



STARTERS

RAW BAR

BLUE POINT OYSTERS 4

LITTLE NECK CLAMS 3

JUMBO U-10 SHRIMP COCKTAIL 7

SAUTEÉD TIGER PRAWNS

Chili Butter, Fried Leeks, Thai Basil 22

MEDITERRANEAN CARROT SALAD

Pickled Kumquats, Coriander Spiced Sunflower Seeds, Lemon Vinaigrette 17

CRAB CANNELONI

Avocado, Caviar, Ginger, Red Bell Pepper 30

SMOKED BARIGOULE BROTH

Artichokes, Morel Mushrooms, Pearl Onions 23

ROASTED BUTTERNUT SQUASH

Fried Kale, Chili Oil, Tamarind Vinaigrette 18

STEAK TARTARE

Gold Label Wagyu, Champagne Vinaigrette, Toasted Country Bread 24

WS CAESAR SALAD

Parmesan, Fried Anchovies 19

SQUID INK LINGUINE

Shellfish, Lemon Pesto, Creamy Velouté 28/36

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

SEARED ATLANTIC MONKFISH

Saffron Yogurt, Brussels Sprouts, Brioche 32

SLOW ROASTED SCOTTISH SALMON

Roasted Cauliflower, Butternut Squash, Herb Purée 39

SEARED DIVER SCALLOPS

Butter Bean Ragù, Lemon Purée, Pickled Fresno Chili 36

PAN SEARED LONG ISLAND DUCK BREAST

White Pepper Meringue, Celery Root, Tardivo 43

SALT BAKED PORK LOIN

Couscous, Baby Leeks, Butter Poached Radish 41

ROASTED HERITAGE CHICKEN

Fried Enoki Mushrooms, Mashed Potatoes, Carrots 33

CAULIFLOWER RISOTTO

Shiitake Mushrooms, Delicata Squash Chips, Fennel Fronds 28

CLUB FAVORITES

BUTTER POACHED MAINE LOBSTER

Lobster Bisque, Orzo, Cognac Butter 61

BONE-IN RIBEYE

Romanesco Cauliflower, Scallion Vinaigrette 58

FILET MIGNON

Charred Pearl Onions, Broccoli, Horseradish Cream 63

VEAL CHOP

Pinenuts, Carrot Purée, Potato Pave 54

WS TAVERN CHEESEBURGER

Red Onion Bacon Jam, Brioche Bun, French Fries 27

SIDES

YUKON GOLD MASHED POTATOES 12

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

KEYLIME PIE

Hibiscus, Toasted Meringue, Coconut Milk Sorbet

SUGAR & SPICE DOUGHNUTS

Passion Fruit Curd, Chocolate Malt Ice Cream

STICKY TOFFEE PUDDING

Dark Rum, Winter Citrus, Fromage Blanc Ice Cream

CHOCOLATE BLACKOUT CAKE

Hazelnut Butter, Spiced Pear Sorbet

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.