

C H E F S' F E A T U R E S

APPETIZERS & SALADS-----

Watermelon Salad *organic arugula, Feta, cucumber, red onion, fresh mint & Champagne vinaigrette* 10 **NEW!**

Prime Beef Tenderloin Crostini *with black Gilroy garlic tapenade, veal demi-glace topped with sundried tomato* 15

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

Jalapeno Boats *smoked mild jalapenos stuffed with ground Prosciutto and pork and topped with house-made bacon* 12

Burnt Belly Bites *slow-smoked, bourbon-glazed pork belly with honey mustard, fig and Sriracha sauce* 14

Crab Napoleon Tower *super lump crab, avocado and mango with trio of sauces* 24

Spanish Wine-poached Pear, Prosciutto di Parma & Burrata *with balsamic glaze* 21

Bacon-wrapped Smoked Shrimp *slow-smoked wild-caught Gulf shrimp wrapped with house-made bacon* 14

Fried Bacon-wrapped Smoked Georgias Bank Scallops *Granny Smith apple slaw & maple cream sauce* 18

ENTREES-----

Ying's Mongolian Crispy Duck 28 **Limited!**

Hand-made Spinach Pasta with Smoked Salmon & Mascarpone Sauce 28 *(limited availability)*

Bacon-wrapped Smoked Georgias Bank Scallops *with squash risotto and maple cream sauce* 38

Pan-seared Fresh English Channel Whole Dover Sole *with lemon brown butter (limited availability)* 54

Fresh-caught Fish of the Day *market price*

Sous-vide Niman Ranch Double Pork Chop *with Turkish Aleppo pepper and Dijon mustard sauce* 38

Sous-vide New Zealand Elk Tenderloin *with blueberry gastrique* 47

Dry-aged 14 oz. Certified Angus Beef N.Y. Strip Steak *served with baked corn gratin, creamed Boursin spinach & Ying's steak sauce* 59 **Limited!**

Buffalo Tenderloin *char-grilled and topped with shitake mushroom and served with Ying's steak sauce* 54

14 oz. Niman Ranch Free Range C.A.B. Prime Ribeye *served with baked corn, creamed spinach & Ying's steak sauce* 65

Split orders subject to additional charge

A gratuity of 20% will be added to checks on parties of 8 or more

Consuming raw or undercooked eggs, meat or seafood may increase risk of foodborne illness.

D I N N E R

APPETIZERS-----

Vidalia Onion Rings *with horseradish aioli* 8

Baked French Brie *fig jam, cranberry and crostini* 15

Spanish Piquillo Peppers *Manchego-stuffed peppers drizzled with honey balsamic vinaigrette with crostini* 15

Escargot Bourguignon *wild Burgundy snails, garlic herb butter & brandy and served with baguette* 15

Escargot with Puff Pastry *wild Burgundy snails, grapes, mushroom, pecans and herb butter* 15

Hudson Valley Free Range Foie Gras *red wine poached pear and French-toasted Fall Harvest cake* 23

Lobster & Shrimp Pot Stickers *in lobster bisque sauce* 15

Next Crab Cakes *chipotle remoulade and Sriracha sauce* 22

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

Yellowfin Tuna Tostada *wasabi & Korean pepper sauce topped with Japanese cabbage slaw* 14

Chicken Fried Lobster & Chipotle Remoulade *maque corn choux and spinach* 28

Beef Tenderloin Eggrolls *shitake mushroom, leeks, cabbage, carrots, Asian spices with sweet and sour sauce* 15

SOUPS & SALADS-----

Bistro Salad *field greens, candied pecans, crumbled Danish blue cheese, dried cranberries with tarragon vinaigrette* 10

Heart of Romaine Caesar *with Next Caesar dressing and croutons* 10

Whole Baby Iceberg *grape tomatoes, bacon, red onions and Danish blue cheese dressing* 11

Mediterranean *mixed greens, Feta cheese, Kalamata olives, red onions, grape tomatoes, cucumbers in red wine vinaigrette* 10

