



FARMER'S MARKET

SIMPLE SALAD

21

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

BABY KALE & "BACON" SALAD

28

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

GRILLED PEAR & BEET SALAD

38

FRISSEE, 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

SOUP OF THE DAY

MP

CHEF'S DAILY PREPARATION

MARKET FLATBREAD

MP

KARAAGE CHICKEN

33

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

CLASSIC BBQ DUCK SPRING ROLLS

36

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

HANGING BEEF

39

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

BEEF & "BACON" KIMCHI DUMPLINGS

36

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

SHROOMS & CHOKES

29

MAITAKE MUSHROOMS,
ARTICHOKE HEARTS,
TAHINA SPIKED YOUNG CARROT PURÉE

FLAT IRON STRIPS

36

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

VEAL TACOS AL PASTOR

39

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

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

FARM TO TABLE

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

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

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

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



BUTCHER'S CORNER

ALL SERVED WITH RED WINE SHALLOT & BEARNAISE SAUCE

BONELESS RIBEYE 16oz	97	PEARL ST. RIB CHOP 22oz	105
FILET 10oz	91	HANGER STEAK 10oz	87

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

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
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SIDES

18

BROCCOLINI		SPINACH	
CRISPY FRENCH FRIES		VEGETABLE MEDLEY	
TRUFFLE FRIES	25	WHIPPED POTATOES	
MUSHROOM MEDLEY	21	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	33	TUNA PIZZETTES 3PCS	27
AVOCADO MOUSSE, CHILI OIL, HOUSE MADE CHIPS		AHI TUNA, WASABI MAYO, CILANTRO, TRUFFLE ESSENCE, CITRUS SALT, SWEET SOY	
CRISPY RICE	30	SALMON YAKISHIMO	30
CHOICE OF SPICY TUNA, SPICY SALMON, GUACAMOLE OR MIX		MARINATED SALMON TORO, JALAPEÑO, SHAVED ONION, SOY EMULSION	
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	27	KAME-KAZE ROLL	26
HAMACHI, TORCHED ATLANTIC SALMON, CUCUMBER, UMAMI GLAZE		CHILEAN SEA BASS, CUCUMBER, TUNA, AVOCADO, SWEET & SPICY MAYO	
FIRE DRAGON ROLL	24	PEARL ROLL	26
SPICY TUNA, AVOCADO OUTSIDE, SPICY AIOLI		COOKED SALMON, AVOCADO, CUCUMBER, MANGO, GINGER-TERIYAKI GLAZE, WONTON	
SALMON KATSU ROLL	25	VOLCANO ROLL	30
PANKO CRUSTED, KANI, AVOCADO, SALMON, CHIPOTLE-TRUFFLE TERIYAKI		AVOCADO, KANI TEMPURA, TOBIKO, SPICY TUNA & SPICY SALMON	