEPPERS & ONIONS, SALSA VERDE

42

PASTRAMI SANDWICH

AGED PRIME BEEF, SHAVED PASTRAMI,
MUSTARD AIOLI, GUACAMOLE

48

CHICKEN SANDWICH

MARINATED CHICKEN, TOMATOES,
BABY ARUGULA, BASIL, BALSAMIC AIOLI

30

SALMON BURGER

RED PEPPER, SHALLOTS, TOMATO,
RED ONION, LETTUCE, DILL CREAM AIOLI

36

STEAKS & ENTREES

CENTER CUT RIBEYE 10oz

58

BONELESS RIBEYE 16oz

91

RIB CHOP 24oz

102

PEARL STREET 24oz

95

ALL STEAKS ARE GARNISHED WITH GREENS &
BLISTERED RAINBOW TOMATOES

HERB ROASTED CHICKEN

BUBBLE & SQUEEK POTATOES,
BROCCOLINI, SALSIFY,
GLAZED CARROTS,
TARRAGON JUS

41

ATLANTIC SALMON

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

43

CHILEAN SEABASS

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

54

BRONZINO PROVENCAL

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

54

SIDES 17

HARICOT VERTS
BROCCOLINI

WHIPPED POTATOES
FRENCH FRIES

MUSHROOM MEDLEY
SAUTEÉD SPINACH 19

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

SALMON YAKISHIMO

MARINATED SALMON TORO, JALAPEÑO,
SHAVED ONION, SOY EMULSION

30

CRISPY RICE

CHOICE OF SPICY TUNA, SPICY SALMON,
GUACAMOLE OR MIX

30

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

SUSHI & SASHIMI

10/12 (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

KAME-KAZE ROLL

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

26

WSG ROLL

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

27

FIRE DRAGON ROLL

SPICY TUNA, AVOCADO OUTSIDE,
SPICY AIOLI

24

SALMON KATSU ROLL

PANKO CRUSTED, KANI, AVOCADO, SALMON,
TRUFFLE TERIYAKI

25

PEARL ROLL

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

26

VOLCANO ROLL

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

30