



## STARTERS

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### CHILLED OR FRIED BLUE POINT OYSTERS

On the Half Shell or Beer Battered with Rockefeller Butter 24 half dozen

### SPRING CHOPPED SALAD

Spring Vegetables, Lettuces, Green Goddess Dressing 21

### JUMBO U-10 SHRIMP COCKTAIL

Classic Cocktail Sauce, Horseradish, Lemon 27

### SNAKE RIVER FARMS WAGYU STEAK TARTARE

Gold Label American Wagyu & Toasted Country Bread 28

### WS CAESAR SALAD

House Dressing, Parmesan, Fried Spanish Anchovies 18

### GRILLED ASPARAGUS SALAD

Bacon, Pole Beans, Sugar Snaps, Pickled Radish & Onion, Blood Orange Vinaigrette 18

### FRESH PASTA TAGLIATELLE

San Marzano Tomato & Basil or Classic Bolognese 21 / 28

### ENTRÉE SALADS

#### SEARED YELLOWFIN TUNA NIÇOISE

Olives, Hard Cooked Egg, Anchovy, Tomatoes, Haricot Vert, Dijon Vinaigrette 38

#### SPRING CHOPPED SALAD

#### SEASONAL GREENS AND VEGETABLES, GREEN GODDESS DRESSING

Choice of Chicken Paillard or Grilled Shrimp 32 / 36

## THE WS ART COLLECTION

The La Belle Epoque art which adorns the walls and menus of WS New York is part of The Wine Spectator Collection. Wine Spectator Publisher Marvin R. Shanken, with his wife Hazel, assembled this poster treasure, considered one of the finest French poster collections in the world.

Both the text and the pictures share the story of a nostalgically evocative time over a century ago, "La Belle Epoque," the era of Toulouse-Lautrec, Sarah Bernhardt, Art Nouveau, and Victorian prudery alongside the naughty cancan. The images in these posters recreate the popular culture of the time, amusingly, entertainingly, and informatively. WS New York's original poster collection includes Moulin Rouge, Le Grillon, France Champagne, Divan Japonais, Rajah, Champagne Ruinart, and Contratto, among others.



## ENTRÉES

### GRILLED ATLANTIC SWORDFISH

Grilled Eggplant Tapenade, Arugula, Pickled Shallots 38

### SLOW ROASTED FAROE ISLAND SALMON

Mediterranean Spice Crust, Zucchini, Roasted Tomato 40

### NATURAL VEAL CHOP

Grilled Endive & Red Wine Reduction 52

### GRILLED BERKSHIRE PORK CHOP

Little Gem & Jubilant Cherry Sauce 36

### ROASTED POULET ROUGE HERITAGE CHICKEN

Spring Vegetables & Thyme Pan Juices 34

### SAFFRON CARNAROLI RISOTTO

Morels, Asparagus, Sugar Snaps, Green Peas, Fava Beans 28

### CLUB FAVORITES

#### BUTTER POACHED MAINE LOBSTER

Wild Morels, New Green Peas, Fava Beans 64

#### AUSTRALIAN LAMB RACK

Yellow & Green Pole Beans, Mint Sauce 58

#### USDA PRIME RIBEYE

Roasted Marrow Bone & Red Wine Reduction 62

#### FILET MIGNON

Spring Vegetables & Béarnaise Butter 62

#### PRIME NY STRIP

Leaf Spinach Salad & Pickled Onion 59

#### WS TAVERN CHEESEBURGER

Red Onion Bacon Jam, Brioche Bun, French Fries 27

## SIDES

YUKON GOLD MASHED POTATOES 10

TRUFFLE MASHED POTATOES 15

SWEET VIDALIA ONION RINGS 14

ROASTED OR STEAMED ASPARAGUS 14

BAKED IDAHO POTATO 10

POMMES SOUFFLÉ 15

FRENCH FRIES 10

FIELD MUSHROOM SAUTÉ 14

SAUTÉED BROCCOLINI 12

SAUTÉED SPINACH 12

## DESSERTS

14

### CHOCOLATE GANACHE TORTE

Banana-Malt Ice Cream

### SUGAR & SPICE DOUGHNUTS

Salty Caramel & Creamsicle Ice Cream

### STEAMED LEMON PUDDING CAKE

White Chocolate Macadamia Nut Crumble & Coconut Milk Sorbet

### STRAWBERRY CHEESECAKE

Crispy Pistachio Cake & Toasted Marshmallow

### ARTISANAL CHEESE PLATE 24

5 Spoke Creamery Tumbleweed, Jasper Hill Farm Moses Sleeper, Vermont Creamery Bonne Bouche

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.