

C H E F S' F E A T U R E S

APPETIZERS & SALADS-----

- Parker County Peach & Tomato** *fresh arugula, red onion, blue cheese and Champagne vinaigrette* 12
- Honey Grilled Parker County Peach, Fresh Burrata & Prosciutto di Parma** *with balsamic reduction* 21
- Watermelon Salad** *organic arugula, Feta, cucumber, red onion, fresh mint & Champagne vinaigrette* 10
- Prime Beef Tenderloin Crostini** *with black Gilroy garlic tapenade, veal demi-glace topped with sundried tomato* 15
- Smoke Bombs** *slow-smoked bourbon-glazed beef, Cheddar cheese, jalapeno and Ying's selection of herbs and spices* 15
- Jalapeno Boats** *smoked mild jalapenos stuffed with ground Prosciutto and pork and topped with house-made bacon* 13
- Burnt Belly Bites** *slow-smoked, bourbon-glazed pork belly with honey mustard, fig and Sriracha sauce* 14
- Crab Napoleon Tower** *super lump crab, avocado and mango with trio of sauces* 24
- Bacon-wrapped Smoked Shrimp** *slow-smoked wild-caught Gulf shrimp wrapped with house-made bacon* 14
- Fried Bacon-wrapped Smoked Georgias Bank Scallops** *Granny Smith apple slaw & maple cream sauce* 18

ENTREES-----

- Pappardelle Pasta** *with garden-fresh organic pesto and grilled chicken* 23
- Ying's Mongolian Crispy Duck** 28 **Limited!**
- Hand-made Spinach Pasta with Smoked Salmon & Mascarpone Sauce** 28 *(limited availability)*
- Bacon-wrapped Smoked Georgias Bank Scallops** *with squash risotto and maple cream sauce* 38
- Pan-seared Fresh English Channel Whole Dover Sole** *with lemon brown butter (limited availability)* 54
- Fresh-caught Fish of the Day** *market price*
- Sous-vide Niman Ranch Double Pork Chop** *with Turkish Aleppo pepper and Dijon mustard sauce* 38
- Sous-vide New Zealand Elk Tenderloin** *with blueberry gastrique* 47
- Dry-aged 14 oz. Certified Angus Beef N.Y. Strip Steak** *served with baked corn gratin, creamed Boursin spinach & Ying's steak sauce* 59 **Limited!**
- Buffalo Tenderloin** *char-grilled and topped with shitake mushroom and served with Ying's steak sauce* 54
- 14 oz. Niman Ranch Free Range C.A.B. Prime Ribeye** *served with baked corn, creamed boursin spinach & Ying's steak sauce* 65

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.

D I N N E R

APPETIZERS-----

Vidalia Onion Rings *with horseradish aioli* 8

Baked French Brie *fig jam, cranberry and crostini* 15

Spanish Piquillo Peppers *Manchego-stuffed peppers drizzled with honey balsamic vinaigrette with crostini* 15

Escargot Bourguignon *wild Burgundy snails, garlic herb butter & brandy and served with baguette* 15

Escargot with Puff Pastry *wild Burgundy snails, grapes, mushroom, pecans and herb butter* 15

Hudson Valley Free Range Foie Gras *red wine poached pear and French-toasted Fall Harvest cake* 23

Lobster & Shrimp Pot Stickers *in lobster bisque sauce* 15

Next Crab Cakes *chipotle remoulade and Sriracha sauce* 22

Fried Calamari *sautéed onions, Korean peppers with Korean pepper & Marinara sauces* 13

Yellowfin Tuna Tostada *wasabi & Korean pepper sauce topped with Japanese cabbage slaw* 14

Chicken Fried Lobster & Chipotle Remoulade *maque corn choux and spinach* 28

Beef Tenderloin Eggrolls *shitake mushroom, leeks, cabbage, carrots, Asian spices with sweet and sour sauce* 15

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

Whole Baby Iceberg *grape tomatoes, bacon, red onions and Danish blue cheese dressing* 11

Mediterranean *mixed greens, Feta cheese, Kalamata olives, red onions, 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* 9

Roasted Pear Salad *mixed greens, Danish blue cheese, fresh rosemary shallot Port vinaigrette* 11

Bacon, Apple & Beet Salad *organic arugula, goat cheese and apple-cider vinaigrette* 12

Caprese Salad *fresh Mozzarella, tomato, basil & aged balsamic vinegar* 14

add for any salad chicken +6 shrimp +8 salmon +10

French Onion Gruyere Soup 10

Next's Soup of the Day 6

D I N N E R

PASTA-----

Wild Mushroom Risotto *with truffle oil* 21

House-made Wild Mushroom Ravioli *wild mushrooms, pecans, and parmesan cheese with truffle oil* 22

Hand-rolled Gnocchi *potato dumplings with roasted garlic sherry cream sauce and fresh herbs* 22

Shrimp Scampi *over a bed of angel hair pasta with lemon butter sauce* 21

Seafood Linguini *clams, shrimp, mussels, calamari, roasted garlic & parsley* 26

Truffled Cold-Water Lobster 5-Cheese Macaroni & Cheese 34 *with baked 6oz. lobster tail* 62

Penne Pasta with Spicy Vodka Sauce *vodka-spiked herbed tomato cream sauce* 15

Ying's Four Cheese & Sausage Lasagna *house-made meat sauce loaded with herbs and 4 Italian cheeses* 21

add for any pasta chicken +6 shrimp +8 salmon +10

POULTRY, LAMB & VEAL-----

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* 18

Grilled Chicken Breast *air-chilled chicken breast, artichoke hearts, capers and olives in garlic sauce* 19

Chicken Marsala *air-chilled airline chicken breast, mushrooms and Marsala sauce* 19

Char-grilled Veal-Stuffed Quail *with Japanese Kabocha squash risotto* 26

Sous-vide Duck a l'orange *duck breast with orange liquor and sherry vinegar* 26

Slow-braised Lamb Osso Buco *in veal stock red wine reduction* 38

New Zealand Free-range Lamb Chops *char-grilled with mint jalapeno jelly sauce* 39

D I N N E R

SEAFOOD

Cioppino *fresh fish, scallops, shrimp, clams, mussels and oysters in Ying's spicy marinara sauce* 26

Lobster Risotto 34 *with baked 6oz. lobster tail* 62

Tiger Prawns *with Japanese Kabocha squash risotto* 29

Cedar Plank Sushi-grade Salmon *in lemon caper sauce* 36

Sesame-crusted Yellowfin Tuna *prepared medium rare with wasabi cream sauce, truffled mashed potatoes, shitake mushrooms and edamame* 36

Seafood Trio *fresh, certified Chilean seabass, Georges Bank Scallop and tiger prawn over truffled mashed potatoes and seasonal vegetable* 45

Certified Chilean Seabass *with coconut cream sauce* 45

STEAKS

Certified Angus Beef Flat Iron Steak Au Poivre 31

6 oz. Certified Angus Beef Center-cut Filet Mignon Au Poivre 49

8 oz. Certified Angus Beef Center-cut Filet Mignon Au Poivre 59

-----all steaks served with Baked Corn Gratin & Creamed Boursin Spinach-----

add a baked 6oz. lobster tail to any steak +28

SHAREABLE SIDES

Sautéed Mushrooms

Truffled Mashed Potatoes

Roasted Brussel Sprouts

Potato Gratin

Next's Macaroni & Cheese

Maque Corn Choux

Wild Mushroom Risotto

Asparagus

French Beans

Baked Corn Gratin

Creamed Boursin Spinach

All Sides 10

Warm French Parmesan Bread and Butter 2

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