

# L U N C H

## SHAREABLE APPETIZERS

**Prime Beef Tenderloin Crostini** *with black Gilroy demi-glace topped with sun-dried tomato* 15

**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

**Parker County Peach, 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

**Watermelon Salad** *organic arugula, Feta, cucumber, red onion, fresh mint & Champagne vinaigrette* 9

**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

**Parker County Peach & Tomato**  
*fresh arugula, red onion, crumbled blue cheese & Champagne vinaigrette* 15

**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** 12

*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 Wine & Cocktail Features

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

*Bloody Mary ---- \$10 each*

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

*White & Red Wine Features ---- \$7 per glass*

# L U N C H

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

### Reuben Sandwich

corned beef, sauerkraut, Swiss & Russian dressing on rye 14

### 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 -----

### Curry Chicken Crepes

poached chicken breast with ginger, sweet curry powder, 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

Split orders subject to additional charge

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