



STARTERS

CHILLED BLUE POINT OYSTERS

On the Half Shell 24 half dozen

CHILLED LITTLE NECK CLAMS

On the Half Shell 18 half dozen

JUMBO U-10 SHRIMP COCKTAIL

Classic Cocktail Sauce, Horseradish, Lemon 24

POTATO & LEEK SOUP

Burnt Leek Coin, Potato Leek Salad, Fingerling Chips 14

ROASTED BUTTERNUT SQUASH

Fried Kale, Chili Oil, Tamarind Vinaigrette 16

STEAK TARTARE

Gold Label Wagyu, Toasted Country Bread 23

WS CAESAR SALAD

Parmesan, Fried Anchovies 18

PAN SEARED POTATO GNOCCHI

Mushrooms, Coffee Sabayon, Mustard Greens 24/30

ENTRÉE SALADS

SEARED YELLOWFIN TUNA

Gem Lettuce, Olives, Marble Potatoes, Soft-Boiled Egg 30

FENNEL & CITRUS

Spinach, Pistachio, Citrus Vinaigrette

Choice of Chicken Paillard, Proscuitto or Seared Salmon 28 / 26 / 30

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

SEARED ATLANTIC HALIBUT

Yukon Gold Potato, Charred Baby Leeks, Grenobloise 31

SLOW ROASTED FAROE ISLAND SALMON

Avocado Purée, Baby Bok Choy, Cauliflower 40

SEARED DIVER SCALLOPS

Brussels Sprouts, Grapes, Parsnip Purée, Port Reduction 32

GRILLED VEAL CHOP

Brussels Sprouts, Carrots, Almonds 52

GRILLED BERKSHIRE PORK CHOP

Apple, Pomegranate, Arugula 38

ROASTED HERITAGE CHICKEN

Parmesan Polenta, Escarole, Beech Mushrooms 33

MISO RISOTTO

Shiitake Mushrooms, Celeriac, Ginger 28

CLUB FAVORITES

BUTTER POACHED MAINE LOBSTER

Beurre Blanc, Espelette, Celery-Lime Purée 60

USDA PRIME RIBEYE

Rutabaga, Olive-Orange Marmalade 56

FILET MIGNON

Garlic Confit, Marble Potatoes, Pearl Onions 59

PRIME NY STRIP

Harissa, Cipolini Onion 63

WS TAVERN CHEESEBURGER

Red Onion Bacon Jam, Brioche Bun, French Fries 27

SIDES

YUKON GOLD MASHED POTATOES 10

SAUTÉED SPINACH 12

SWEET VIDALIA ONION RINGS 14

SAUTÉED CARROTS & PARSNIPS 16

BAKED IDAHO POTATO 10

POTATO DAUPHINOISE 14

FRENCH FRIES 10

MUSHROOM FRICASSÉE 14

SAUTÉED BRUSSELS SPROUTS 14

POTATO WEDGES 10

DESSERTS

16

PUMPKIN FLAN

Maple Pumpkin Seeds, Gooseberry, Pomegranate Granita

SUGAR & SPICE DOUGHNUTS

Toasted Coconut Anglaise, Coffee-Nib Crunch Ice Cream

APPLE TARTE TATIN

Brown Butter Crumble, Vanilla Ice Cream

WARM CHOCOLATE TART

Butterscotch, Praline Crunch, Red Wine Poached Pear, Malted Milk Ice Cream

ARTISANAL CHEESE PLATE 24

Jasper Hill Cabot Clothbound Cheddar, Old Chatham Hudson Valley Camembert, Nettle Meadow Kunik

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