

**NYY LEGENDS  
LOUNGE LUNCH  
SATURDAY AND SUNDAY SERVICE  
12PM-5PM**



**STARTERS**

**NYY BLOODY MARY \$40**

*NYY House Recipe With Tito's Vodka, Jumbo Shrimp, ½ Lobster Tail, Dry Aged Beef Jerky NY Strip, Blue Cheese Stuffed Olives, Pearl Onions, Baby Heirloom Tomatoes, Full Leaf Celery, Horseradish & Parmigiana Reggiano Cheese Crisp*

**\*Add A Full King Crab Claw \$30**

**GIANT STICKY BUN \$12**

*Caramel, Toasted Pecans*

**CHILLED SHRIMP COCKTAIL \$20**

*Spice – Poached, Classic Cocktail Sauce, Lemon*

**NYY MAPLE BACON \$12**

*Two Slices House Cured Bacon, Maple Syrup Dipped, Cornbread Muffin*

**NYY CRAB CAKE \$24**

*Bell Pepper Remoulade*

**HALF SALAD \$11**

*Classic Caesar or NYY Signature Chopped Salad*

**LOBSTER BISQUE \$15**

*Garnished With Maine Lobster and Brioche Croutons*

**ENTREES**

**VEGETABLE OMELET \$15**

*Sauteed Mushroom, Onion, Bell Peppers & Gruyere Cheese*

**Add Shaved Ribeye \$8**

**CRISPY LOBSTER & GRITS \$36**

*Maine Lobster, Aged Ny White Cheddar Grits, Creole Barbeque Sauce*

**CINNAMON ROLL FRENCH TOAST \$18**

*Maple Caramel Sauce, Cream Cheese Glaze*

**STEAK FRITES AND EGGS \$49**

*Seared Filet Mignon Medallions, Hand Cut French Fries, Pan Jus, Two Eggs Any Style*

**PRIME RIB SANDWICH \$25**

*Shaved Prime Rib, Toasted French Roll, Au Jus, Horseradish Cream, Hand Cut French Fries  
(Add-Ons = Gruyere Cheese, Onion, Mushroom)*

**PRIME DRY AGED CHEESEBURGER \$25**

*Toasted Brioche Bun, Hand-cut French Fries*