

# L U N C H

## SHAREABLE APPETIZERS

### Hokkaido Japanese Scallops **NEW!**

Cucumbers & wasabi cream sauce in their own shells 25

### 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

### Spanish Piquillo Peppers Manchego-stuffed peppers

drizzled with honey balsamic vinaigrette served w/crostini 19

### Vidalia Onion Rings with horseradish aioli 9

### Poached Pear, Fresh Burrata & Prosciutto di Parma

with balsamic reduction 25 **NEW!**

### 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 16

### Fois Gras Garrison Bros Honey Dew Bourbon-poached pear

and fig-apple cake with Sauterne, pear & fig glaze 26

### Cheesy Spinach Garlic Artichoke Dip with Mozzarella,

Parmesan and cream cheese served with crostini 16

### Warm French Parmesan Bread with whipped butter 5

## SOUP & SALADS

### Mediterranean ½

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

### Cobb Salad

choice of chicken or turkey, egg, bacon, blue cheese, avocado and romaine lettuce with buttermilk dressing 19

### 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 and shallot Port vinaigrette 9

### Heart of Romaine Caesar ½

Next Caesar dressing and croutons 9

### French Onion Gruyere Soup 15

### Next's Soup of the Day ½ 7

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 Wine Features

Caposaldo Prosecco Rosé, Veneto Italy ---- \$10 per glass

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

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

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 crispy) **NEW!**

*chicken breast, Swiss, sliced tomato, lettuce, Ying's roasted garlic and fermented black garlic aioli on brioche bun. 15*

### Wagyu Beef ('Texas Kobe') Burger

*½ pound Wagyu beef burger, Tillamook Sharp Cheddar, lettuce, tomato with mayonnaise on brioche bun 18*

### Bison Burger **NEW!**

*½ pound ground bison, Tillamook Sharp Cheddar, lettuce, tomato, Ying's roasted and fermented black garlic aioli on brioche bun 18*

### Blackened Ahi Tuna Sandwich

*arugula & house-made Russian dressing on brioche bun 16*

### Next Turkey Club ½

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

### Chicken, Brie & Pear Panini ½

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

### 'The Beast' Wild Game Burger **NEW!**

*½ pound ground elk, bison, boar & wagyu beef with Tillamook sharp Cheddar, lettuce, tomato and Ying's roasted and fermented black garlic aioli on brioche bun 18*

## 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-----

### Ying's Hand-made Cheese & Ham Ravioli – **NEW!**

*fresh Mozzarella, Parmesan, ham & herbs with brown butter sage sauce 24*

### Grilled Chicken Breast

*artichoke hearts, capers and olives with 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 18*