

SEAFOOD BAR

OYSTERS ON THE HALF SHELL <i>half dozen, classic cocktail sauce, seasonal mignonette, lemon, Tabasco</i>	18
CLAMS ON THE HALF SHELL <i>half dozen, classic cocktail sauce, seasonal mignonette, lemon, Tabasco</i>	15
SEAFOOD TOWER <i>Alaskan king crab, Maine lobster, colossal shrimp, clams, oysters (serves two)</i>	MP
CHILLED COLOSSAL SHRIMP COCKTAIL <i>spice-poached, classic cocktail sauce, lemon</i>	20
TUNA TARTARE <i>avocado, pickled enoki mushroom, white dashi broth, sesame cracker</i>	18
OSETRA CAVIAR <i>1 oz., traditional service, egg, red onion, crème fraîche, chives</i>	195

APPETIZERS

NY Y SIGNATURE THICK CUT BACON <i>house cured and smoked, maple lacquered kurobuta pork belly, corn bread</i>	17
CLASSIC ESCARGOT <i>garlic, lemon, parsley, brioche</i>	15
GRILLED OCTOPUS <i>papas bravas, littleneck clams, saffron-chorizo broth</i>	16
JUMBO LUMP CRAB CAKE <i>pomegranate, blood orange, pequillo pepper puree</i>	14/26
CRISPY SHRIMP <i>florida rock shrimp, sriracha aioli</i>	20
LOBSTER MAC & CHEESE <i>irish cheddar, muenster, ritz cracker crumble</i>	26

SOUP & SALAD

FRENCH ONION SOUP <i>Vidalia onion, Laird's Applejack, gruyère crouton</i>	12
MAINE LOBSTER BISQUE <i>brioche crouton, cognac, tarragon crème fraîche</i>	14
CLASSIC CAESAR <i>hearts of romaine, aged parmesan, pretzel croutons, traditional lemon anchovy dressing</i>	16
HEIRLOOM TOMATO <i>imported burrata, Minus 8 vinegar, basil oil</i>	16
CHOPPED SALAD <i>chopped romaine, grilled corn, dried cranberries, blue cheese, red onion, house smoked bacon, candied walnuts, creamy house dressing</i>	15
BABY ICEBERG WEDGE SALAD <i>tomato, red onion, house smoked bacon, Maytag blue cheese, French dressing, stuffed olive "martini"</i>	14

SIDES

POTATO AU GRATIN	JUMBO ASPARAGUS	ROASTED GARLIC MASHED POTATOES	10
CREAMED SPINACH	ONION RINGS	GLAZED BRUSSELS SPROUTS & PANCETTA	
HASH BROWN	NY Y CREAMED CORN	SALT-BAKED POTATO	
SAUTEED MUSHROOMS	HAND CUT FRIES		

PRIME STEAKS & CHOPS

<i>Dry-aged minimum 21 days</i>	
NEW YORK STRIP <i>12 oz.</i>	55
BONE-IN NEW YORK STRIP <i>20 oz.</i>	69
DELMONICO <i>18oz</i>	59
LONG BONE RIBEYE <i>30 oz.</i>	94
KUROBUTA PORK CHOP	35
PORTERHOUSE <i>24 oz.</i>	72
PORTERHOUSE FOR TWO <i>40 oz.</i>	116
COLORADO LAMB CHOPS	52

TEMPERATURES

PITTSBURGH	<i>charred, cold & blue center</i>
RARE	<i>red, cool center</i>
MEDIUM RARE	<i>red, warm center</i>
MEDIUM	<i>pink, hot center</i>
MEDIUM WELL	<i>dull, pink center</i>
WELL	<i>no pink, cooked throughout</i>

NY Y STEAK SPECIALTIES

FILET MIGNON <i>10oz.</i>	49
PETIT FILET MIGNON <i>6oz.</i>	40
BONE-IN FILET MIGNON <i>16 oz.</i>	69
LONG BONE VEAL CHOP <i>16oz.</i>	65
DOUBLE PLAY <i>petit filet mignon and ½ stuffed maine lobster</i>	79
BELL & EVANS FREE RANGE CHICKEN <i>forbidden rice, maitake mushroom, pedro jimenez jus</i>	34

ADDITIONS & CLASSIC SAUCES

COLD WATER LOBSTER TAIL	MP	AU POIVRE SAUCE	3
ALASKAN KING CRAB	MP	BEARNAISE SAUCE	3
OSCAR	19	BORDELAISE SAUCE	3
BONE MARROW FLAN	12	CREAMY HORSERADISH SAUCE	3
MAYTAG BLUE CHEESE	8	NY Y STEAK SAUCE	3
FRIED ORGANIC EGG	6	BLACK GARLIC CREAM	3

FIN/SHELL FISH

WHOLE MAINE LOBSTER <i>two and a half pounds, broiled, steamed or stuffed</i>	MP
TWIN TAILS <i>South African cold water lobster tails, broiled, grilled, steamed or stuffed</i>	MP
ALASKAN KING CRAB LEGS <i>from the Bering Sea</i>	MP
SKUNA BAY SALMON <i>wilted tuscan kale, meyer lemon-caper beurre blanc</i>	42
SEA BASS <i>braised baby bok choy, red miso, soy-ginger glaze</i>	52
LOCAL FLORIDA SNAPPER <i>charred leeks, cipollini, heirloom carrot puree</i>	46
SHRIMP CRUSTED FLORIDA GROUPEL <i>coconut-jasmine rice, keffir lime- key west pink shrimp nage</i>	52

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness.

Matthew Zappoli - NY Y Steak Chef