

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

## APPETIZERS & SALADS-----

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

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

**Prime Beef Tenderloin Crostini** *with black Gilroy garlic tapenade, veal demi-glaze 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* 14

**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

**Bacon-wrapped Smoked Shrimp** *slow-smoked wild-caught Gulf shrimp wrapped with house-made bacon* 16

**Fried Bacon-wrapped Smoked Georgias Bank Scallops** *Granny Smith apple slaw & maple cream sauce* 24

## ENTREES-----

**Pappardelle Pasta** *with garden-fresh organic pesto and grilled chicken* 23

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

**Hand-made Spinach Pasta with Smoked Salmon & Mascarpone Sauce** 28 **Limited!**

**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

**French Onion Wagyu Salisbury Steak** *ground Kobe (Wagyu) sirloin with caramelized onions and demi-glaze served open-faced over sour dough with Swiss cheese.* 31 **New!**

**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 seasonal roasted vegetables and 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* 24

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

**Yellowfin Tuna Tostada** *wasabi & Korean pepper sauce topped with Japanese cabbage slaw* 16

**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* 12

**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** 6

# D I N N E R

## PASTA-----

**Wild Mushroom Risotto** *with truffle oil* 21

**House-made Wild Mushroom Ravioli** *wild mushrooms, pecans, and parmesan cheese with truffle oil* 22

**Hand-rolled Gnocchi** *potato dumplings with roasted garlic sherry cream sauce and fresh herbs* 22

**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** 34 *with baked 6oz. lobster tail* 62

**Penne Pasta with Spicy Vodka Sauce** *vodka-spiked herbed tomato cream sauce* 15

**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-----

**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

**Grilled Chicken Breast** *air-chilled chicken breast, artichoke hearts, capers and olives in garlic sauce* 19

**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

**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** 34 *with baked 6oz. lobster tail* 62

**Tiger Prawns** *with Japanese Kabocha squash risotto* 31

**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* 39

**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** 34

**6 oz. Certified Angus Beef Center-cut Filet Mignon Au Poivre** 49

**8 oz. Certified Angus Beef Center-cut Filet Mignon Au Poivre** 59

-----steaks served with seasonal roasted vegetables-----

*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**

**French Beans**

**All Sides 10**

**Warm French Parmesan Bread and Butter 2**

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