



## APPETIZERS

### SOUP

SOUP OF THE DAY 3.5, 4.5  
made fresh in house daily

NAVY BEAN 3.5, 4.5

### TO SHARE

UP-SIDE DOWN CRISPY DUMPLING 5  
Pork & shrimp, sesame seaweed salad,  
sriracha aioli

CHEF'S FRYER BASKET OF CALAMARI 10  
Flash fried with remoulade dipping  
sauce

FRESH THAI SPRING ROLLS 5  
Glass noodle, vegetables, fresh mint,  
shrimp with sweet & sour sauce

LETTUCE WRAPS 7  
Asian style ground chicken, water  
chestnuts, mushrooms, cilantro,  
lettuce cups & special sauce

TEMPURA SHRIMP 9  
Sweet Thai chili & ponzu sauce

## SALADS

COBB - romaine, diced grilled chicken,  
apple wood smoked bacon,  
tomatoes, hard boiled egg, bleu cheese  
& avocado  
10

SHRIMP & GLASS NOODLE - bean  
sprouts, shiitake mushrooms, red chile  
pepper & lemon myrtle  
10

CAESAR - shaved reggiano parmigiano,  
house-made croutons & Caesar  
dressing  
6  
chicken 3/ salmon 5/ shrimp 5/ steak 5

"THE SIGNATURE CHOPPER" - romaine,  
mango, smoked chicken, grape tomato,  
almonds, mandarin segments, goat  
cheese & dried cranberries  
12

## SPECIALTY FARE

DOUBLE CUT PORK CHOP\* - herb roasted potatoes, arugula,  
wild mushrooms, truffle honey pork jus  
19

TERIYAKI SALMON\* - rice noodles, napa cabbage, snow peas,  
bean sprouts, shiitake mushrooms  
18

FREE FORM LASAGNA - italian sausage, mushrooms,  
spinach, ricotta cheese & tomato sauce  
10

LINGUINE WITH LITTLE NECK CLAMS\* - shrimp, pancetta,  
garlic, tomato, white wine, italian parsley  
12

FETTUCCINE CAPRESE - fresh pearl mozzarella, grape  
tomatoes, extra virgin olive oil, fresh basil  
10

BISTRO STEAK TENDER\* - roasted fingerling potatoes,  
tobacco onions, pancetta demi  
17

BROILED HALF CHICKEN - fresh grape glaze, mashed  
potatoes, country slaw  
14

ADOBO FLANK STEAK\* - summer corn & tomato relish,  
french fries  
14

PAN SEARED TILAPIA\* - spinach, sun dried tomatoes, mango,  
bacon, potato tomato vinaigrette  
15

HOUSE-MADE MEAT LOAF PARLOR SUNDAY - layered meat  
loaf, creamed mashed potatoes, green beans, gravy,  
roasted walnuts  
13

\*Items may be undercooked or cooked to order. Consuming raw or undercooked  
meat, poultry, or seafood may increase your risk of food-borne illness

## WINES BY THE GLASS

### RED

Wolf Blass Yellow Label Shiraz	6
Bogle Pinot Noir	6
Rodney Strong Cabernet	7
14 Hands Merlot	6
Rodney Strong Merlot	6
Spellbound Petite Syrah	7

### WHITE

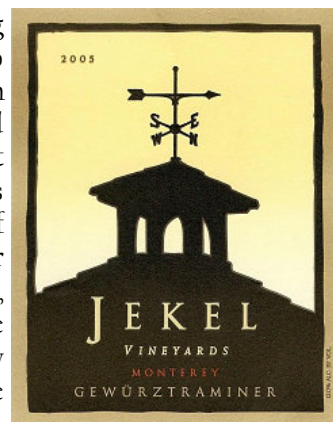
Kenwood Yulupa Brut (Split)	7
Rodney Strong Chardonnay	6
Kendal Jackson Chardonnay	6
Sonoma Cutrer Chardonnay	9
Kim Crawford Sauvignon Blanc	7
Jekel Gewurztraminer	6

## FEATURED WINE

This wine is a sparkling gold color in the glass. To the nose, it offers medium intensity warm spices and lychee as well as light intensity floral notes invoking memories of gardenias and star jasmine. In the mouth, medium intensity lychee and spice are accented by light intensity white peach and green apple.

Light bodied and lightly sweet with nice acidity this wine also touts reserved alcohol. A medium length finish of apple follows.

This perfumed, spicy, floral and opulent Gewürztraminer is true to variety and reveals a nice, crisp acidity. This wine is a great walk-around wine but will complement Asian (particularly Thai) dishes very well. Enjoy now but it should also do well over the next 3-4 years.



## SIGNATURE COCKTAILS

Gummy Bear  
Apple Pucker, Peach Schnapps and Midori

Woo Woo  
Absolut Peach Vodka, Peach Schnapps and a  
Splash of Cranberry

Lemon Drop  
Citron Vodka and Sweet & Sour in a Sugar Rimmed Glass

Jungle Juice  
99 Bananas, Malibu Rum, Midori and a Splash of  
Pineapple and Cranberry

Red Apple  
Apple Pucker, Smirnoff Vodka and a Splash of Grenadine in a Sugar Rimmed Glass

Cosmo Berry  
Raspberry Vodka, a Splash of Triple Sec, a Splash of  
Lime Juice and Cranberry Juice