

SEAFOOD BAR

NYN SIGNATURE SEAFOOD TOWER

Maine lobster, Alaskan king crab, jumbo shrimp, crab cocktail, tuna tartare, raw oysters, raw clams

For two 65 | For four 110

TODAY'S OYSTER AND CLAMS SELECTION

half-dozen per order 20

AHI TUNA TARTARE 18

avocado, Asian pear, ponzu, cilantro

JUMBO SHRIMP COCKTAIL 20

horseradish cocktail sauce, lemon

APPETIZERS

NYN BACON 18

thick-cut slab Nueske bacon, sautéed spinach, maple glaze

MARYLAND LUMP CRAB CAKE 21

avocado-tomatillo salsa, mustard greens, Fresno chili vinaigrette

FRENCH ONION SOUP 13

aged Gruyère cheese, gratinée

SALADS

SPINACH & FRISÉE SALAD 16

smoked bacon, Asiago cheese, marinated peppers, cherry vinaigrette, toasted pine nuts

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

TOMATO BURRATA 18

ripe tomato, burrata mozzarella, basil, pickled red onion, miso garlic vinaigrette

HANDCRAFTED COCKTAILS 15

YANKEETINI

Absolut vodka, Blue Curacao, white cranberry juice

BRONX BOMBER

Templeton rye, Antica Carpano vermouth, cherry liqueur, orange bitters

COOPERSTOWN COOLER

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

SOUR SMASH

Michter's Sour Mash whiskey, fresh mint, simple syrup, house sour, peach bitters

STRAWBERRY BASIL PRESS

Absolut vodka, muddled strawberries & basil, agave nectar, fresh lemon, club soda & lemon-lime soda

'SELECT' WINES BY THE GLASS

SAUVIGNON BLANC, HONIG, 2017

Napa, CA 13

CHARDONNAY, MATETIC EQ, 2015

San Antonio Valley, Chile 15

COTE CHALONNAISE, BOUCHARD PÉRE & FILS 'RULLY' 2015

Burgundy, France 16

PINOT NOIR, MEIOMI, 2016

Monterey/Santa Barbara/Sonoma County, CA 16

TEMPRANILLO, TAMARAL, 2014

Ribera del Duero, Spain 14

NEBBIOLO, FONTANAFREDDA BAROLO DOCG, 2013

Piedmont, Italy 21

CABERNET SAUVIGNON, NEW YORK YANKEES 'CLUB SERIES RESERVE', 2014

California 16

CABERNET SAUVIGNON, JUSTIN, 2016

Paso Robles, CA 18

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

STEAKS

NY SIGNATURE RIBEYE 78
27 OZ. U.S.D.A PRIME, DRY-AGED, LONG BONE RIBEYE

NEW YORK STRIP 55
U.S.D.A Prime, 14 oz.

DELMONICO RIBEYE 50
U.S.D.A Prime, 16 oz.

BONE-IN STRIP 58
U.S.D.A. Prime, 18 oz.

FILET MIGNON
8 oz. 46 | 12 oz. 54

CLASSICS

BERKSHIRE PORK CHOP 36
oyster mushroom sauce

ROASTED HALF CHICKEN 28
garlic mashed potatoes, red wine vinaigrette

CANADIAN SALMON 32
heirloom tomatoes, Kalamata olives, citrus-coriander sauce

AHI TUNA 35
edamame purée, shiitake mushrooms, ginger-soy sauce

TWIN COLD WATER LOBSTER TAILS 56
with lemon and drawn butter

DOUBLE PLAY 69
8 oz. filet & cold water lobster tail

ENHANCEMENTS

BÉARNAISE OR AU POIVRE SAUCE 5

HORSERADISH OR BLUE CHEESE 5

JUMBO LUMP CRAB OSCAR 15

8 oz. LOBSTER TAIL 28

½ POUND ALASKAN KING CRAB 28

STEAKHOUSE SIDES 12

HOUSE-CUT IDAHO FRIES

GARLIC MASHED POTATOES

JUMBO BAKED POTATO

ONION RING STACK

LOBSTER MAC & CHEESE +6

STEAKHOUSE GREENS 12

ASPARAGUS

CREAMED SPINACH

BROCCOLINI GARLIC CHILI

SAUTÉED SPINACH WITH GARLIC

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