ALL STAR MENU

SEAFOOD BAR

OYSTERS ON THE HALF SHELL	*half dozen, classic cocktail sauce, seasonal mignonette, lemon, tabasco*	22
CLAMS ON THE HALF SHELL	*half dozen, classic cocktail sauce, seasonal mignonette, lemon, tabasco*	17
CHILLED SHRIMP COCKTAIL	*spice-poached, classic cocktail sauce, lemon*	24
TUNA TARTARE	*avocado, pickled enoki mushroom, white dashi broth, sesame cracker*	20
OSETRA CAVIAR	*1 oz. traditional service, egg, red onion, crème fraîche, chives*	195
SEAFOOD TOWER	*chilled crab cocktail, maine lobster, colossal shrimp, clams, oysters*	125

APPETIZERS

NYY SIGNATURE THICK CUT BACON	*house-cured and smoked, maple-lacquered kurobuta pork belly, cornbread*	20
JUMBO LUMP CRAB CAKE	*bell pepper remoulade*	26
CRISPY MAINE LOBSTER	*fried maine lobster tail pieces, seasoned kewpie mayo, lemon*	32
BLACK & BLUE DRY-AGED BEEF TIPS	*blackened prime beef, buttermilk blue cheese*	19
OYSTERS ROCKEFELLER	*herb and spinach cream, toasted breadcrumbs*	21

SOUP & SALAD

FRENCH ONION SOUP	*vidalia onion, apple brandy, gruyère crouton*	13
MAINE LOBSTER BISQUE	*brioche crouton, sherry*	16
CLASSIC CAESAR	*hearts of romaine, aged parmesan, pretzel croutons, traditional lemon anchovy dressing*	12/18
BABY ICEBERG WEDGE SALAD	*tomato, red onion, house-smoked bacon, maytag blue cheese*	12/18
CHOPPED SALAD	*chopped romaine, grilled corn, dried cranberries, blue cheese, red onion, house-smoked bacon, candied walnuts, creamy house dressing*	12/18

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness.

WE PROUDLY SERVE USDA PRIME STEAKS PROVIDED BY PURELY Meat Co.

PRIME STEAKS & CHOPS

dry-aged minimum 21 days

NEW YORK STRIP	*12 oz.*	58
BONE-IN NY STRIP	*20 oz.*	77
DELMONICO	*16 oz.*	60
LONG-BONE RIBEYE	*32 oz.*	120
PORTERHOUSE	*24 oz.*	82
SANDMAN PORTERHOUSE FOR TWO	*42 oz.*	150
COLORADO LAMB CHOPS	*12 oz.*	69

NYY STEAK SPECIALTIES

AMERICAN WAGYU BONE-IN RIBEYE	*18 oz.*	95
AMERICAN WAGYU SKIRT STEAK	*10 oz. with chimichurri*	65
FILET MIGNON	*8 oz.*	58
FILET MIGNON	*12 oz.*	72
GRILLED BONE-IN VEAL CHOP	*16 oz.*	56
BERKSHIRE PORK CHOP	*18 oz.*	44
ROASTED FREE-RANGE CHICKEN	*pan roasted chicken breast, garlic herb wild rice, sweet corn succotash*	42
A5 WAGYU NEW YORK STRIP *kumamoto prefecture, japan*		*4 oz.* 75 | *8 oz.* 140

FIN/SHELLFISH

WHOLE MAINE LOBSTER	*broiled, steamed or stuffed*	MP
TWIN TAILS	*south african cold water lobster tails, broiled, grilled, steamed or stuffed*	MP
PAN-SEARED SCALLOPS	*sautéed vegetables, jasmine rice, rock shrimp, coconut curry broth*	56
FAROE ISLAND SALMON	*heirloom tomato gremolata, agrumato olive oil*	49
SEA BASS	*braised baby bok choy, red miso, soy-ginger glaze*	56

ADDITIONS

COLD WATER LOBSTER TAIL	*MP*
BLUE CRAB OSCAR	*25*
MAYTAG BLUE CHEESE	*8*
SAUCE (béarnaise, bordelaise, au poivre)	*6*
SHRIMP (grilled or scampi style)	*15*

SIDES *14*

TRIPLE PLAY *choose any 3 sides* — *34*

MAC & CHEESE	*CREAMED SPINACH*
HAND-CUT FRIES	*SAUTÉED MUSHROOMS*
SALT-BAKED POTATO	*GARLIC MASHED POTATOES*
GRILLED ASPARAGUS	*ROASTED BRUSSELS SPROUTS*
CREAMED CORN	

LOBSTER MAC & CHEESE — *22*