

## 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

avocado, Asian pear, ponzu, cilantro

### 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

### BEEF TORTILLA SOUP 14

crispy tortillas, queso fresco, cilantro

### 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, chickpeas, oregano vinaigrette

### ROASTED BEET & BURRATA 19

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

## HANDCRAFTED COCKTAILS 15

### YANKEE BLUE

Ketel One vodka, Maytag blue cheese stuffed green olives

### BROCKMAN'S GIN FIZZ

Brockman's gin, fresh blueberries, simple syrup,  
house sour, cream, whites, Burlesque bitters

### CHARRED YUZU MARGARITA

Casamigos tequila, Cointreau, house sour, yuzu purée,  
smoked salt, charred lemon

### GINGER WIDOW

Widow Jane bourbon whiskey, Domaine de Canton ginger  
liqueur, Burlesque bitters

### BRONX BOMBER

Templeton rye, Antica Carpano vermouth,  
cherry liqueur, bitters

### COOPERSTOWN COOLER

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

## '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*

### SAUVIGNON BLANC, KIM CRAWFORD, 2016

*Marlborough, New Zealand 14*

### CHARDONNAY, PATZ & HALL, 2014

*Russian River Valley, CA 18*

### PINOT NOIR, A to Z WINeworks, 2014

*Newberg, 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*

### SYRAH BLEND, CHATEAU STE. MICHELLE

'INDIAN WELLS', 2013

*Columbia Valley, WA 15*

## 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

## 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 26

prime, dry-aged meat sauce, tomato, basil, herb ricotta

## 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

## 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 LICHTRO**

**NEW YORK YANKEES STEAKHOUSE - NEW YORK, NY**