

FARM TO TABLE

<b>ROASTED ORGANIC CHICKEN</b> 44 WITH GARLIC, HARIKOT VERTS, POTATOES RUBBED WITH HERBS, MARBLE POTATO TIMBALE	<b>IMPOSSIBLE VEGGIE BURGER</b> 38 LETTUCE, TOMATO, RED ONION, PICKLE, FRENCH FRIES
<b>PEARL STREET RIB STEAK 24OZ</b> 86 CHEF JOSEPH'S SIGNATURE CUT, BBQ CHIPOTLE RUB, CHIMICHURRI SAUCE	<b>PEARL STREET RIB STEAK 24OZ</b> 79 CHEF JOSEPH'S SIGNATURE CUT, BBQ CHIPOTLE RUB, CHIMICHURRI SAUCE

SIDES

<b>MUSHROOM MEDLEY</b> 20 <b>TRUFFLE FRIES</b> 24	17 <b>SPINACH HARIKOT VERTS</b>	<b>CRISPY FRENCH FRIES</b> <b>WHIPPED POTATOES</b>
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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

**9 Days Menu Starts After 8pm Tonight!**

WSG RAW BAR

APPETIZERS

<b>AVOCADO MOUSSE</b> 32 AVOCADO MOUSSE, CHILI OIL, AROMATIC CITRUS EMULSION, HOUSE MADE CHIPS	<b>CRISPY RICE</b> 29 CHOICE OF SPICY TUNA, SPICY SALMON OR GUACAMOLE	<b>TUNA PIZZETTE</b> 26 AHI TUNA, TRUFFLE OIL, CITRUS SALT, CILANTRO
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SUSHI & SASHIMI

8/10 (sashimi 2pc)

<b>AHI TUNA</b> <b>HAMACHI</b>	<b>ATLANTIC SALMON</b>	<b>SPICY TUNA</b> <b>IKURA</b>
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CLASSIC SUSHI ROLLS

<b>SPICY TUNA ROLL</b> 15 <b>SALMON AVOCADO ROLL</b> 15 <b>TUNA AVOCADO ROLL</b> 15	<b>SPICY SALMON ROLL</b> 15 <b>TUNA MANGO ROLL</b> 15 <b>CALIFORNIA ROLL</b> 15	<b>YELLOWTAIL JALAPEÑO ROLL</b> 15 <b>YELLOWTAIL SCALLION ROLL</b> 15 <b>VEGETABLE ROLL</b> 13
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SPECIALTY ROLLS

<b>FIRE DRAGON ROLL</b> 23 SPICY TUNA INSIDE, AVOCADO OUTSIDE, SPICY AIOLI	<b>WSG ROLL</b> 26 HAMACHI, TORCHED ATLANTIC SALMON, CUCUMBER, TRUFFLE SNOW, UMAMI GLAZE	<b>SALMON KATSU ROLL</b> 24 PANKO CRUSTED, KANI, AVOCADO, SALMON, CHIPOTLE-TRUFFLE TERIYAKI
<b>VOLCANO ROLL</b> 29 AVOCADO, KANI TEMPURA, SPICY TUNA, SPICY SALMON & TOBIKO	<b>PEARL ROLL</b> 25 COOKED SALMON, AVOCADO, CUCUMBER, MANGO, GINGER-TERIYAKI GLAZE, WONTON	<b>KAME-KAZE ROLL</b> 25 CHILEAN SEA BASS, CUCUMBER, TUNA, AVOCADO, SWEET & SPICY MAYO

CHEF KAME'S CORNER

<b>YELLOWTAIL JALAPEÑO PONZU</b> 35 CHEF'S SELECTION	<b>SALMON CARPACCIO</b> 32 PICO DE GALLO, BLOOD ORANGE MANGO SAUCE	<b>TUNA TATAKI</b> 29 MIRIN-SOY CURED, RED THAI CURRY KANI MAYO, TOBIKO RICE
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EXECUTIVE SUSHI CHEF MAKOTO KAMEYAMA

