

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

NY SIGNATURE RIBEYE 78

U.S.D.A Prime, 27 oz., 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

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