

D I N N E R

APPETIZERS

Chicken Fried Lobster & Chipotle Remoulade

maque corn choux and spinach 23

Lobster & Shrimp Pot Stickers

in lobster bisque sauce 14

Wild-caught Gulf Shrimp Trio

2 each chicken fried, bacon-wrapped and cocktail shrimp with house-made chipotle remoulade and cocktail sauces 19

Yellowfin Tuna Tostada

Napa cabbage slaw with wasabi, Korean pepper sauce and sesame vinaigrette 14

Next Crab Cakes

chipotle remoulade and Sriracha sauce 16

Fried Calamari

sautéed onions, Korean peppers with Korean & Marinara sauces 13

Spinach Garlic Artichoke Dip

Havarti and Parmesan cheeses with crostini 12

Baked French Brie

fig jam, cranberry and crostini 14

Hudson Valley Free Range Foie Gras

red wine poached pear & French-toasted Fall Harvest cake 21

Spanish Piquillo Peppers

Manchego-stuffed peppers drizzled with honey balsamic vinaigrette and served with crostini 14

Beef Tenderloin Eggrolls

shitake mushroom, leeks, cabbage, carrots, Asian spices with sweet and sour sauce 14

Escargot with Puff Pastry

with grapes, mushroom, pecans and herb butter 13

Escargot Bourguignon

garlic herb butter & brandy 13

SOUP & SALADS

Bistro Salad

field greens, candied pecans, crumbled blue cheese, dried cranberries with tarragon vinaigrette 10

Caprese Salad

fresh Mozzarella, tomato, basil & aged balsamic vinegar 12

Whole Baby Iceberg

grape tomatoes, bacon, red onions and blue cheese dressing 11

Bacon, Apple & Beet Salad

organic arugula, goat cheese and apple-cider vinaigrette 12

French Onion Gruyere Soup 10

Mediterranean

feta cheese, Kalamata olives, red onions, grape tomatoes cucumbers and mixed greens in red wine vinaigrette 10

Heart of Romaine Caesar

Next Caesar dressing and croutons 10

Poached Pear Salad

mixed greens, blue cheese, Port wine-shallot vinaigrette 11

Watermelon Salad

arugula and feta cheese 10

Next's Soup of the Day 6

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

D I N N E R

PASTAS-----

Hand-rolled Gnocchi *potato dumplings with roasted garlic sherry cream sauce and fresh herbs* 18

Ying's Four Cheese & Sausage Lasagna *house-made meat sauce loaded with herbs and 4 Italian cheeses* 19.5

Veal Porcini Bolognese *house-made pappardelle pasta sautéed with asparagus and Grana Padano cheese* 28

Shrimp Scampi *over a bed of angel hair pasta with lemon butter sauce* 19

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

Penne Pasta with Spicy Vodka Sauce *vodka-spiked herbed tomato cream sauce* 13.5

Wild Mushroom Risotto 17

House-made Ravioli of the Day 18

add for any pasta chicken +6 shrimp +8

POULTRY & CHOPS-----

Grilled Chicken Breast *artichoke hearts, capers and olives in garlic sauce* 16

Chicken Marsala *airline chicken breast, mushrooms and Marsala sauce* 18

Sous Vide Duck Breast *with green peppercorn sauce* 24

New Zealand Free-range Lamb Chops *char-grilled with mint jalapeno jelly sauce* 36

Sous-vide Niman Ranch Double Pork Chop *with Turkish Aleppo pepper and Dijon mustard sauce* 36

D I N N E R

SEAFOOD

Cedar Plank Sushi-grade Salmon *in lemon caper sauce* 32

Fresh Georges Bank Scallops *with carrot and Moroccan harissa puree* 34

Sesame-crusted Yellowfin Tuna *prepared medium rare with wasabi cream sauce, mashed potatoes, shitake mushrooms and edamame beans* 34

Seafood Trio *fresh, certified Chilean seabass, Georges Bank Scallop and wild-caught Gulf shrimp over garlic-mashed potatoes and seasonal vegetable* 39

Sushi-grade Salmon & Crab Napoleon *with lobster sauce* 39

Certified Chilean Seabass *with lemon caper tarragon sauce* 42

STEAKS

French Onion Wagyu Salisbury Steak *ground Kobe (Wagyu) sirloin with onions and demi-glaze served open-face* 24

6 oz. Certified Angus Beef Filet Mignon *served with Ying's steak sauce* 34

8 oz. Certified Angus Beef Filet Mignon *served with Ying's steak sauce* 42

14 oz. Niman Ranch Free Range C.A.B. Prime Ribeye *served with Ying's steak sauce* 59

SHAREABLE SIDES

Sauteed Mushrooms
Next's Macaroni & Cheese
Baby Bok Choy

Garlic Mashed Potatoes
Maque Corn Choux
Roasted Brussel Sprouts
Sides 6

Potato Gratin
Wild Mushroom Risotto

Warm French Bread and Butter 2

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.

GF --- GLUTEN FREE AVAILABLE -- ASK YOUR SERVER FOR DETAILS