

# D I N N E R

## APPETIZERS-----

- FRESH OYSTERS BY DOZEN OR ½ DOZEN MARKET PRICE **NEW!**
- FRESH PEI (PRINCE EDWARD ISLAND) MUSSELS 25 **NEW!**
- VIDALIA ONION RINGS WITH HORSERADISH AIOLI 9
- BAKED FRENCH BRIE FIG JAM, CRANBERRY AND CROSTINI 16
- SPANISH PIQUILLO PEPPERS MANCHEGO-STUFFED PEPPERS DRIZZLED WITH HONEY-BALSAMIC VINAIGRETTE WITH CROSTINI 19
- ESCARGOT BOURGUIGNON WILD BURGUNDY SNAILS, GARLIC HERB BUTTER & BRANDY AND SERVED WITH BAGUETTE 16
- FOIE GRAS GARRISON BROS HONEY DEW BOURBON-POACHED PEAR AND FIG-APPLE CAKE WITH SAUTERNE, PEAR & FIG GLAZE 26
- GARRISON BROS. HONEY DEW POACHED-PEAR, FRESH BURRATA & PROSCIUTTO DI PARMA WITH BALSAMIC REDUCTION 25
- CHAR-GRILLED TEXAS SEMI-BONELESS QUAIL WITH CRANBERRY-GINGER SAUCE 16
- CHICKEN FRIED LOBSTER & CHIPOTLE REMOULADE WITH MAQUE CORN CHOUX AND SPINACH 28
- HOKKAIDO JAPANESE SCALLOPS WITH CUCUMBER & WASABI CREAM SAUCE SERVED IN THEIR OWN SHELL 25
- CRAB NAPOLEON TOWER SUPER LUMP CRAB, AVOCADO, MANGO W/ORANGE MISO REDUCTION 26
- NEXT CRAB CAKES CHIPOTLE REMOULADE WITH JICAMA-CARROT SLAW 24
- LOBSTER & SHRIMP POT STICKERS WITH LOBSTER BISQUE SAUCE 17
- FRIED CALAMARI SAUTÉED ONIONS, KOREAN PEPPERS, KOREAN PEPPER & MARINARA SAUCES 15
- BURNT BELLY BITES SLOW-SMOKED BOURBON-GLAZED PORK BELLY WITH HONEY MUSTARD, FIG AND SRIRACHA SAUCE 16
- BEEF TENDERLOIN EGGROLLS SHITAKE MUSHROOM, LEEKS, CABBAGE, CARROTS, ASIAN SPICES WITH SWEET AND SOUR SAUCE 15
- WARM FRENCH PARMESAN BREAD WITH WHIPPED BUTTER 5

# D I N N E R

## 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

**MEDITERRANEAN MIXED GREENS, FETA CHEESE, KALAMATA OLIVES, RED ONION, 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* 10

**ROASTED PEAR SALAD** *MIXED GREENS, DANISH BLUE CHEESE, FRESH ROSEMARY SHALLOT PORT VINAIGRETTE* 11

**ICEBERG WEDGE** *GRAPE TOMATOES, BACON, RED ONION & DANISH BLUE CHEESE DRESSING* 12

**BACON, APPLE & BEET ORGANIC ARUGULA, GOAT CHEESE & APPLE-CIDER VINAIGRETTE** 12

**FRENCH ONION GRUYERE SOUP** 15

**NEXT'S SOUP OF THE DAY** 7

*ADD FOR ANY SALAD CHICKEN +6 SHRIMP +10 SALMON +12*

## YING'S HANDMADE PASTA-----

**PAPPARDELLE PASTA WITH 5-HOUR BOLOGNESE RAGU** *VEAL, WAGYU BEEF, PORK & PANCETTA WITH PARMESAN, VEGETABLES AND HERBS* 39 **LIMITED!**

**4-CHEESE & FRESH HERB RAVIOLI** *MOZZARELLA, RICOTTA, PARMESAN & GOAT CHEESE WITH PINE NUTS, BASIL & GARLIC SERVED WITH BROWN BUTTER ASPARAGUS SAUCE* 31 **LIMITED!**

