

SEAFOOD BAR

NY Y SIGNATURE SEAFOOD TOWER*

Maine lobster, Alaskan king crab, jumbo shrimp, salmon ceviche, shrimp salad, tuna tartare, raw oysters & clams on the half shell

For two 65 | For four 110

TODAY'S OYSTER AND CLAMS SELECTION*

half-dozen per order MKT

AHI TUNA TARTARE* 18

aji panca, cilantro, lime plantain chips

JUMBO SHRIMP COCKTAIL 20

horseradish cocktail sauce, lemon

APPETIZERS

SHISHITO PEPPERS 12

lemon zest, Maldon salt

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 20

jjicama/apple slaw, preserved lemon remoulade

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

SALADS

SPINACH SALAD 16

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

MEDITERRANEAN CHOPPED 14

baby lettuce, tomato, cucumber, Kalamata olives, feta, red onion, capers, roasted red pepper, chick peas, oregano vinaigrette

ROASTED BEET & BURRATA 19

red and gold beets, burrata mozzarella, arugula
toasted hazelnuts, citrus vinaigrette

GRILLED CHICKEN PAILLARD 23

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

COMPLEMENTS

ADD SALMON* 12

ADD JUMBO SHRIMP 15

ADD CHICKEN BREAST 6

ADD STEAK* 16

SOUPS

LOADED POTATO SOUP 12

bacon, cheddar, sour cream, chives

CHEF'S SELECT SOUP 12

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

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

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.

KANSAS CITY STRIP* 65

U.S.D.A. Prime, 18 oz., bone-in, dry-aged

FILET MIGNON*

8 oz. 40 | 12 oz. 48

ENHANCEMENTS

BÉARNAISE OR AU POIVRE SAUCE 5

HORSERADISH OR BLUE CHEESE 5

SAUTÉED WILD MUSHROOMS 8

SAUTEED ONIONS 6

JUMBO LUMP CRAB OSCAR 15

½ POUND ALASKAN KING CRAB 28

SEAFOOD

PAN-ROASTED SALMON* 29

vegetable "spaghetti", grain mustard

SEARED AHI TUNA* 32

edamame puree, shiitake mushrooms, ginger/soy reduction

PAN-SEARED SEA SCALLOPS 29

butternut squash & Brussels sprout leaves risotto

PASTA

HOUSE-MADE RAVIOLI 21

four cheese, pomodoro sauce, basil, parmesan

SEAFOOD LINGUINE 28

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

NY Y STEAK RIGATONI BOLOGNESE 24

prime-aged meat sauce, tomato, basil, parmesan

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

BRUSSELS SPROUTS WITH PROSCIUTTO & APPLE

SAUTÉED SPINACH WITH GARLIC

BUTCHER CUTS

BRAISED SHORT RIB 32

sunchoke purée, black pepper spaetzle, pickled raisins

ROASTED HALF CHICKEN 26

roasted mushrooms, leeks, chicken jus, pomegranate reduction

'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, 2015

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', 2015

California 16

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EXECUTIVE CHEF JOHN SCHAFER

EXECUTIVE SOUS CHEF GUILLERMO VALLEJO - EXECUTIVE SOUS CHEF JOHN LICHTRO

NEW YORK YANKEES STEAKHOUSE - NEW YORK, NY