

SEAFOOD BAR

NY Y 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 MKT

AHI TUNA TARTARE 18

avocado, Asian pear, ponzu, cilantro

JUMBO SHRIMP COCKTAIL 20

horseradish cocktail sauce, lemon

APPETIZERS

BONE MARROW 16

orange marmalade, chermoula, micro herbs

CRISPY OCTOPUS 18

fingerling potato salad, chimichurri, mustard seed caviar

NY Y BACON 18

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

MARYLAND LUMP CRAB CAKE 18

avocado-tomatillo salsa, mustard greens, Fresno chili vinaigrette

STEAK TARTARE 16

hand-cut filet mignon, chimichurri, sourdough toast, Maldon salt

SOUPS

FRENCH ONION SOUP 13

aged Gruyère cheese, gratinée

CHEF'S SELECT SOUP 12

SALADS

SPINACH SALAD 16

Asian pear, Garrotxa cheese, Serrano ham crisps, dried cranberry, spiced walnuts, champagne vinaigrette

CLASSIC CAESAR 12

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

MEDITERRANEAN CHOPPED 14

baby lettuce, tomato, cucumber, Kalamata olives, feta, red onion, capers, oregano vinaigrette

TOMATO BURRATA 18

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

GRILLED CHICKEN PAILLARD 23

baby arugula, charred red onion, cherry tomato, white balsamic vinaigrette

COMPLEMENTS

PAN-ROASTED SALMON 12

GRILLED JUMBO SHRIMP 15

GRILLED CHICKEN BREAST 6

GRILLED SIRLOIN 16

FLATBREADS

PROSCIUTTO & FIG 17

garlic cream, blue cheese crumbles, grilled scallions, baby arugula

ROASTED TOMATO 14

slow roasted heirloom tomato, fresh mozzarella & micro basil

SHIITAKE MUSHROOM & GOAT CHEESE 16

baby arugula, Vermont goat cheese, white truffle oil

LUNCH FEATURES

HANGER STEAK 28

U.S.D.A. Prime, 9 oz.

KOBE BURGER 23

burrata mozzarella, beefsteak tomato, caramelized onions, brioche bun, house-cut Idaho fries

BISON BURGER 23

tomato marmalade, avocado, arugula, smoked yogurt, brioche bun, house-cut Idaho fries

NY Y SIGNATURE PRIME DRY-AGED BURGER 19

our proprietary blend of prime cuts of beef, aged Irish cheddar bourbon onions, brioche bun, house-cut Idaho fries

SHRIMP & AVOCADO WRAP 19

baby shrimp, avocado, bacon, shredded lettuce, cherry tomato, tarragon aioli, house-cut Idaho fries

NY Y STEAK SANDWICH 19

black bean hummus, chipotle aioli, avocado, Oaxaca cheese, cilantro, house-cut Idaho fries

JUMBO LUMP CRAB CAKE SANDWICH 21

Bibb lettuce, creole aioli, fennel slaw, brioche bun, house-cut Idaho fries

CRISPY CHICKEN SANDWICH 19

Bánh mì vegetables, Thai herbs, spicy aioli, ciabatta, house-cut Idaho fries

STEAKS

NY Y SIGNATURE RIBEYE 78

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

NEW YORK STRIP 52

U.S.D.A Prime, 14 oz.

DELMONICO RIBEYE 45

U.S.D.A Prime, 16 oz.

BONE-IN STRIP 58

U.S.D.A. Prime, 18 oz.

FILET MIGNON

8 oz. 40 | 12 oz. 48

ENHANCEMENTS

BÉARNAISE OR AU POIVRE SAUCE 5

HORSERADISH OR BLUE CHEESE 5

SAUTÉED WILD MUSHROOMS 8

JUMBO LUMP CRAB OSCAR 15

½ POUND ALASKAN KING CRAB 28

STEAKHOUSE SIDES 11

HOUSE-CUT IDAHO FRIES

GARLIC MASHED POTATOES

TRUFFLE PARMESAN FRIES +2

BAKED MAC & CHEESE

DUCK FAT POTATOES

ONION RING STACK

STEAKHOUSE GREENS 12

GRILLED ASPARAGUS

CREAMED SPINACH

BROCCOLINI GARLIC CHILI

ROASTED CORN WITH AJI AMARILLO & CHORIZO

SAUTÉED SPINACH WITH GARLIC

BUTCHER CUTS

BRAISED SHORT RIB 32

sunchoke purée, black pepper spaetzle, pickled raisins

ROASTED HALF CHICKEN 26

organic free-range, mustard greens, garlic, chicken jus

SEAFOOD

PAN-ROASTED SALMON 29

yogurt dill sauce, cucumber mint salad,
wild greens, bee pollen

AHI TUNA 32

tomatillo pipian, Chile de árbol chimichurri

PAN-SEARED SEA SCALLOPS 29

English peas, breakfast radish, asparagus, braised pork belly
citrus gastrique

PASTA

HOUSE-MADE RAVIOLI 21

four cheese, pomodoro sauce, basil, parmesan

SEAFOOD PAPPARDELLE 28

jumbo shrimp, middle neck clams, cherry tomato,
preserved lemon, Calabrian chiles, parmesan

NY Y STEAK BUCCATINI BOLOGNESE 24

prime-aged meat sauce, tomato, basil, parmesan

'SELECT' WINES BY THE GLASS

RIESLING, NEW YORK YANKEES 'ANTHONY ROAD', 2014

Finger Lakes, NY 14

PINOT GRIGIO, ST. MICHAEL-EPPAN, 2016

Trentino-Alto Adige, Italy 12

CHARDONNAY, MONIKER, 2014

Mendocino County, CA 14

PINOT NOIR, ERATH 'RESPLENDENT', 2015

Dundee, OR 14

MALBEC, ALAMOS 'SELECCION', 2015

Mendoza, Argentina 12

CABERNET SAUVIGNON, NEW YORK YANKEES 'CLUB SERIES', 2014

California 16

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

EXECUTIVE CHEF JOHN SCHAFFER

EXECUTIVE SOUS CHEF GUILLERMO VALLEJO - EXECUTIVE SOUS CHEF JOHN LICHTRO

NEW YORK YANKEES STEAKHOUSE - NEW YORK, NY