Món	Khai	Vi	An	petizers

	Món Khai Vị Appetizers	
1.	Soup Hoành Thánh	\$4.25
	Wonton Soup. Shrimp, pork dumplings, lettuce, onion and	Sec.
	scallions in chicken broth.	100
2.	( <b>F</b> )	
	Crispy Spring Rolls. A savory mixture of ground	-
	pork, taro, carrots, onion, rice vermicelli, and	
	mushroom wrapped in spring roll and fried golden	100
	brown.	
3.		Keedle
	Fresh Summer Rolls. Shredded Lettuce, mints and rice	Contract of the Contract of th
	vermicelli combined with a choice of pork, shrimp	
	or a traditional combination of slice chicken and shrimp, then wrapped into softened rice paper.	
4.		¢4 04
4.	Beef or Chicken Teriyaki.	<b>34.</b> 33
5.		<b>CQ 04</b>
3.	Roasted Quail	<b>ДО.Э</b> .
6.	2	<b>\$5 0</b> 5
7.		
/ •	Shrimp Paste on Sugarcane. A traditional Vietnamese deli	
	of lightly seasoned ground shrimp molded around a piece	
	peeled fresh sugarcane, then cooked.	7
8.		
	Vietnamese Crepe. A traditional mixture of	3
	shrimp and pork, bean sprouts and a delicate	
	sauce folded into a rice powder pancake.	100
9.	Cánh Gà Chiên (6 pcs.)\$4.95	15
	Chicken Wings.	
10.	. Gà Lăn Bột (6 pcs.)	\$4.95
	Chicken Fingers.	
11.	. Crab Rangoon (8 pcs.)	\$5.95
	Fried Wonton.	
12.	. Bánh Bột Chiên Hành (8 pcs.)	\$4.95
	Scallions Pancake. Fried sweet flour with scallions.	
13.	. Bánh Oai Vạc Chiên Hoặc Hấp (6 pcs.)	
	Saigon Ravioli Fried or Steamed. Homemade dumplings fi	
	with a mixture of chicken, pork, and vegetable. Served with	1
14	ginger dipping sauce.  Dậu Hủ Chiên (8 pcs.)	C4 04
14.	Fried Triangle Tofu.	\$4.93
	Tried Triangle Toja.	
	Chác Diac Charrelon	
	Cháo Rice Chowder	00.01
15.	. Cháo(S) \$7.50 (L)	
	Rice Chowder. Prepared concrete style with ginger, scallio cilantro, and black pepper. Your choice of chicken, beef, or	
	(Shrimp or scallops add 1.00)	рогк
	, ,	
	Goi Vietnamese Salad	
16.	. Gỏi Tôm Hoặc Gỏi Gà	\$8.35
	Vietnamese salad. Choice of poached shrimp, chicken, or	
	combination, with shredded carrots, cabbage, fresh mints,	
	roasted nearuts onions and homemade dressing	

roasted peanuts, onions and homemade dressing. 17. Goi Ngo Sen..... .\$8.35 Lotus Stem Salad. Choice of poached shrimp, chicken, or combination, with shredded carrots, fresh mints,

roasted peanuts, onions and homemade dressing.

## **VEGETABLE MEDLEY:**

Broccoli, carrots, celery, onions, red & green peppers, mushrooms, baby corns, snow peas, water chestnuts, summer squash, zucchini, green beans,

\*\*\*Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

# Phở Bò Beef Noodle Soup

Our Famous Vietnamese Noodle Soup. Choice of rice noodle "Pho" or vellow noodle "Mi" and your selected finest meat in an aromatic beef broth with scallions, onion, and cilantro. Soups are served with a plate of bean sprouts, fresh basil, slice lime, jalapeno.

18.	Xe Lửa
in	Extra Large Beef Noodle Soup with sliced steak, well
	done brisket, flank, tendon & tripe.

19. Đặc Biệt.....(S) \$7.50 (L) \$8.35 Beef Noodle Soup with sliced steak, well done brisket, flank, tendon & tripe.

20. Tái.....(S) \$7.50 (L) \$8.35 Beef Noodle Soup with sliced steak.

21. Tái Nam .....(S) \$7.50 (L) \$8.35 Beef Noodle Soup with sliced steak and flank.

22. Tái Gân .....(S) \$7.50 (L) \$8.35 Beef Noodle Soup with a sliced steak and tendon.

23. Tái Sách .....(S) \$7.50 (L) \$8.35 Beef Noodle Soup with sliced steak and tripe.

24. Bò Viên.....(S) \$7.50 (L) \$8.35 Beef Noodle Soup with seasoned meatballs.

25. Phở Hoặc Mì Gà....... (S) \$7.50 (L) \$8.35 (XL) \$9.35 Noodle Soup with shredded chicken.

26. Mì Hoặc Hủ Tiếu Hải Sản ..... Seafood Noodle Soup. Combined with Shrimp, imitation crab meat, squid, and balled up fish.

27. Hủ Tiếu Nam Vang......\$9.35 Phnompenh's style noodle soup. Clear noodle with combination of seafood, quail eggs, and sliced pork.

28a. e Bún Bò Huế ..... Beef stew "Huế Style" Spicy lemon grass beef noodle soup and shrimp.

## Bánh Hỏi Steamed Vermicelli

A Traditional Vietnamese Dish with fresh mints, green leaf lettuce, roasted peanuts, scallions and steamed vermicelli rolled by hand at your table in softened ricepaper. Create your own rolls and season to taste, served with a side of clear sauce.

