

Appetizers

Cha Gio	crispy rolls with chicken, beef, glass noodles, with lettuce and nuoc mam.	10
Banh Xeo	crispy rice flour crepe with shrimp, chicken, bean sprout, onion, with lettuce and nuoc mam.	19
Tom Lan Bot	crispy fried panko-breaded jumbo shrimp with a sweet, tangy sauce.	18
Suon Nuong Ruou	BBQ marinated baby back ribs served a flambé with rum.	18
Muc Rang Muoi	black pepper-fried calamari tossed with garlic, onion, bell pepper.	25
Bong Cai Rang Muoi	black pepper-fried broccoli tossed with garlic, onion, bell pepper. (v)	16
Ca Tim	panko breaded eggplant with spicy mayo. (v)	16

Rice Paper Rolls

Goi Cuon Tom	shrimp, lettuce, aromatic herbs, vermicelli with peanut plum dipping sauce.	10
Goi Cuon Chay	warm julienne-sliced vegetables, tofu, vermicelli with peanut plum dipping sauce. (v)	10
Bi Cuon	shredded pork, lettuce, cucumber, cilantro with nuoc mam.	10

Cold Salads

Goi Ga	pulled chicken, shredded red and green cabbage, cilantro, roasted garlic with light vinaigrette dressing.	16
Goi Tom	shrimp, pineapple, cucumber, bell pepper, cilantro, roasted garlic with light vinaigrette dressing.	19

Soup

Canh Chua	traditional Vietnamese soup with pineapple, tomato, bean sprout, aromatic herbs in spicy and tangy tamarind broth.	
	– fish of the day	market price
	– jumbo shrimp	34
	– tofu (v)	25

(v) = vegetarian

please notify your server of any allergies and dietary restrictions.

consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of foodborne illness.

20% gratuity will be added to parties of 6 or more.

prices are subject to change without notice.

Entreés

by Chef Tony Lam

served with steamed rice and house chicken ginger rice soup

- Ga Roti** our signature roasted half chicken topped with onion and garlic in a lemon butter sauce. served on a bed of greens. 26
- Bo Luc Lac** cubed filet mignon, pineapple, bell pepper, tomato, onion in a savory sauce. served on a bed of spinach. 34
- Ca Kho To** chilean sea bass carmelized with fish sauce, garlic, chili, black pepper. MP
- Napolean** crispy selects with red pepper, onion, garlic in our signature sweet, tangy sauce.
- filet mignon 39
 - scallop 30
 - jumbo shrimp 35
 - chicken 26
- Rang Muoi** crispy black pepper fried selects. tossed in the wok with butter, garlic, onion.
- jumbo shrimp 35
 - chicken 26
 - scallop 30
 - tofu (v) 22
 - fish of the day MP
- Chua Ngot** crispy selects, pineapple, bell pepper, onion, carrot in a sweet and sour sauce.
- jumbo shrimp 35
 - chicken 25
 - pork 25
 - tofu (v) 21
- Cari** sauteéd selects, zucchini, onion, carrot, red pepper, coconut cream yellow curry.
- jumbo shrimp 35
 - chicken 25
 - beef 25
 - tofu (v) 21
- Nuong** char-grilled marinated meat selects, lemongrass, five-spice. served on a bed of lettuce with nuoc mam.
- jumbo shrimp 32
 - beef 24
 - pork 24
 - chicken 24
- Com Tay Cam** sauteéd selects, zucchini, onion, carrot, red pepper, coconut cream yellow curry.
- signature mixture 25
 - beef 22
 - seafood mixture 26
 - chicken 22
 - tofu (v) 19

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Sautéed

served with steamed rice and house chicken ginger rice soup

Garlic Soy broccoli, zucchini, carrot in soy garlic sauce.

– jumbo shrimp	35	– beef	25
– chicken	25	– tofu (v)	20

Xao Dong Co shiitake mushroom and ginger in garlic sauce, with steamed broccoli.

– jumbo shrimp	35	– beef	25
– chicken	25	– tofu (v)	20

Xao Xa Ot onion, scallion, garlic, chili red pepper with traditional caramelized lemongrass.

– jumbo shrimp	35	– tofu (v)	20
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Sate bell pepper, onion, celery in spicy sauce.

– jumbo shrimp	35	– beef	25
– chicken	25	– tofu (v)	20

Kung Pao zucchini, carrot, celery, onion, chili, bell pepper, roasted peanut.

– jumbo shrimp	35	– beef	25
– chicken	25	– tofu (v)	20

Com Chien fried rice with stir-fried selects, egg, carrot, peas.

– vietnam special	19	– chicken	17
shrimp, chicken, chinese sausage		– beef	17
– shrimp	19	– tofu (v)	16

Cai Xao Thap Cam spinach, broccoli, eggplant, tomato, bean sprout, tofu, garlic. (v) 25

Sides

Grilled sliced eggplant with teriyaki sauce 7

Grilled asparagus with olive oil and sea salt 7

Sautéed baby spinach with bean sprouts and garlic 12

Steamed vegetable mix 6

Steamed broccoli 4

Non-Alcoholic Drinks

Soda coke, diet coke, sprite, dr. pepper, or root beer. free refills. 3

Ca Phe Sua fresh pressed vietnamese iced coffee. served hot or iced. 7

Coffee served hot or iced. free refills. 4

Arnold Palmer free refills 5

Iced Tea free refills 3

Hot tea various selections 5

Sparkling Water 1L 6

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Lunch Specials

11 am - 2 pm

Rice Platters served with complimentary chicken ginger rice soup

Vietnam Fried Rice shrimp, chicken, pork sausage, egg, peas, carrots. 17

Fuji Fried Rice shrimp, chicken, mushroom, onion, peas, carrots served in a tomato sauce. topped with a sunny-side up egg. 18

Special House Medley shrimp, scallop, calamari, chicken, beef, vegetables in a garlic sauce. 19

Stir-Fried Vegetables broccoli, zucchini, onion, carrot in garlic soy sauce.

– shrimp 18 – chicken 15
– beef 15 – tofu (v) 13

Spicy Sate bell pepper, onion, celery, red pepper in spicy sauce.

– shrimp 18 – chicken 15
– beef 15

Yellow Curry zucchini, onion, carrot, coconut cream sauce.

– chicken 15 – tofu (v) 13

Lemon Grass Chicken onion, scallion, red pepper. 15

Kung Pao zucchini, bell pepper, onion, carrot, roasted peanut, red pepper.

– shrimp 18 – chicken 15
– beef 15 – tofu (v) 14

Char-Grilled Rice Plate imperial roll, fresh salad, savory fish sauce.

– shrimp 18 – chicken 15
– beef 15 – pork 15

Com Bi Thit Nuong shredded pork, char-grilled pork tenderloin, fried egg. 16

Vermicelli Noodle fresh lettuce, mint, sprouts, cucumber, imperial roll, chili fish sauce.

– grilled shrimp 18 – grilled chicken 18
– grilled beef 18 – grilled pork 18
– tofu (v) 14

Noodle Soup served with house salad and vinaigrette dressing

Pho Bo thin slices of filet mignon, rice noodle, beef broth. 19

Pho Ga chicken breast, rice noodle, chicken broth. 16

Seafood Noodle Soup shrimp, scallop, calamari, chicken broth. 20

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