

LUNCH

APPETIZERS

Crab Cakes

House-made chipotle remoulade

Escargot with Puff Pastry

With grapes, pecans and herb butter

Lobster & Shrimp Pot Stickers

In lobster-shrimp bisque sauce

Baked Brie

Fig jam, cranberry & crostini

Spinach Garlic Artichoke Dip

Havarti and Parmesan cheeses with crostini

Portobello Frites

Marinated in truffle oil & balsamic & panko fried

Spanish Piquillo Peppers

Manchego-stuffed peppers drizzled with honey sherry vinaigrette

Fried Calamari

Sautéed onions and peppers with Korean & Marinara sauces

SOUP & SALADS

Mediterranean **GF** ½

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

Field Greens **GF** ½

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

Whole Baby Iceberg **GF** ½

Grape tomatoes, bacon, red onions and crumbled blue cheese dressing

Poached Pear Salad **GF** ½

Mixed greens, Champagne vinaigrette and blue cheese

Heart of Romaine Caesar ½

Next Caesar dressing and croutons

Bacon, Apple & Beet Salad **GF**

organic arugula, goat cheese & apple cider vinaigrette

Cobb Salad **GF**

Choice of chicken or turkey, egg, bacon, blue cheese, tomatoes, avocado and romaine lettuce with buttermilk dressing

Watermelon Salad

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

Next's Soup of the Day ½

French Onion Gruyere Soup

Next's "Half & Half" Lunch Specials

½ Sandwich & ½ Salad or Soup

Soup & ½ Salad

½ indicates available choices, other selections available at an upcharge

Ask about our 'Lunch Wine' Features

PANINIS & SANDWICHES
(with fries or house-made chips)

Next Turkey Club ½

Turkey breast, lettuce, tomato, bacon, fontina cheese with lemon-basil aioli

Chicken, Brie & Pear Panini ½

Grilled chicken, brie cheese and pear slices with Dijon mustard

Ham, Brie & Apple Panini ½

Sliced ham, brie cheese and apple slices with Dijon mustard

Southwest Chicken Panini ½

Cilantro pesto and chipotle mayonnaise

Blackened Ahi Tuna Sandwich

Arugula and house-made Russian dressing

Grilled Portobello Mushroom Panini ½

aged smoked gouda, spinach, tomato and lemon-basil aioli

BURGERS

(with fries or house-made chips)

Wagyu Beef (Texas Kobe) Burger

Tillamook Cheddar, lettuce, tomato on brioche bun with mayonnaise

Fresh Salmon Burger

Arugula and red onion on brioche bun with lemon-cilantro mayonnaise

ENTREES

Grilled Chicken Breast GF

Artichoke hearts, capers and olives in a white wine garlic sauce

Chicken Marsala

Airline chicken breast, mushrooms and Marsala demi-glaze

Cedar Plank Sushi-grade Salmon

With lemon caper sauce

Wasabi-crusted Tuna

With miso butter sauce

Next's Meatloaf

Wagyu beef (Texas Kobe) with Marsala mushroom sauce

Linguine with Lemon-garlic Shrimp

Sautéed shrimp and mascarpone cheese with lemon-garlic glaze

Fish & Chips

Beer-battered cod served with fries, tartar sauce and malted vinegar

Fish of the Day

Ask your server for details

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