

SEAFOOD BAR

NYN SIGNATURE SEAFOOD TOWER

Maine lobster, Alaskan king crab, jumbo shrimp, crab cocktail, tuna tartare, raw oysters, raw clams

For two 65 | For four 110

TODAY'S OYSTER AND CLAMS SELECTION

half-dozen per order 20

AHI TUNA TARTARE 18

avocado, Asian pear, ponzu, cilantro

JUMBO SHRIMP COCKTAIL 20

horseradish cocktail sauce, lemon

APPETIZERS

NYN BACON 18

thick-cut slab Nueske bacon, sautéed spinach, maple glaze

MARYLAND LUMP CRAB CAKE 21

avocado-tomatillo salsa, mustard greens, Fresno chili vinaigrette

FRENCH ONION SOUP 13

aged Gruyère cheese, gratinée

SALADS

SPINACH SALAD 16

Asian pear, Garroxta cheese, dried cranberry, pancetta crisp, champagne vinaigrette

CLASSIC CAESAR 13

hearts of romaine, aged parmesan, garlic croutons, anchovy dressing

ICEBERG WEDGE 14

organic iceberg, Maytag blue cheese, cherry tomato, red onion, Nueske bacon, blue cheese, buttermilk dressing

TOMATO BURRATA 18

ripe tomato, burrata mozzarella, arugula, pickled red onion, basil, miso garlic vinaigrette

HANDCRAFTED COCKTAILS 15

YANKEETINI

Veev vodka, Blue Curacao, white cranberry juice

SOUR SMASH

Michter's Sour Mash whiskey, fresh mint, simple syrup, house sour, peach bitters

COOPERSTOWN COOLER

Hendrick's gin, St. Germain, muddled cucumber & basil, agave nectar, fresh lemon, club soda

STRAWBERRY BASIL PRESS

Veev vodka, muddled strawberries & basil, agave nectar, fresh lemon, club soda & lemon-lime soda

YANKEE MULE

Figenza vodka, fresh lime, ginger beer

'SELECT' WINES BY THE GLASS

RIESLING, NEW YORK YANKEES

'ANTHONY ROAD', 2014

Finger Lakes, NY 14

PINOT GRIGIO, ST. MICHAEL-EPPAN, 2015

Trentino-Alto Adige, Italy 12

SAUVIGNON BLANC, HONIG, 2015

Napa, CA 13

CHARDONNAY, ARGYLE 'NUTHOUSE', 2012

Willamette Valley, OR 15

PINOT NOIR, ERATH 'RESPENDENT', 2015

Dundee Hills, OR 14

MERLOT, DUCKHORN 'DECOY', 2014

Sonoma County, CA 14

CABERNET SAUVIGNON, NEW YORK YANKEES

'CLUB SERIES', 2014

California 16

CABERNET SAUVIGNON, JUSTIN, 2014

Paso Robles, CA 18

CHIANTI CLASSICO RISERVA, VILLA ANTINORI

DOCG, 2012

Tuscany, Italy 17

The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food-borne illness.

STEAKS

NY SIGNATURE RIBEYE 78
27 OZ. U.S.D.A PRIME, DRY-AGED, LONG BONE RIBEYE

NEW YORK STRIP 55
U.S.D.A Prime, 14 oz.

DELMONICO RIBEYE 50
U.S.D.A Prime, 16 oz.

BONE-IN STRIP 58
U.S.D.A. Prime, 18 oz.

FILET MIGNON
8 oz. 46 | 12 oz. 54

CLASSICS

BERKSHIRE PORK CHOP 36
oyster mushroom sauce

ROASTED HALF CHICKEN 28
garlic mashed potatoes, red wine vinaigrette

CANADIAN SALMON 32
heirloom tomatoes, Kalamata olives, citrus-coriander sauce

AHI TUNA 35
edamame purée, shiitake mushrooms, ginger-soy sauce

TWIN COLD WATER LOBSTER TAILS 56
with lemon and drawn butter

DOUBLE PLAY 69
8 oz. filet & cold water lobster tail

ENHANCEMENTS

BÉARNAISE OR AU POIVRE SAUCE 5

HORSERADISH OR BLUE CHEESE 5

JUMBO LUMP CRAB OSCAR 15

8 oz. LOBSTER TAIL 28

½ POUND ALASKAN KING CRAB 28

STEAKHOUSE SIDES 12

HOUSE-CUT IDAHO FRIES

GARLIC MASHED POTATOES

JUMBO BAKED POTATO

ONION RING STACK

LOBSTER MAC AND CHEESE +6

STEAKHOUSE GREENS 12

GRILLED ASPARAGUS

CREAMED SPINACH

BROCCOLINI GARLIC CHILI

SAUTÉED SPINACH WITH GARLIC

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