



Lunch Entrees



First Course

Goat Cheese Raviolis *Seven Dollars*
Goat cheese and garlic chive, fresh tomato sauce

***Spicy Tuna Tartar** *Fifteen Dollars*
Mango salsa, quail egg and Lemon-soy

Pepsi Shrimp *Seven Dollars*
Pepsi-cola battered, Asian cucumber salad and crispy soba noodles

Fried Baby Calamari *Eight Dollars*
Sweet chili sauce and cilantro oil, fried wonton tortilla

Chicken Pot-Stickers *Seven Dollars*
Ginger-soy vinaigrette and English cucumber salad

Spicy Cumin Beef Lettuce Wrap *Ten Dollars*
Beef tenderloin, crispy potato and iceberg lettuce

Baked Japanese Eggplant *Seven Dollars*
Roasted tomato with basil and Mozzarella

Soup of the Day *Three Dollars*



Salads

Add Protein: Chicken \$4 Steak \$10 Salmon \$7 Shrimp \$5 Tofu \$3

Iceberg Wedge *Six Dollars*
Iceberg lettuce, candied bacon, onion, mango, tomato, Bleu d'Auvergne, buttermilk blue cheese dressing

Caesar Salad *Five Dollars*
Heart of romaine, garlic crouton, Parmigiano-Reggiano

Butter Lettuce *Eight Dollars*
Cauliflower tempura, candied walnut, feta cheese, sweet onion dressing

Spinach Salad *Six Dollars*
Baby spinach, strawberries, cucumber, goat cheese, strawberry vinaigrette

Vietnamese Salad Bowl *Six Dollars*
Spring lettuces, fresh mint, bean sprout, daikon, chicken spring rolls, rice noodle, spicy lemon & herbs dressing



Noodle & Rice

Chicken and Bacon Fried Rice
Eggs, Peas, carrots, bean sprouts and short grain rice
Ten Dollars

Sichuan Spicy Pork Ramen Noodle Soup
Five-spiced pork belly, soft-boiled egg, fresh ramen noodle and spicy pork bone broth
Twelve Dollars

Teriyaki Chicken Noodle Soup
Lettuce, fresh ramen noodle and soy broth
Ten Dollars

Pho-Vietnamese Beef Noodle Soup
Braised beef petite lion, onion, fresh herbs, rice noodle and beef broth
Twelve Dollars

Shrimp Curry Noodle Soup
Grilled shrimp, oyster mushroom, bean sprouts and rice noodle, spicy coconut curry broth
Twelve Dollars

Shrimp Risotto
Sautéed shrimp, tomato, mango and Parmigiano-Reggiano
Twelve Dollars

***Grilled New York Strip Steak**
Sautéed mushroom, asparagus and caramelized onion, sweet potato fries
Thirteen Dollars

***Steak & Mushroom**
Grilled tenderloin with roasted mushrooms, baby arugula and potato mousseline
Fifteen Dollars

***Surf and Turf**
Aged strip steak with Romano cheese battered shrimp, sautéed spinach and sweet potato fries
Fourteen Dollars

Bar-B-Q Ribs
Hawaiian citrus B.B.Q.sauce, steamed broccoli and short grain rice
Eight Dollars

Chicken Cheese Cake
White meat chicken, mozzarella and Asian pesto, roasted tomato and sweet potato fries, sweet soy and orange-mango coulis
Seven Dollars

Sesame Chicken
Honey sesame glazed dark meat chicken with steamed broccoli and short grain rice
Seven Dollars

Stuffed Chicken
Bacon wrapped chicken breast, stuffed with mushroom, spinach and mozzarella, roasted tomato sauce and bacon fried rice
Nine Dollars

Mushroom Chicken
Battered chicken breast, mushroom cream sauce, potato mousseline
Eight Dollars

***Roasted Duck Breast**
Baby bok choy and sweet potato fries
Twelve Dollars

Romano Shrimp
Romano cheese battered, sautéed baby spinach and sweet potato fries
Eight Dollars

Popcorn Shrimp and Jalapeño
Wok tossed Romaine, bacon fried rice
Eight Dollars

***Sautéed Sea Scallops**
Sautéed mushroom, tomato cream emulsion and creamy crab risotto
Ten Dollars

***Ginger Soy glazed Salmon**
Mango-cucumber salsa and sweet potato fries
Ten Dollars

***Asian Pesto Crusted Salmon**
Sautéed vegetables, short grain rice and coconut curry sauce
Ten Dollars

Crab Cake
Baby arugala salad and lemon aioli, sweet potato fries
Thirteen Dollars

*Cooked to order. NOTICE - Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

ALLERGY WARNING - If you have a food allergy, please notify your server and he or she will try to accommodate you.