

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

APPETIZERS & SALADS-----

- Cheesy Spinach Garlic Artichoke Dip** *artichoke, mozzarella, parmesan, & cream cheese with crostini* 16 **New!**
- Wine-poached Pear, Prosciutto di Parma & Burrata** *with balsamic glaze* 21
- Poblano Chile Crepes** *goat cheese, truffle mash potatoes and Tahini paste stuffed crepe* 15
- Fried Bacon-wrapped Smoked Georgias Bank Scallops** *Granny Smith apple slaw & maple cream sauce* 25
- Crab Napoleon Tower** *super lump crab, avocado and mango with trio of sauces* 26
- 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
- Jalapeno Boats** *smoked mild jalapenos stuffed with ground Prosciutto and pork wrapped with bacon* 16

ENTREES-----

- Moroccan Lamb Tagine** *spring lamb, figs, turmeric and mixed vegetables on a bed of couscous* 36
- Moroccan Chicken Tagine** *chicken breast, apricots, preserved lemon, turmeric and mixed vegetables on a bed of couscous* 32
- 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!**
- 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* 58 **Limited!**
- Fresh-caught Fish of the Day** *market price*
- Ying's Mongolian Crispy Duck** 29 **Limited!**
- Sous-vide Niman Ranch Double Pork Chop** *with Turkish Aleppo pepper and Dijon mustard sauce* 39
- Sous-vide New Zealand Elk Tenderloin** *with blueberry gastrique* 49
- Char-grilled Veal-stuffed Texas Quail and Sous-vide New Zealand Elk Tenderloin** *with blueberry gastrique* 67
- French Onion Wagyu Salisbury Steak** *ground sirloin with caramelized onions and demi-glaze served open-faced over sour dough with Swiss cheese.* 33
- Buffalo Tenderloin** *char-grilled and topped with shitake mushroom and served with Ying's steak sauce* 54
- 14 oz. Niman Ranch Prime Ribeye** *with seasonal roasted vegetables* 72

D I N N E R

APPETIZERS

Vidalia Onion Rings *with horseradish aioli* 8

Baked French Brie *fig jam, cranberry and crostini* 16

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

Escargot with Puff Pastry *wild Burgundy snails, grapes, mushroom, pecans and herb butter* 16

Hudson Valley Free Range Foie Gras *red wine poached pear and French-toasted Fall Harvest cake* 25

Lobster & Shrimp Pot Stickers *in lobster bisque sauce* 17

Next Crab Cakes *chipotle remoulade and Sriracha sauce* 24

Fried Calamari *sautéed onions, Korean peppers with Korean pepper & Marinara sauces* 14

Yellowfin Tuna Tostada *wasabi & Korean pepper sauce topped with Japanese cabbage slaw* 16

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

Warm French Parmesan Bread *with whipped butter* 4

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* 12

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* 10

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 +10 salmon +12

French Onion Gruyere Soup 14

Next's Soup of the Day 7

D I N N E R

PASTA-----

Wild Mushroom Risotto *with truffle oil* 24

House-made Wild Mushroom Ravioli *wild mushrooms, pecans, and parmesan cheese with truffle oil* 25

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* 26

Seafood Linguini *clams, shrimp, mussels, calamari, roasted garlic & parsley* 29

Truffled Cold-Water Lobster 5-Cheese Macaroni & Cheese 37 *with baked 6oz. lobster tail* 70

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

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* 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 and Marsala sauce* 19

Char-grilled Veal-Stuffed Quail *with Japanese Kabocha squash risotto* 28

Sous-vide Duck a l'orange *duck breast with orange liquor and sherry vinegar* 28

New Zealand Free-range Lamb Chops *char-grilled with mint jalapeno jelly sauce* 41

D I N N E R

SEAFOOD-----

Cioppino *fresh fish, scallops, shrimp, clams, mussels and oysters in Ying's spicy marinara sauce* 32

Lobster Risotto 37 *with baked 6oz. lobster tail* 70

Tiger Prawns *with Japanese Kabocha squash risotto* 36

Cedar Plank Sushi-grade Salmon *in lemon caper sauce* 38

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, Georges Bank Scallop and tiger prawn over truffled mashed potatoes and seasonal vegetable* 49

Certified Chilean Seabass *with coconut cream sauce* 49

STEAKS-----

Angus Beef Flat Iron Steak Au Poivre 36

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

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

-----steaks served with seasonal roasted vegetables-----

add a baked 6oz. lobster tail to any steak +33

SHAREABLE SIDES-----

Sautéed Mushrooms

Truffled Mashed Potatoes

Roasted Brussel Sprouts

Potato Gratin

Next's Macaroni & Cheese

Maque Corn Choux

Wild Mushroom Risotto

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.