

# L U N C H

## SHAREABLE APPETIZERS

**Prime Beef Tenderloin Crostini** with black Gilroy  
demi-glaze 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

**Poached Pear, Fresh Burrata, Prosciutto di Parma &**  
with balsamic reduction 21

**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 14

**Vidalia Onion Rings** with horseradish aioli 8

## 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 15

**Spinach Salad** ½  
baby spinach, hearts of palm, artichoke hearts, peperoni  
peppers, tomatoes, blue cheese, shaved almonds & creamy  
Italian dressing 9

**Next's Soup of the Day** ½ 6  
**French Onion Gruyere Soup** 10

**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

add for any salad    chicken +3    shrimp +6    salmon +8

### \*\*\*Next's "Half & Half" Lunch Specials\*\*\*

½ Sandwich & ½ Salad or Soup    or    Soup & ½ Salad 14  
½ indicates available choices, other selections available at an upcharge

### Lunchtime Drink Features

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

Bloody Mary ---- \$10 each

Mimosa or Poinsettia ---- \$5 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, golden raisins, curry powder, celery, onions, roasted sliced almonds  
with bechamel sauce served with Next Bistro salad 15

### Ham & Swiss Crepes

chopped honey-baked ham, Swiss cheese and bechamel sauce served with Next Bistro salad 15

### Leek, Fennel Sausage, & Apple Crepes

with Boursin cheese topped with brown butter sauce served with Next Bistro salad 15

### From the Ocean Seafood Crepes

shrimp, bay scallops, fresh fish vegetables with lobster sauce with Next 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 17

### Cedar Plank Sushi-grade Salmon

with lemon caper sauce 23

### 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