



APPETIZERS

NYY SIGNATURE BACON 18

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

MARYLAND LUMP CRAB CAKE 21

caper remoulade, fig glaze, micro rainbow greens

FRENCH ONION SOUP 15

aged Gruyère cheese, gratinée

SALADS

CLASSIC CAESAR 16

*hearts of romaine, aged parmesan,
garlic croutons, anchovy dressing*

ICEBERG WEDGE 16

*iceberg lettuce, blue cheese crumble, Nueske bacon,
tomato, red onion, blue cheese-buttermilk dressing*

NYY STEAK SALAD 30

*5 oz. filet, mixed greens, julienned red peppers, roma
tomato, blue cheese crumble, onion straws,
aged white balsamic vinaigrette*

SEAFOOD BAR

TODAY'S OYSTER SELECTIONS

classic cocktail sauce, mignonette, horseradish
half-dozen 21 dozen 42

MIDDLENECK CLAMS

classic cocktail sauce, mignonette, horseradish
half-dozen 21 dozen 42

CHILLED SHRIMP COCKTAIL 24

classic cocktail sauce, lemon

SEAFOOD TOWER

*Canadian lobster, colossal shrimp, clams,
east & west coast oysters served with
classic cocktail sauce, mignonette,
horseradish, lemon*

For Two or For Four | MP

STEAKS

NYY SIGNATURE RIBEYE 85

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

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

DELMONICO RIBEYE U.S.D.A Prime, 16 oz. 58

FILET MIGNON U.S.D.A Center-cut, 8 oz. 48 | 10 oz. 52

CLASSICS

SCOTTISH SALMON 34

brown-butter sauce, fennel purée, sautéed spinach

CHICKEN MARSALA 30

served over garlic mashed potatoes

DOUBLE PLAY 70

8 oz. filet & cold water lobster tail, lemon, drawn butter

TWIN LOBSTER TAILS 64

cold water lobster tails, lemon, drawn butter

ENHANCEMENTS

OSCAR 18

BÉARNAISE SAUCE 5

AU POIVRE SAUCE 5

HORSERADISH CREAM SAUCE 5

SAUTÉED MUSHROOMS 9

CARAMELIZED ONIONS 6

SIDES 12

GARLIC MASHED POTATOES

CREAMED SPINACH

SAUTÉED SPINACH

ONION RING STACK

PARMESAN TRUFFLE FRIES +3

LOBSTER MAC & CHEESE +8

SEASONAL VEGETABLES

HAND-CUT FRIES

SALT-BAKED POTATO

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