

DINNER MENU

Vietnamese cuisine is at last attracting the broad audience it deserves . . .

The diverse flavors found in Vietnamese food can be attributed to the influences of various nations that Have once occupied the country as well as the influences of its neighbors. The Chinese left their art of Stir-frying using the famous wok; the French brought their passion for aromatic filtered coffee and Crème caramel and the exotic lemongrass were adopted from the Thai kitchen. However, the genius of Vietnamese cooking lies in the innovative adaptation of all these foreign inspirations to create a unique and subtle cuisine. With the heavy reliance on rice, abundance of fresh herbs and vegetables, minimal use of oil, and treatment of meat as a condiment rather than a main course, Vietnamese food has to be among the healthiest on the planet. Enjoy . . .

APPETIZERS

Crispy Fried Wontons –w/sweet & sour sauce	4.00
Goi Cuon (2) ·Soft Rolls with chicken, shrimps, and lettuce, fresh mint	5.00
Cold Mango rolls (2) ·Mango, shrimps, fresh mint rolled in rice paper wrap.	6.00
Vietnamese Crispy Imperial Rolls (2)	4.50
Lemon Grass Chicken on Skewers (2)	5.00
Suon Nuong ·Braised baby back ribs served with spicy cucumber dipping	7.00
Grilled Beef Carpaccio ·Served with our house Ginger Dressing	7.00

SOUPS AND SALADS

Vietnamese Chicken salad	7.00
A melody of romaine lettuce, mint leaves, served with our house vinaigrette dressing topped with chicken and peanuts.	
Vietnamese Shrimp salad	8.00
A bed of romaine lettuce, mint leaves, served with our house vinaigrette dressing, topped with shrimp and peanuts.	
Beef Noodle Soup (Pho Bo)	8.00
Pho is the famous Vietnamese beef noodle soup, known for its precise and delicate preparation, resulting in a delicious and unique taste, accented with a tantalizing aroma. Fresh and soft thin rice noodles are topped with Onions, basil, bean sprouts, beef, served in a hot broth slowed cooked with various spices only the chef knows.	

MEALS IN A BOWL·Bun

Vermicelli noodle with fresh romaine lettuce, mint leaf, shredded cucumber, crushed peanuts, with a Vietnamese sauce
Topped with your choice of:

1·Imperial Rolls	8.00
2· Lemon grass Pork	9.00
3· Lemon grass Chicken	8.00
5· Combination of Imperial Roll and Pork or Chicken	10.00
6· Lemon Grass Shrimps	12.00

ENTREES

All entrees are served with Jasmine rice and house salad

Stir fry Basil chicken	11.00
Julienne breast of chicken sautéed with onions, garlic and fresh basil	
Yellow Curry chicken	12.00

Beef Basil	13.00
Sautéed with onions, garlic, and fresh basil	
Vietnamese Baby Back Ribs	14.00
Grilled marinated with garlic, lemon grass, honey	
Shaking Beef sautéed cubed filet mignon, with garlic, tomatoes	15.00
Lamb Curry	16.00
Tender pieces of leg of lamb simmered in a creamy curry sauce	
Mango Shrimps	17.00
Wok-tossed with fresh mango, green onions	
Shrimps Curry	16.00
Grouper Mekong with a sesame soy ginger scallions sauce	17.00
Vietnamese Style Rib Eye Steak —marinated with 5 spices with a peppercorn garlic sauce	18.00
Soy Cabernet Duck breast —pan-seared with a Cabernet-soy lemon grass reduction	19.00