

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

Heart of Romaine Caesar ½
Next Caesar dressing and croutons 9

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

French Onion Gruyere Soup 10

Next's Soup of the Day ½ 6

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

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) -----

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

Smoked Salmon Brandy Melt

house-smoked salmon, Swiss cheese & Ying's herbed yogurt
sauce served open-faced on baguette 14

Open-faced Turkey Melt

roasted turkey, cranberry-ginger relish & Cheddar cheese 14

Next Turkey Club ½

house-roasted turkey breast, lettuce, tomato, bacon, fontina
with lemon-cilantro mayonnaise on marble rye 14

Hot Ham & Cheese

slow, house-baked ham and Swiss cheese with honey mustard
on brioche bun 14

Wagyu Beef ('Texas Kobe') Burger

½ pound Wagyu beef burger, Tillamook Cheddar, lettuce,
tomato with mayonnaise on brioche bun 16

Blackened Ahi Tuna Sandwich

arugula & house-made Russian dressing on brioche bun 16

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 19

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