

DINNER

STARTERS

Chả Giò-Vietnamese Crispy Fried Shrimp Spring Rolls

Traditional Nước Chấm Dipping Sauce

\$9

Thịt Dê Vô Viên Nướng-Grilled Lamb Meatballs with Fresh Mint & Garlic

Lime Nước Chấm Dipping Sauce

\$12

Classic French Mussels-Garlic, Shallots, White Wine, Parsley & a Touch of Cream

\$16

Mediterranean Sampler

Chef's Selection of Pâté, Saucisson Sec, Imported Cheese, Fresh Fruit & Bread

\$19

Súp Cà Ri Gà Với Nước Cốt Dừa-Vietnamese Soup with Rice Noodles,

Shredded Chicken Breast, Lemongrass, Red Curry, Coconut Milk, Kaffir Lime Leaf \$6/Cup \$8.50/Bowl

Burrata Salad with Pistachio

Arugula, Mesclun Greens, Cucumbers, Tomato, Pickled Red Onions & Pistachio Vinaigrette

\$16

Classic Caesar Salad

Crisp Hearts of Romaine, Caesar Dressing, House Baked Chili Cheese Croutons

\$9

Mesclun-Gorgonzola Salad

Baby Greens, Dried Cranberries & Toasted Almonds with Orange Vinaigrette

\$12

MAIN COURSE

Chef's Choice Pasta

MP

Oven Roasted Salmon Fillet with Chef's Choice of Seasonal Sauce

\$30

Mediterranean Oven-Roasted Striped Bass Filet

Shallots, Roasted Cherry Tomatoes, Garlic, Capers, White Wine & Fresh Herbs

Oven Roasted Potatoes & Sautéed Vegetables

\$32

Tempeh Buddha Bowl with Lemon-Maple Tahini Sauce VG

(Tempeh is a Vegan protein alternative, made from slightly fermented Soy Beans)

Roasted Parsnips, Carrots, Brussel Sprouts & Kale over Steamed Wheat Berries

\$24

* Steak au Poivre

Flat Iron Steak topped with a Sauce of Soft Green Peppercorns, Shallots, Cognac & Cream

Oven Roasted Red Skinned Potatoes & Sautéed Fresh Vegetables

\$30

* Grilled Filet Mignon au Beurre Composé

(Our compound butter is made with Sautéed Shallots, Fresh Herbs & a Blend of Wild Mushrooms)

Garlic-Chive Whipped Potatoes & Sautéed Fresh Vegetables

\$43

Vịt Quay-Crispy Roast Duckling with Hoisin, Shallot, Garlic-Ginger Sauce

Jasmine Rice & Sautéed Fresh Vegetables

\$29

Tôm Bô Tít-Jumbo Shrimp with Lemongrass Curry Sauce,

Fresh Vegetables & Rice Noodles

\$28

Bò Nướng Vị-Grilled Skewers of Beef Tenderloin

Lemongrass, Vietnamese Spices, Scallion Dipping Sauce, Jasmine Rice & Sautéed Vegetables

\$29

LIGHT FARE

* Charbroiled 8oz Hereford Burger, Lettuce, Tomato & Oven Roasted Red Skinned Potatoes \$16

Grilled Lemon-Herb Chicken Breast, Crispy Bacon, Melted Cheddar Sandwich

Tomato, Lettuce & Garlic-Herb Mayonnaise on a Kaiser Roll with Oven Roasted Red Skinned Potatoes \$15

Tempura Soft Shell Crab Wrap with Avocado,

Cucumber, Lettuce, Tomato & Wasabi Mayo & Oven Roasted Red Skinned Potatoes \$18

Classic Caesar Salad with Grilled Sirloin Steak \$19

With Grilled Chicken Breast \$16 or a Pan-Fried Crab Cake w/Shrimp & Scallop \$18

(20% Gratuity will be added to all tables of 6 or more.)

BEVERAGES

Iced Tea (*Unsweetened Fresh Brewed*) · Iced Coffee
Lemonade · Arnold Palmer · Cold Brew · Milk · Chocolate Milk
Soda (*Coke, Diet Coke, Ginger ale, Sprite & Root Beer*)
Juices (*Orange, Grapefruit, Apple, Cranberry, V-8, Pineapple*)
Virgin Mary · San Pellegrino Mineral Water ·
Iced Latte · Iced Mochaccino · Iced Dirty Hippie · Iced Chai Latte
Iced Ca Phe
(*Vietnamese Iced Coffee & Sweetened Condensed Milk*)
Coffee · Tea · Cappuccino · Latte · Mochaccino ·
Espresso · Decaf Espresso · Macchiato · Chai Latte · Dirty Hippie · Hot Cocoa
(*Add Oat or Almond Milk \$1.00*)
\$2.50-\$6.00

FULL BAR

Classic Cocktails... Cosmopolitans, Martinis, Negronis, Aperol Spritz & more.

BEER, WINE & MORE

Amstel Lite, Boddingtons, Budweiser, Coors Lite, Corona, Fat Tire,
Guinness 16oz Draft Can, Heineken, Michelob Ultra, Miller Lite, Sam Adams,
Stella Artois, Wyndridge Cider, Yuengling Lager, Heineken O.O. (N.A)
-Assorted Craft Beers-

White Wine by-the-Glass:

Chardonnay, Chenin Blanc, Pinot Grigio, Riesling, Sauvignon Blanc & White Zinfandel

Rosé by-the-Glass:

Le Provençal Côtes de Provence

Sparkling Wine by-the-Glass:

Simonet & Prosecco: Pio 187ml bottle

Red Wine by the Glass:

Cabernet, Malbec & Pinot Noir

(*Ask to see our full wine list*)

DESSERTS

(*Available assortment will vary-Please ask your server*)

Chocolate Ganache Cake, Carrot Cake, Peanut Butter Pie, Chocolate Mousse Cake,
Chocolate Mousse Cup, Mini Chocolate Mousse Bomb, Raspberry-Chocolate Mousse Cup,
Limoncello-Mascarpone Cake, Mississippi Mud Cake, Chocolate Chip-Cheesecake Square,
Bars: Apple-Caramel, Pecan-Chocolate Chunk, Coconut-Chocolate Chip & Lemon,
Italian Ricotta Pie Square, Fresh Fruit Tart, Apple Pie, Mixed Fruit & Berry Pie & more...

-After Dinner Drinks-