

L U N C H

SHAREABLE APPETIZERS

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

Lobster & Shrimp Pot Stickers

in lobster bisque sauce 15

Next Crab Cakes *chipotle remoulade with jicama-carrot slaw* 24

Fried Calamari *sautéed onions and peppers with Korean & Marinara sauces* 15

Crab Napoleon Tower *super lump crab, avocado and mango with orange miso reduction* 26

Smoke Bombs

slow-smoked beef with mango BBQ sauce, 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

Hudson Valley Free Range Fois Gras *red wine poached pear and Ying's French-toasted Fall Harvest cake* 25

Vidalia Onion Rings *with horseradish aioli* 9

Warm French Parmesan Bread *with whipped butter* 5

SOUP & SALADS

Watermelon Salad ½ **NEW!**

arugula, Feta cheese, cucumber, red onion, fresh mint & Champagne vinaigrette 10

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, pepperoni peppers, tomatoes, blue cheese, shaved almonds & creamy Italian dressing 9

Heart of Romaine Caesar ½

Next Caesar dressing and croutons 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

Next's Soup of the Day ½ 7

French Onion Gruyere Soup 15

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 16

½ indicates available choices, other selections available at an upcharge

Lunchtime Wines & Cocktail Features

NEW! Guinigi Prosecco Rosé, Veneto Italy ---- \$10 per glass

Excelsior Sauvignon Blanc, Chardonnay or Cabernet Sauvignon ---- \$7 per glass

Mimosa or Poinsettia ---- \$7 per glass

Trinity Oaks Whiskey Old Fashioned Cocktail ---- \$12 each

Split orders subject to additional charge.

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

L U N C H

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

Next's Chicken Sandwich (grilled or fried!)---NEW!

chicken breast, Swiss, sliced tomato, lettuce with Ying's roasted garlic and black garlic spread, on brioche bun. Served with coleslaw. 13

Pulled Pork Sandwich

slow-smoked pork butt (16+ hours) with Ying's peach-mustard BBQ sauce served on a brioche bun 15

Blackened Ahi Tuna Sandwich

arugula & house-made Russian dressing on brioche bun 16

Chicken, Brie & Pear Panini ½

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

Next Turkey Club ½

roasted turkey breast, bacon, Swiss cheese, lettuce, tomato, with cranberry-ginger sauce & mayonnaise on marble rye 14

Wagyu Beef ("Texas Kobe") Burger

½ pound Wagyu beef burger, Cheddar cheese, lettuce, tomato with mayonnaise on brioche bun 18

Reuben Sandwich

corned beef, sauerkraut, Swiss & Russian dressing on rye 17

HOUSE-MADE CREPES -----

Curry Chicken Crepe

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

Ham & Swiss Crepe

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

Cranberry-Ginger Turkey Crepe

roasted sliced turkey with Ying's fresh cranberry-ginger sauce and served with a Bistro Salad 15

Spinach Crepe

spinach, herbed Boursin cheese, lemon zest with goat cheese crumbles and served with a Bistro Salad 15

From the Ocean Seafood Crepe

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

Ying's Lasagna

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

Cedar Plank Sushi-grade Salmon

with lemon caper sauce 25

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