

L U N C H

SHAREABLE APPETIZERS

Cheesy Spinach Garlic Artichoke Dip *with Mozzarella, Parmesan and cream cheese with crostini* 16 **NEW!**

Lobster & Shrimp Pot Stickers
in lobster bisque sauce 15

Next Crab Cakes *chipotle remoulade and Sriracha sauce* 24

Fried Calamari *sautéed onions and peppers with Korean & Marinara sauces* 13

Smoke Bombs
slow-smoked bourbon-glazed beef, Cheddar cheese, jalapeno and Ying's selection of herbs and spices 15

Poached Pear, Fresh Burrata, Prosciutto di Parma
with balsamic reduction 25

Baked Brie
fig jam, cranberry & crostini 15

Escargot Bourguignon *garlic herb butter & Brandy* 15

Burnt Belly Bites *slow-smoked, bourbon-glazed pork belly with honey mustard, fig and Sriracha sauce* 15

Vidalia Onion Rings *with horseradish aioli* 8

Warm French Parmesan Bread *with whipped butter* 4

SOUP & SALADS

Mediterranean ½
feta cheese, kalamata olives, red onions, grape tomatoes, cucumbers & mixed greens in red wine vinaigrette 9

Cobb Salad
choice of chicken or turkey, egg, bacon, blue cheese, avocado and romaine lettuce with buttermilk dressing 16

Spinach Salad ½
baby spinach, hearts of palm, artichoke hearts, peperoni peppers, tomatoes, blue cheese, shaved almonds & creamy Italian dressing 9

Bistro Salad ½
candied pecans, crumbled blue cheese, dried cranberries with tarragon vinaigrette 9

Roasted Pear Salad ½
mixed greens, Danish blue cheese, fresh rosemary shallot Port vinaigrette 9

Heart of Romaine Caesar ½
Next Caesar dressing and croutons 9

Next's Soup of the Day 7
French Onion Gruyere Soup 14

add for any salad chicken +6 shrimp +10 salmon +12

Next's "Half & Half" Lunch Specials

½ Sandwich & ½ Salad or Soup or Soup & ½ Salad 15
½ indicates available choices, other selections available at an upcharge

Lunchtime Wines & Cocktail Features

FEATURE: NEXT Red Blend, Columbia Valley WA ---- \$10 per glass
Excelsior Sauvignon Blanc, Chardonnay or Cabernet Sauvignon ---- \$7 per glass
Trinity Oaks Whiskey Old Fashioned Cocktail ---- \$12 each
Bloody Mary ---- \$10 each
Mimosa or Poinsettia ---- \$7 per glass

L U N C H

PANINIS, SANDWICHES & BURGERS (with house-made chips or fries) -----

Chicken, Brie & Pear Panini ½

grilled chicken, brie cheese and pear slices
with Dijon mustard on focaccia hoagie 14

Pulled Pork Sandwich

slow smoked for 16+ hours, served with Ying's bourbon BBQ sauce
on brioche bun 14

Blackened Ahi Tuna Sandwich

arugula & house-made Russian dressing on brioche bun 16

Next Turkey Club ½

house-roasted turkey breast, lettuce, tomato, bacon, fontina
with lemon-cilantro mayonnaise on marble rye 14

Wagyu Beef ("Texas Kobe") Burger

½ pound Wagyu beef burger, Tillamook Cheddar, lettuce,
tomato with mayonnaise on brioche bun 16

House-made Crepes -----

Cranberry-Ginger Turkey Crepes-----*New for the holidays!!!*

roasted sliced turkey with Ying's fresh cranberry-ginger sauce crepe with Bistro Salad 15

Poblano Chile Crepes

goat cheese, truffle mash potatoes and Tahini paste stuffed crepes with Bistro Salad 15

Curry Chicken Crepes

poached chicken breast with ginger, sweet curry powder, turmeric, celery, onions, roasted sliced almonds
with bechamel sauce served with Bistro Salad 15

Ham & Swiss Crepes

chopped honey-baked ham, Swiss cheese and bechamel sauce served with Bistro Salad 15

Turkey Basil Pesto Crepes

roasted sliced turkey, garden-fresh basil pesto, tomatoes and Mozzarella cheese served with Bistro Salad 15

From the Ocean Seafood Crepes

shrimp, bay scallops, fresh fish and vegetables with lobster sauce served with Bistro Salad 18

ENTREES-----

Grilled Chicken Pesto Pasta

served over pasta with house-made pesto 16

Chicken Parmesan with Angel Hair Pasta

breaded chicken breast sautéed and served with our house-made tomato sauce,
topped with mozzarella cheese and served with angel hair pasta 16

Grilled Chicken Breast

artichoke hearts, capers and olives in a white wine garlic sauce 16

Next's Meatloaf

Wagyu beef (Texas Kobe) with Marsala mushroom sauce 16

Ying's Lasagna

house-made meat sauce loaded with 4 Italian cheeses and herbs 21

Cedar Plank Sushi-grade Salmon

with lemon caper sauce 24

Fresh Fish of the Day

market price

Fish & Chips – Tuesday & Friday Only

beer-battered Cod with served with fries, house-made tartar sauce & malted vinegar 17