Spinach Salad *baby spinach, hearts of palm, pepperoncini peppers, tomatoes, blue cheese, shaved almonds & creamy Italian dressing* 9

Roasted Pear Salad *mixed greens, Danish blue cheese, fresh rosemary shallot Port vinaigrette* 11

Bacon, Apple & Beet Salad *organic arugula, goat cheese and apple-cider vinaigrette* 12

Caprese Salad *fresh Mozzarella, tomato, basil & aged balsamic vinegar* 14

add for any salad chicken +6 shrimp +8 salmon +10

French Onion Gruyere Soup 10

Next's Soup of the Day

D I N N E R

PASTA-----

Wild Mushroom Risotto *with truffle oil* 18

House-made Wild Mushroom Ravioli *wild mushrooms, pecans, and parmesan cheese with truffle oil* 19

Hand-rolled Gnocchi *potato dumplings with roasted garlic sherry cream sauce and fresh herbs* 19

Shrimp Scampi *over a bed of angel hair pasta with lemon butter sauce* 21

Seafood Linguini *clams, shrimp, mussels, calamari, roasted garlic & parsley* 26

Truffled Cold-Water Lobster 5-Cheese Macaroni & Cheese 28 *with baked 6oz. lobster tail* 56

Penne Pasta with Spicy Vodka Sauce *vodka-spiked herbed tomato cream sauce* 13.5

Ying's Four Cheese & Sausage Lasagna *house-made meat sauce loaded with herbs and 4 Italian cheeses* 21

add for any pasta chicken +6 shrimp +8 salmon +10

POULTRY, LAMB & VEAL-----

Grilled Chicken Breast *air-chilled chicken breast, artichoke hearts, capers and olives in garlic sauce* 18

Chicken Parmesan *air-chilled breaded chicken breast sautéed and served with our house-made tomato sauce and topped with mozzarella cheese and served with angel hair pasta* 18

Chicken Marsala *air-chilled airline chicken breast, mushrooms and Marsala sauce* 19

Char-grilled Veal-Stuffed Quail *with Japanese Kabocha squash risotto* 26

Sous-vide Duck a l'orange *duck breast with orange liquor and sherry vinegar* 26

Slow-braised Lamb Osso Buco *in veal stock red wine reduction* 38

New Zealand Free-range Lamb Chops *char-grilled with mint jalapeno jelly sauce* 39

D I N N E R

SEAFOOD-----

Cioppino *fresh fish, scallops, shrimp, clams, mussels and oysters in Ying's spicy marinara sauce* 26

Lobster Risotto 28 *with baked 6oz. lobster tail* 56

Tiger Prawns *with Japanese Kabocha squash risotto* 29

Cedar Plank Sushi-grade Salmon *in lemon caper sauce* 36

Sesame-crusted Yellowfin Tuna *prepared medium rare with wasabi cream sauce, truffled mashed potatoes, shitake mushrooms and edamame* 36

Seafood Trio *fresh, certified Chilean seabass, Georges Bank Scallop and tiger prawn over truffled mashed potatoes and seasonal vegetable* 45

Certified Chilean Seabass *with coconut cream sauce* 45

STEAKS-----

Certified Angus Beef Flat Iron Steak Au Poivre 29

6 oz. Certified Angus Beef Filet Mignon Au Poivre 43

8 oz. Certified Angus Beef Filet Mignon Au Poivre 55

-----all steaks served with Baked Corn Gratin & Creamed Boursin Spinach-----

add a baked 6oz. lobster tail to any steak +28

SHAREABLE SIDES-----

Sautéed Mushrooms

Truffled Mashed Potatoes

Roasted Brussel Sprouts

Potato Gratin

Next's Macaroni & Cheese

Maque Corn Choux

Wild Mushroom Risotto

Asparagus

NEW! Baked Corn Gratin

NEW! Creamed Boursin Spinach

All Sides 8

Warm French Parmesan Bread and Butter 2

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