



STARTERS

CHILLED BLUE POINT OYSTERS

On the Half Shell 24 half dozen

SUMMER CHOPPED SALAD

Summer 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

LOCAL BURRATA CHEESE

Creamy Mozzarella, Tomato Salad, Basil 25

FRESH PASTA TAGLIATELLE

San Marzano Tomato & Basil or Classic Bolognese 21 / 28

ENTRÉE SALADS

BISTRO STYLE TUNA NIÇOISE

Olives, Hard Cooked Egg, Anchovy, Tomatoes, Haricot Vert, Dijon Vinaigrette 30

SUMMER 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

Grilled Little Gem & Savory Cherry Sauce 36

ROASTED POULET ROUGE HERITAGE CHICKEN

Summer 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

USDA PRIME RIBEYE

Roasted Marrow Bone & Red Wine Reduction 65

FILET MIGNON

Summer Vegetables & Béarnaise Butter 64

PRIME NY STRIP

Leaf Spinach Salad & Pickled Onion 63

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 PEANUT CARAMEL TART

Cherry-Vanilla Ice Cream

SUGAR & SPICE DOUGHNUTS

Vanilla Anglaise & Blackberry Stracciatella Ice Cream

COCONUT CRÈME CARAMEL

Raspberries & Lime Frozen Yogurt

CRISPY LEMON POUNDCAKE

Blueberries & Cheesecake Ice Cream

ARTISANAL CHEESE PLATE 24

Milton Creamery Flory's Truckle, Jasper Hill Farm Moses Sleeper, Vermont Creamery Coupole

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