

D I N N E R

APPETIZERS

Chicken Fried Lobster & Chipotle Remoulade

Maque corn choux and spinach

Lobster & Shrimp Pot Stickers

In lobster-shrimp bisque sauce

Spinach Garlic Artichoke Dip

Havarti and Parmesan cheeses with crostini

Crab Cakes

Chipotle remoulade

Ahi Tuna Tostada

Napa cabbage slaw w/wasabi, Korean pepper sauce and sesame vinaigrette

Portobello Frites

Portobello mushroom in truffle and balsamic & panko fried

Foie Gras

Roasted pear & French-toasted Fall Harvest cake

Fried Calamari

Sautéed onions, Korean peppers with Korean & Marinara sauces

Baked Brie

Fig jam, cranberry and crostini

Escargot with Puff Pastry

With grapes, mushroom, pecans and herb butter

Spanish Piquillo Peppers

Manchego-stuffed peppers drizzled with honey sherry vinaigrette and served with crostini

Muenster Sausage

with sauerkraut & house-made pretzel bread

SOUP & SALADS

Mediterranean **GF**

Feta cheese, kalamata olives, red onions, grape tomatoes cucumbers and mixed greens in red wine vinaigrette

Whole Baby Iceberg **GF**

Grape tomatoes, bacon, red onions and blue cheese dressing

Heart of Romaine Caesar

Next Caesar dressing and croutons

Watermelon Salad

Feta, cucumbers, red onion, fresh mint, arugula and Champagne vinaigrette

Field Greens **GF**

Candied pecans, crumbled blue cheese, dried cranberries with tarragon vinaigrette

Poached Pear Salad **GF**

Mixed greens, Champagne vinaigrette and blue cheese

Bacon, Apple & Beet Salad **GF**

Organic arugula, goat cheese and apple-cider vinaigrette

Next's Soup of the Day

French Onion Gruyere Soup

PASTAS

Gnocchi

Italian potato dumplings with roasted garlic sherry cream sauce and fresh herbs

Seafood Linguini

Clams, shrimp, mussels, calamari, roasted garlic & parsley

Risotto of the Day

Penne Pasta with Spicy Vodka Sauce

Vodka-spiked herbed tomato cream sauce

Shrimp Scampi

Over a bed of angel hair pasta with lemon butter sauce

Ying's Four Cheese & Sausage Lasagna

House-made meat sauce loaded with herbs and 4 Italian cheeses

House-made Ravioli of the Day

ENTREES

Chicken Marsala

Chicken breast, mushrooms and Marsala sauce

Grilled Chicken Breast

Artichoke hearts, capers and olives in garlic sauce

Cedar Plank Sushi-grade Salmon

In lemon caper sauce

Sautéed Pork Tenderloin

With apple Dijon mustard sauce

French Onion Wagyu Salisbury Steak

Ground Kobe (Wagyu) sirloin with onions and demi-glaze served open-face

Above entrees served with seasonal vegetable and starch

SHAREABLE SIDES

Sauteed Mushrooms

Roasted Asparagus

Potato Gratin

Next's Macaroni & Cheese

Maque Corn Choux

Seasonal Risotto

Roasted Brussels Sprouts

Garlic Mashed Potatoes

All sides

Warm French Bread and Butter

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