

APPETIZERS

AHI TUNA TARTARE \$19

fresh guacamole, mandarin orange
sesame dressing, chili aioli

★ CRAB CAKE \$19

roasted chipotle corn salsa, caper remoulade

JUMBO SHRIMP COCKTAIL \$19

horseradish cocktail sauce, lemon

FRIED OYSTERS ON THE HALF-SHELL \$16

cornmeal dusted & flash fried,
bacon horseradish hollandaise

SEARED SEA SCALLOPS \$19

edamame purée, pancetta lardons,
pearl onions, citrus gastrique

★ NYY STEAK BACON \$15

thick cut slab bacon, wilted spinach, maple glaze

FRENCH ONION SOUP \$11

aged gruyere cheese, yesterday's bread

From Our Raw Bar

TODAY'S OYSTER & CLAM SELECTIONS – HALF DOZEN PER ORDER \$20

RAW BAR SAMPLER

For Two \$55 ★ For Four \$95

Alaskan king crab, lobster, colossal shrimp, oysters & clams

SALADS

CLASSIC CAESAR \$13

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

★ OZZIE'S SPINACH SALAD \$13

baby spinach, dried cherries, pine nuts, roasted bellpeppers,
smoked bacon, asiago cheese, cherry vinaigrette

TOMATO & MOZZARELLA SALAD \$13

ripe tomato, imported buffalo mozzarella, arugula,
red onion, basil, lemon-rosemary vinaigrette

★ BABY ICEBERG SALAD \$13

tomato, bacon, hard-boiled egg, scallion, blue cheese & French dressings,
served with a shot of Ketel One vodka with blue cheese stuffed olive

U.S.D.A. PRIME STEAKS

Dry Aged 21 Days

★ LONG BONE RIB EYE PORTERHOUSE

27 oz. \$58
28 oz. \$62

NEW YORK STRIP 14 oz. \$48
BONE-IN NEW YORK STRIP 20 oz. \$55

HOUSE SPECIALTIES

FILET MIGNON

8 oz. \$45 12oz. \$52

KING CRAB LEGS \$44

steamed king crab, served with
clarified butter, lemon

HAMPSHIRE DOUBLE PORK CHOP \$38

whole grain mustard spaetzle, braised
red cabbage, pork jus

FRESH CATCH OF THE DAY \$MP

a hand selected fresh, seasonal fish
prepared and presented by our Chef

SESAME CRUSTED AHI TUNA \$35

seared rare sesame crusted tuna, teriyaki stir-fry vegetables,
microgreen salad, mandarin-orange sesame sauce

SURF & TURF \$60

8 oz. petite filet mignon, steamed or
broiled lobster tail

TWIN COLD WATER LOBSTER TAILS \$52

the sweetest lobster in the world,
served with lemon and drawn butter

ROASTED HALF CHICKEN \$32

grilled vegetable couscous, piquillo pepper aioli,
mâche salad

PASTA SPECIAL \$28

featured regional Italian pastas with
locally farmed Hudson Valley ingredients

LAMB CHOPS \$50

roasted fingerling potatoes, wild mushrooms, English peas, lamb jus

SIDES & ADDITIONS

GARLIC MASHED POTATOES \$11
NYY STEAK FRIES \$11
LOADED BAKED POTATO \$11

LOBSTER MAC & CHEESE \$15
ONION RING STACK \$11
STEAMED ASPARAGUS \$11

CREAMED SPINACH \$11
BÈARNAISE SAUCE \$7
AU POIVRE SAUCE \$7

CHEF'S LUNCH SPECIALTIES SERVED BETWEEN 11am & 3pm

NYY STEAK AT YANKEE STADIUM, BRONX, NEW YORK

A gratuity of 20% will be added to parties of 6 or more

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

★NYY STEAK SIGNATURE ITEMS