**WILD MUSHROOM RAVIOLI** *WITH BROWN BUTTER PECAN SAUCE* 31 **LIMITED!**

**GEMALI PASTA** *WITH SHRIMP, FETA CHEESE, ITALIAN PARSLEY & LEMON* 29 **NEW!**

**FRESH LITTLENECK CLAMS & ITALIAN SAUSAGE** *W/YING'S HANDMADE LINGUINE* 33 **NEW!**

**YING'S FOUR CHEESE & SAUSAGE LASAGNA** *HOUSE-MADE MEAT SAUCE LOADED WITH HERBS AND 4 ITALIAN CHEESES* 29

**YING'S PASTA DOUGH IS MADE WITH FRESH, FREE-RANGE EGGS**

# D I N N E R

## POULTRY, LAMB & PORK-----

**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 19

**GRILLED CHICKEN BREAST** AIR-CHILLED CHICKEN BREAST, ARTICHOKE HEARTS, CAPERS AND OLIVES WITH GARLIC SAUCE 19

**CHICKEN MARSALA** AIR-CHILLED AIRLINE CHICKEN BREAST, MUSHROOMS & MARSALA SAUCE 19

**YING'S MONGOLIAN CRISPY DUCK** 32 **LIMITED!**

**DUCK A L'ORANGE** DUCK BREAST WITH ORANGE LIQUOR AND SHERRY VINEGAR 31

**NEW ZEALAND FREE-RANGE LAMB CHOPS** CHAR-GRILLED W/MINT JALAPENO JELLY SAUCE 49

**NEW ZEALAND LAMB OSSO BUCO** 49

**PRAIRIE FRESH PRIME 14 OZ. HAND-CUT PORK CHOP** WITH TURKISH ALEPPO PEPPER & DIJON MUSTARD SAUCE 45

## SEAFOOD-----

**HOKKAIDO JAPANESE SCALLOPS** TOPPED WITH HOUSE-MADE BACON MARMALADE, TRUFFLED MASHED POTATOES, AND YING'S CARROT-HARISSA SAUCE 42

**CEDAR PLANK SUSHI-GRADE SALMON** IN LEMON CAPER SAUCE 39

**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, HOKKAIDO JAPANESE SCALLOP AND TIGER PRAWN OVER TRUFFLED MASHED POTATOES WITH YING'S CARROT-HARISSA SAUCE 49

**CERTIFIED CHILEAN SEABASS** WITH COCONUT CREAM SAUCE 49

**TRUE FRESH ENGLISH CHANNEL WHOLE DOVER SOLE** LEMON BROWN BUTTER 58

**FRESH-CAUGHT FISH OF THE DAY** MARKET PRICE

# D I N N E R

## STEAKS-----

**FRENCH ONION WAGYU SALISBURY STEAK** *GROUND SIRLOIN WITH CARAMELIZED ONIONS AND DEMI-GLAZE SERVED OPEN-FACED OVER SOUR DOUGH WITH SWISS CHEESE* 35

**6 OZ. CERTIFIED ANGUS BEEF CENTER-CUT FILET MIGNON AU POIVRE** 49

**8 OZ. CERTIFIED ANGUS BEEF CENTER-CUT FILET MIGNON AU POIVRE** 59

**14 OZ. PRIME CERTIFIED ANGUS BEEF NY STRIP AU POIVRE** 51

**16 OZ. YING'S KOJI-AGED CERTIFIED ANGUS BEEF RIBEYE** 53 **LIMITED!**

**22 OZ. CERTIFIED ANGUS BEEF HAND-CUT BONE-IN RIBEYE** 59

*ADD A BAKED 5-6OZ. LOBSTER TAIL TO ANY STEAK +33*

*-----SERVED WITH SEASONAL ROASTED VEGETABLES AND STARCH-----*

## WILD GAME-----

**BUFFALO TENDERLOIN** *CHAR-GRILLED AND TOPPED WITH SHITAKE MUSHROOM AND SERVED WITH YING'S STEAK SAUCE* 54

**NEW ZEALAND VENISON BONE-IN CHOPS** *WITH JUNIPER BERRY-BONE MARROW SAUCE* 54 **NEW!**

**NEW ZEALAND ELK TENDERLOIN** *WITH BLUEBERRY GASTRIQUE* 49

*WITH CHAR-GRILLED SEMI-BONELESS TEXAS QUAIL* 61

*-----SERVED WITH SEASONAL ROASTED VEGETABLES AND STARCH-----*

## SHAREABLE SIDES-----

SAUTÉED MUSHROOMS

TRUFFLED MASHED POTATOES

POTATO GRATIN

MAQUE CORN CHOUX

ROASTED BRUSSEL SPROUTS

ASPARAGUS

MACARONI & CHEESE

**ALL SIDES 12**

**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.**