



## RAW BAR

<b>TUNA RIBBONS</b> AVOCADO MOUSSE, CHILI OIL, HOUSE MADE CHIPS	32	<b>TUNA PIZZETTE 3PCS</b> AHI TUNA, WASABI MAYO, CILANTRO, TRUFFLE ESSENCE, CITRUS SALT, SWEET SOY	26
<b>CRISPY RICE</b> CHOICE OF SPICY TUNA, SPICY SALMON, GUACAMOLE OR MIX	29	<b>SALMON YAKISHIMO</b> MARINATED SALMON TORO, JALAPEÑO, SHAVED ONION, SOY EMULSION	29
<b>CHEF'S DAILY NIGIRI</b>	MP	<b>YELLOWTAIL JALAPEÑO PONZU</b>	31

## SUSHI & SASHIMI

8/10 (SASHIMI 2PCS)

AHI TUNA	ATLANTIC SALMON	SPICY TUNA
HAMACHI		IKURA

## CLASSIC SUSHI ROLLS

SPICY TUNA	15	CALIFORNIA	15
SALMON AVOCADO	15	YELLOWTAIL JALAPEÑO	15
TUNA AVOCADO	15	YELLOWTAIL SCALLION	15
SPICY SALMON	15	KING OYSTER MUSHROOM	13
TUNA MANGO	15	VEGETABLE	13

## SPECIALTY ROLLS

<b>FIRE DRAGON ROLL</b> SPICY TUNA, AVOCADO OUTSIDE, SPICY AIOLI	23	<b>PEARL ROLL</b> COOKED SALMON, AVOCADO, CUCUMBER, MANGO, GINGER-TERIYAKI GLAZE, WONTON	25
<b>VOLCANO ROLL</b> AVOCADO, KANI TEMPURA, TOBIKO, SPICY TUNA & SPICY SALMON	29	<b>SALMON KATSU ROLL</b> PANKO CRUSTED, KANI, AVOCADO, SALMON, CHIPOTLE-TRUFFLE TERIYAKI	24
<b>WSG ROLL</b> HAMACHI, TORCHED ATLANTIC SALMON, CUCUMBER, TRUFFLE SNOW, UMAMI GLAZE	26	<b>KAME-KAZE ROLL</b> 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  
SHAVED FENNEL, BABY ARUGULA,  
STRAWBERRIES, ROASTED MARKET BEETS,  
POPPYSEED DRESSING

**GRILLED ASPARAGUS SALAD** 26  
POACHED EGG, CANDIED PISTACHIOS,  
PETITE GREENS, SPICED FIGS,  
PORT WINE-BALSAMIC VINAIGRETTE

**CHOPPED TOSCANA SALAD** 26  
ROASTED TOMATOES, CHICKPEAS,  
BEEF SALAMI, ITALIAN CHICORIES,  
CUCUMBER, RADISH,  
MEDITERRANEAN 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, HERB EGG NOODLES

**WSG CRISPY CHICKEN** 28  
GOCHUJANG & SAKE, YUZU AIOLI,  
GUACAMOLE

**CRISPY THAI BEEF** 35  
FLAT IRON STRIPS,  
SPICY THAI TIGER SAUCE &  
BOURBON-SRIRACHA BBQ

**HANGING BEEF** 38  
SMOKED & CURED BEEF CUTS,  
CHIPOTLE MAPLE GLAZE, MUSTARD RANCH

**BEEF SLIDERS** 35  
SHAVED BLACK ANGUS RIBEYE,  
VIDALIA ONIONS, TRUFFLE AIOLI

**LAMB RIBLETS** 43  
9 SPICE MARINATED,  
GREEN GODDESS TAHINI,  
RED WINE REDUCTION

**BLISTERED SHISHITO PEPPERS** 22  
TRUFFLED TABAYAKI, FURIKAKE

**SUMMER CORN DUMPLINGS** 30  
FIRE ROASTED CHERRY TOMATOES,  
PICKLED SHALLOTS, TOMATILLO SAUCE

**SOUP OF THE DAY** MP  
CHEF'S DAILY PREPARATION

**MARKET FLATBREAD** MP

**OFFALY GOOD** MP  
CHEF'S SELECTION OF SPECIAL CUTS

**DUCK SPRING ROLLS** 36  
SHREDDED DUCK CONFIT,  
NAPA CABBAGE, SCALLIONS,  
SESAME & GARLIC DIPPING SAUCE

**BEEF SPARE RIBS 3PCS** 48  
CASHEW BUTTER, MISO CARAMEL,  
APPLE JALAPEÑO JAM

**CAULIFLOWER BITES** 32  
TAHINI, HARISSA, DATES, PISTACHIO, MINT

**D.I.P.S.** 24  
AVOCADO & JALAPEÑO HUMMUS, ZAALOUK,  
TAHINI, MARINATED OLIVES & TOMATOES,  
GRILLED PITA

**EVERYTHING CRUSTED TUNA** 33  
PINEAPPLE & CONFIT, CHIPOTLE TERIYAKI

**BEEF CARPACCIO** 38  
CAPERS, ARUGULA, FRISÉE, FOCACCIA,  
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** 56  
PINEAPPLE-BLACK FRIED RICE,  
THAI COCONUT CURRY SAUCE
- ATLANTIC SALMON** 43  
QUINOA CRUSTED, BABY ZUCCHINI,  
ROASTED WHITE ASPARAGUS,  
ROSEMARY INFUSED CITRUS EMULSION
- BRONZINO** 48  
YELLOW WAX BEANS, HARICOT VERTS,  
SNOW PEAS, FAVA BEANS, ROUILLE SAUCE



## FARM TO TABLE

- WSG COWBOY BURGER** 49  
BBQ SHREDDED BRISKET,  
CARMELIZED ONIONS, GUACAMOLE,  
FRENCH FRIES, CHIPOTLE AIOLI
- ROASTED CHICKEN** 45  
OYSTER MUSHROOMS, ROASTED CARROTS,  
BASIL WHIPPED POTATOES,  
MARSALA DEMI-GLACE
- RACK OF LAMB** 88  
PISTACHIO DUKKAH CRUSTED,  
POTATO CROQUETTE,  
BABY ZUCCHINI, AJVAR SAUCE
- VEAL CHOP 16 OZ** 85  
DUCK FAT ROASTED POTATOES

## DAILY STEAK SPECIALS

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

## BUTCHER'S CORNER

<b>BONELESS RIBEYE 16 OZ</b> 85 CHIPOTLE ONION MARMALADE, PICKLED JALAPEÑOS, RED PEPPER COULIS	<b>RIB CHOP 24 OZ</b> 98 ROASTED BONE MARROW, ROASTED GARLIC
<b>PEARL STREET 24 OZ</b> 92 HEIRLOOM TOMATOES, CHIMMICHURRI SAUCE	<b>PEPPER CRUSTED FILET 8 OZ</b> 85 TRUFFLED ENGLISH PEA PUREE, MAITAKE MUSHROOMS, PORT REDUCTION
<b>HANGER STEAK 10 OZ</b> 81 SALSA VERDE, CHARRED CORN SALSA	<b>SURPRISE STEAK 10 OZ</b> 99 CHEF'S MARKET SPRING VEGETABLE MEDLEY

## SIDES 17

- CRISPY FRENCH FRIES**  
**MUSHROOM MEDLEY** 20  
**TRUFFLE FRIES** 24  
**SPINACH**
- 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