

## SEAFOOD BAR

### NYN 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

### NYN BACON 18

thick-cut Nueske bacon, sautéed spinach, maple glaze

### MARYLAND LUMP CRAB CAKE 20

jicama/apple slaw, preserved lemon remoulade

### LOADED POTATO SOUP 12

bacon, cheddar, sour cream, chives

### CHEF'S SELECT SOUP 12

## SALADS

### SPINACH SALAD 16

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

## HANDCRAFTED COCKTAILS 15

### THE ALL-AMERICAN

Bulleit bourbon, maple syrup, black walnut bitters,  
fresh lemon, Stella Cidre

### IRISH WINTER

Jameson Black Barrel whiskey, St. Germain, cucumber,  
simple syrup, lemon juice

### LEFT FIELD

Tito's vodka, apple cider, lemon juice,  
cinnamon agave syrup

### BROCKMAN'S GIN SLING

Brockman's gin, fresh mint, pomegranate juice,  
simple syrup, lime juice, soda water

### CARDAMOM MANHATTAN

Michter's bourbon, Antica Carpano vermouth,  
black cardamom gastrique

### GINGER PEAR BUCK

Templeton rye, pear purée, simple syrup,  
lemon juice, ginger ale

## '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*

### SANCERRE, DOMAINE FOURNIER, 2016

*Loire Valley, France 16*

### CHARDONNAY, MONIKER, 2015

*Mendocino County, CA 14*

### PINOT NOIR, ERATH 'RESPLENDENT', 2015

*Dundee, OR 14*

### TEMPRANILLO, VINA EGUIA 'RESERVA', 2013

*Rioja, Spain 13*

### MERLOT, DUCKHORN 'DECOY', 2015

*Sonoma County, CA 14*

### CABERNET SAUVIGNON, JUSTIN, 2015

*Paso Robles, CA 18*

### CABERNET SAUVIGNON, NEW YORK YANKEES 'CLUB SERIES', 2015

*California 16*

*Vintages subject to change.*

## STEAKS

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**NY SIGNATURE RIBEYE\*** 78  
U.S.D.A Prime, 27 oz., dry-aged, long-bone ribeye

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**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

**PORTERHOUSE FOR TWO\*** 110  
U.S.D.A. Prime, 38 oz., dry-aged

### 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

### OTHER

**ROASTED HALF CHICKEN** 26  
roasted mushrooms, leeks, chicken jus  
pomegranate reduction

**SEARED AHI TUNA\*** 32  
edamame puree, shiitake mushrooms, ginger/soy reduction

**PAN SEARED SEA SCALLOPS** 29  
butternut squash & Brussels sprout leaves risotto

## 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**

## PASTA

**HOUSE-MADE RAVIOLI** 21  
four cheese, pomodoro sauce, basil, parmesan

**SEAFOOD LINGUINE** 28  
jumbo shrimp, middle neck clams, cherry tomatoes,  
preserved lemon, Calabrian chiles, parmesan

**NY STEAK RIGATONI BOLOGNESE** 24  
prime-aged meat sauce, tomato, basil, parmesan

**SHORT RIB PAPPARDELLE** 28  
root vegetables, roasted garlic cream

## CUTS

**PAN ROASTED SALMON\*** 29  
vegetable "spaghetti", grain mustard

**BRAISED SHORT RIB** 32  
sunchoke purée, black pepper spaetzle, pickled raisins

**BERKSHIRE PORK CHOPS\*** 36  
organic local, oyster mushroom sauce

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

**EXECUTIVE CHEF JOHN SCHAFER**  
**EXECUTIVE SOUS CHEF GUILLERMO VALLEJO - EXECUTIVE SOUS CHEF JOHN LICTRO**  
**NEW YORK YANKEES STEAKHOUSE – NEW YORK, NY**