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# WALL STREET GRILL

## 9 DAYS MENU

### SALAD

<b>SIMPLE SALAD</b> 19 FIELD GREENS, CHERRY TOMATOES, RADISH, CUCUMBER, AVOCADO	<b>CRUNCHY ASIAN SALAD</b> 23 SALMON SKEWERS, BEAN SPROUTS, PEANUTS, CABBAGE, MANGO, MISO-PEANUT DRESSING
<b>BEET SALAD</b> 25 BABY ARUGULA, SHAVED FENNEL, STRAWBERRIES, ROASTED MARKET BEETS, POPPYSEED DRESSING	<b>ASPARAGUS SALAD</b> 24 CANDIED PISTACHIOS, PETITE GREENS, SPICED FIGS, PORT WINE-BALSAMIC VINAIGRETTE

### TO SHARE

<b>WILD MUSHROOM BISQUE</b> 22 SHIITAKE, CRIMINI, BUTTON, KING OYSTER	<b>D.I.P.S</b> 24 AVOCADO & JALAPEÑO HUMMUS, MARINATED OLIVES & TOMATOES, ZAALOUK, TAHINI, GRILLED PITA	<b>ROASTED CAULIFLOWER</b> 28 DRIED CRANBERRIES, GARDEN HERBS, TAHINI-SAFFRON EMULSION, ALMOND CONDIMENT
<b>"REMY" RATATOUILLE PIZZA</b> 26 ZUCCHINI, SQUASH, BEEFSTEAK TOMATO, BASIL	<b>TOMATO AVOCADO TOAST</b> 24 MARINATED TOMATOES, BASIL, CRUSHED AVOCADO	<b>SUMMER CORN DUMPLINGS</b> 27 FIRE ROASTED CHERRY TOMATOES, PICKLED SHALLOTS, TOMATILLO SAUCE
<b>CHARRED SHISHITO</b> 24 TRUFFLE TABBOULEH		

**9 Days Menu Starts After 8pm Tonight!**

### DOCK TO TABLE

<b>SEA BASS</b> 55 FORBIDDEN PINEAPPLE RICE, THAI COCONUT CURRY SAUCE		<b>ATLANTIC SALMON</b> 42 QUINOA CRUSTED, ORANGE ROSEMARY REDUCTION, BABY ZUCCHINI, WHITE ASPARAGUS
<b>FISH &amp; CHIPS</b> 38 CRISPY BRANZINO, IDAHO POTATO CHIPS, SUMMER HERB DIP		<b>CORIANDER CRUSTED TUNA</b> 46 FENNEL PURÉE, SWEET SOY REDUCTION, CANDIED GINGER MARMALADE

### FARM TO TABLE

<b>ROASTED ORGANIC CHICKEN</b> 44 ROASTED BREAST, CONFIT THIGH, HARICOT VERTS, MASHED POTATO, PAN AU JUS	<b>IMPOSSIBLE VEGGIE BURGER</b> 38 LETTUCE, TOMATO, RED ONION, PICKLE, FRENCH FRIES
<b>COWBOY RIB CHOP 24OZ</b> 86 RUBBED WITH HERBS, MARBLE POTATO TIMBALE	<b>PEARL STREET RIB STEAK 24OZ</b> 79 CHEF JOSEPH'S SIGNATURE CUT, BBQ CHIPOTLE RUB, CHIMICHURRI SAUCE

### SIDES

<b>MUSHROOM MEDLEY</b> 20	17	<b>CRISPY FRENCH FRIES</b>
<b>TRUFFLE FRIES</b> 24	<b>SPINACH HARICOT VERTS</b>	<b>WHIPPED POTATOES</b>

### EXECUTIVE CHEF JOSEPH PAULINO

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## WSG RAW BAR

### APPETIZERS

<b>TUNA RIBBONS</b> 32 AVOCADO MOUSSE, CHILI OIL, AROMATIC CITRUS EMULSION, HOUSE MADE CHIPS	<b>CRISPY RICE</b> 29 CHOICE OF SPICY TUNA, SPICY SALMON OR GUACAMOLE	<b>TUNA PIZZETTE</b> 26 AHI TUNA, TRUFFLE OIL, CITRUS SALT, CILANTRO
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### SUSHI & SASHIMI

<b>AHI TUNA</b>	<b>HAMACHI</b>	<b>ATLANTIC SALMON</b>	<b>SPICY TUNA</b>
		<b>IKURA</b>	