



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 26

CRAB CANNELLONI

Avocado, Caviar, Ginger, Red Bell Pepper 34

SUMMER VEGETABLE ROLL

Spiced Peanuts, Chili Vinaigrette, Mixed Greens 16

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 STRIPED BASS

Ratatouille, Romesco Sauce, Onion Flowers 32

SLOW ROASTED SCOTTISH SALMON

Roasted Cauliflower, Butternut Squash, Herb Purée 39

SEARED DIVER SCALLOPS

Butter Bean, Asparagus, English Peas 38

PAN SEARED LONG ISLAND DUCK BREAST

Kimchi Purée, Maitake, Rhubarb 43

CRISPY SEARED PORK BELLY

Five Spice, Green Mango Salsa, Herb Pesto 29

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

WS TAVERN CHEESEBURGER

Red Onion Bacon Jam, Brioche Bun, French Fries 27

SIDES

YUKON GOLD MASHED POTATOES 12

SAUTÉED SPINACH 14

SWEET VIDALIA ONION RINGS 14

SAUTÉED CARROTS & PARSNIPS 16

POTATO WEDGES 10

FRENCH FRIES 10

MUSHROOM FRICASSÉE 16

SAUTÉED BRUSSELS SPROUTS 14

DESSERTS

16

PISTACHIO CRÈME BRÛLÉE

Poached Rhubarb, Dark & Stormy Sorbet

SUGAR & SPICE DOUGHNUTS

Chocolate Fudge, Creamsicle Ice Cream

TRES LECHEs

Tahitian Vanilla, Coconut Milk, Strawberry

CHOCOLATE SILK PIE

Candied Hazelnut, Bourbon, Banana Sorbet

ARTISANAL CHEESE PLATE 24

Milton Creamery Flory's Truckle, Ossau Iraty, Vermont Creamery Cremont

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