

CHEFS' DINNER FEATURES

APPETIZERS & SALADS

Wild-caught Gulf Shrimp Cocktail *with Next's cocktail sauce* 14

Real Dover Sole Wrapped Crab *with creamed brussels sprouts* 21

ENTREES

Char-grilled Veal-Stuffed Quail *with squash risotto* 24

Truffled Lobster 5-Cheese Macaroni & Cheese 24

Lobster Risotto 24 *with baked 6oz. lobster tail* 42

Tiger Prawns *with squash risotto* 26

2 - Real Dover Sole Wrapped Crab *with creamed brussels sprouts* 42

Fresh Real Dover Sole *whole fish, pan-seared with lemon butter and baby bok choy and scalloped potatoes* 58

Sous-vide C.A.B. Flat Iron Steak *with Chimichurri sauce* 26

Slow-braised Lamb Osso Buco *in veal stock red wine reduction* 32

Sous-vide New Zealand Elk Tenderloin *with blueberry gastrique* 45

Char-grilled Veal-stuffed Quail and Sous-vide New Zealand Elk Tenderloin *with blueberry gastrique* 54

Buffalo Tenderloin *char-grilled and topped with shitake mushroom and served with Ying's steak sauce* 54