

# D I N N E R

## APPETIZERS-----

**VIDALIA ONION RINGS** WITH HORSERADISH AIOLI 9

**BAKED FRENCH BRIE** FIG JAM, CRANBERRY AND CROSTINI 16

**CHEESY SPINACH GARLIC ARTICHOKE DIP** ARTICHOKE, MOZZARELLA, PARMESAN & CREAM CHEESE WITH CROSTINI 16

**HATCH CHILE CREPES** GOAT CHEESE, TRUFFLE MASH POTATOES AND TAHINI PASTE STUFFED CREPE 15

**SPANISH PIQUILLO PEPPERS** MANCHEGO-STUFFED PEPPERS DRIZZLED WITH HONEY BALSAMIC VINAIGRETTE WITH CROSTINI 16

**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

**HONEY GRILLED PARKER COUNTY PEACH, FRESH BURRATA & PROSCIUTTO DI PARMA** WITH BALSAMIC REDUCTION 25

**CHAR-GRILLED TEXAS SEMI-BONELESS QUAIL** WITH CRANBERRY-GINGER SAUCE 16 **NEW!**

**LOBSTER & SHRIMP POT STICKERS** IN LOBSTER BISQUE SAUCE 17

**HOKKAIDO JAPANESE SCALLOPS** WITH CUCUMBER & WASABI CREAM SAUCE SERVED IN THEIR OWN SHELLS 25 **NEW! LIMITED!**

**CRAB NAPOLEON TOWER** SUPER LUMP CRAB, AVOCADO AND MANGO WITH ORANGE MISO REDUCTION 26

**NEXT CRAB CAKES** CHIPOTLE REMOULADE WITH JICAMA-CARROT SLAW 24

**FRIED CALAMARI** SAUTÉED ONIONS, KOREAN PEPPERS, KOREAN PEPPER & MARINARA SAUCES 15

**YELLOWFIN TUNA TOSTADA** WASABI & KOREAN PEPPER SAUCE TOPPED WITH JAPANESE CABBAGE SLAW 16

**CHICKEN FRIED LOBSTER & CHIPOTLE REMOULADE** MAQUE CORN CHOUX AND SPINACH 28

**SMOKE BOMBS** SLOW-SMOKED BOURBON-GLAZED BEEF, CHEDDAR CHEESE, JALAPENO AND YING'S SELECTION OF HERBS AND SPICES 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

**WATERMELON SALAD** *ARUGULA, FETA CHEESE, CUCUMBER, RED ONION, FRESH MINT & CHAMPAGNE VINAIGRETTE* 10

**HEART OF ROMAINE CAESAR** *WITH NEXT CAESAR DRESSING AND CROUTONS* 10

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

**PARKER COUNTY PEACH & TOMATO** *FRESH ARUGULA, RED ONION, BLUE CHEESE, AND CHAMPAGNE VINAIGRETTE* 15

**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

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

**CAPRESE SALAD** *FRESH MOZZARELLA, TOMATO, BASIL & AGED BALSAMIC VINEGAR* 14

**FRENCH ONION GRUYERE SOUP** 15

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

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

## PASTA-----

**HOUSE-FERMENTED BLACK GARLIC PAPPARDELLE PASTA** *WITH CHICKEN, MUSHROOMS AND SUN-DRIED TOMATOES* 26

**HAND-MADE SPINACH PASTA** *WITH SMOKED SALMON & MASCARPONE SAUCE* 31 **LIMITED!**

**HAND-ROLLED GNOCCHI** *POTATO DUMPLINGS WITH ROASTED GARLIC SHERRY CREAM SAUCE AND FRESH HERBS* 22

**HOUSE-MADE WILD MUSHROOM RAVIOLI** *WILD MUSHROOMS, PECANS, AND PARMESAN CHEESE WITH TRUFFLE OIL* 25

**SHRIMP SCAMPI** *OVER A BED OF ANGEL HAIR PASTA WITH LEMON BUTTER SAUCE* 26

**PENNE PASTA WITH SPICY VODKA SAUCE** *VODKA-SPIKED HERBED TOMATO CREAM SAUCE* 18

**YING'S FOUR CHEESE & SAUSAGE LASAGNA** *HOUSE-MADE MEAT SAUCE LOADED WITH HERBS AND 4 ITALIAN CHEESES* 25

ADD FOR ANY PASTA    CHICKEN +6    SHRIMP +10    SALMON +12

# 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 IN GARLIC SAUCE 19

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

**YING'S MONGOLIAN CRISPY DUCK** 29 **LIMITED!**

**DUCK A L'ORANGE** DUCK BREAST WITH ORANGE LIQUOR AND SHERRY VINEGAR 28

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

**NEW ZEALAND LAMB OSSO BUCO** IN VEAL STOCK RED WINE REDUCTION 45 **NEW!**

**PRAIRIE FRESH PRIME DOUBLE PORK CHOP** WITH TURKISH ALEPPO PEPPER & DIJON MUSTARD SAUCE 45 **NEW!**

## SEAFOOD-----

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

**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** W/ 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* 33

**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. CERTIFIED ANGUS BEEF NY STRIP AU POIVRE** 49 **NEW!**

**16 OZ. CERTIFIED ANGUS BEEF BONE-IN RIBEYE** 54 **NEW!**

*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 AND SERVED WITH SPAETZLE* 54 **NEW!**

**NEW ZEALAND ELK TENDERLOIN** *WITH BLUEBERRY GASTRIQUE* 49  
**WITH CHAR-GRILLED SEMI-BONELESS TEXAS QUAIL** 61 **NEW!**

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

## SHAREABLE SIDES-----

**SAUTÉED MUSHROOMS**

**TRUFFLED MASHED POTATOES**

**POTATO GRATIN**

**MAQUE CORN CHOUX**

**ROASTED BRUSSEL SPROUTS**

**ASPARAGUS**

**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.**