



## FARMER'S MARKET

### SIMPLE SALAD

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

21

### BABY KALE & "BACON" SALAD

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

28

### GRILLED PEAR & BEET SALAD

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

38

### ASIAN CHICKEN SALAD

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

29



## TO SHARE



### GRANDMA BELLA'S CHICKEN SOUP

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

19

### SOUP OF THE DAY

CHEF'S DAILY PREPARATION

MP

### MARKET FLATBREAD

MP

### KARAAGE CHICKEN

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

33

### CLASSIC BBQ DUCK SPRING ROLLS

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

36

### HANGING BEEF

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

39

### BEEF & "BACON" KIMCHI DUMPLINGS

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

36

### SHROOMS & CHOKES

MAITAKE MUSHROOMS,  
ARTICHOKE HEARTS,  
TAHINA SPIKED YOUNG CARROT PURÉE

29

### FLAT IRON STRIPS

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

36

### VEAL TACOS AL PASTOR

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

39

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

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

## DAILY STEAK SPECIALS

SUNDAY  
**CHATEAU 14oz**  
 120

MONDAY  
**BONE IN FILET 14oz**  
 120

TUESDAY  
**DELMONICO 20oz**  
 138

WEDNESDAY  
**TOMAHAWK 42oz**  
 245



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

## SIDES

18

**BROCCOLINI**  
**CRISPY FRENCH FRIES**  
**TRUFFLE FRIES** 25  
**MUSHROOM MEDLEY** 21

**SPINACH**  
**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

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

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