29. Bánh Hỏi Tôm Nướng ......\$11.95 Steamed vermicelli with grilled shrimp.

30. Bánh Hỏi Thịt Nướng.....\$11.95 Steamed vermicelli with a choice of grilled sliced pork, beef sirloin or chicken.

31. Bánh Hỏi Chạo Tôm.....\$12.95 Steamed vermicelli with shrimp paste on a stem of sugarcane.

### Bún Vermicelli

Vermicelli Dish with shredded lettuce, mints, bean sprouts, and roasted peanuts. Served with homemade clear sauce on the side.

32. Bún Thịt N ướng......\$8.50 Choice of grilled sliced pork, beef tenderloin, or chicken 33. Bún Chả Giò......\$8.50 Crispy spring rolls

34. Bún Thit N ướng Chả Giò......\$9.35 A choice of grilled sliced pork or beef tenderloin with crispy spring rolls

35. Bún Tôm.....\$9.35 Grilled shrimp

36. Bún Tôm Thịt ......\$9.35 Grilled shrimp and sliced pork 37. Bún Tôm Thịt Chả Giò......\$9.35

Grilled shrimp, sliced pork, and crispy spring rolls.

38. e Bún Xào Đồ Biển..... Seafood sautéed with lemon grass sauce

# Com Dĩa Rice on Plate

42. Com Sườn Hoặc Thit Heo N ướng.....

	Steamed rice plate. A choice of grilled pork chops,
	sliced pork, chicken, or beef sirloin with tomato,
	cucumber, and lettuce. Served with "Clear Sauce"
43.	Com Sườn Bì Chả\$8.95
	Traditional steamed rice plate with grilled pork chops,
	Julienne pork skin and steamed ground pork cake,
	tomato, cucumber and lettuce. Served with "Clear Sauce"
	CAS

44. Com Chiên..... Fried rice with egg and a choice of shrimp, chicken, beef, or pork.

45. Com Chiên Horn's...... Vietnamese fried rice with egg and combination of shrimp, chicken, and Vietnamese sausage. 46. Com Chiên Cá Mặn......

Salted fish fried rice with eggs and mixed vegetables. 47. Cơm Chiên Thái Lan..... Thai Fried Rice. Jasmine rice with pineapples, raisins,

cucumber, tomato, and scallions, with a choice of shrimp, chicken, beef, or pork

# Mì Hoặc Hủ Tiểu Xào Stir Fried Noodle

Combination Meat, Seafood or Shrimp Add \$1.00 Additional items \$2.00

48. Mì Xào......\$9.95 Crispy Noodle with vegetable medley. Choice of sliced chicken. beef tenderloin or pork (Lo mein noodles are available)

Flat Rice Noodles with vegetable medley. Choice of sliced chicken, beef tenderloin or pork.

50. Phở Xào Pad thái ......\$9.95 Pad Thai. Stir fried rice noodles with a choice of sliced chicken, beef tenderloin, or pork with bean sprouts, scallions, and roasted peanuts.

51. Mì Cà Tăng..... Cambodian Style flat rice noodle with egg, onion and chinese broccoli with a choice of sliced chicken, beef tenderloin or pork.

## **Gà Chicken Entrees**

Served with steamed white rice.

52. Gà Xào Cải Rổ ......\$10.95 Sliced chicken breast sautéed with Chinese broccoli or vegetable medley. 53. e Gà Xào Cà Ry ......\$10.95

Sliced chicken breast and vegetable medley sautéed in curry sauce, sprinkled with roasted peanuts. 54. e Gà Xào Sả Ót ......\$10.95

Sliced chicken breast and vegetable medley sautéed in lemon grass sauce, sprinkled with roasted peanuts.

55. Gà Xào Gừng......\$10.95 Sliced chicken breast sautéed with ginger, onions,

General Tsao's Chicken.....\$10.95 The best Hunan cuisine deep fried chunk of dark meat.

Sesame Chicken.....\$10.95 Chicken with sesame sauce.

# e HOT & SPICY

Prices subject to change without notice.

# **Heo Pork Entrees**

	Served with steamed white rice.
58.	Heo Xào Rau Cải\$10.95
	Sliced pork sautéed with vegetable medley.
59.	Heo Xào Cải Rổ hoặc Broccoli\$10.95
2	Sliced Pork sautéed with Chinese or locally
	grown broccoli.
	Dà Doof Entwood
	<b>Bò Beef Entrees</b>
P	Served with steamed white rice.
61.	Bò Xào Cải Rổ hoặc Broccoli\$11.95
	Flank steak sautéed with Chinese broccoli or locally
	grown broccoli.
<b>62.</b> e	Bò Xào Sả Ót\$11.95
	Flank steak and vegetable medley sautéed in lemon
	grass sauce, sprinkled with roasted peanuts.
63. e	Bò Xào Cà Ry\$11.95
	Flank steak and vegetable medley sautéed in curry sauce,
	sprinkled with roasted peanuts.
64.	Bò Xào Rau Cải\$10.95
	Flank steak sautéed with vegetable medley.
65.	Bò Lúc Lắc \$14.95
	Vietnamese Style Steak. Filet mignon beef cut into cubes size,
	sautéed with fresh tomato, onion, red & green peppers,
(7	pineapple, and Chef's Sauce.
67. e	
	Sliced flank steak stir fried with onions, mushrooms and scallions in black pepper sauce.
	scanions in otack pepper sauce.
	Đồ Biển Seafood Entrees
	Served with steamed white rice.
68.	Cá Striped Bass Chiên Hoặc Hấp SEASONAL
00.	Whole fresh striped bass fried or steamed with ginger,
	scallions and Chef's special sauce.
69.	Cá Flounder Chiến Hoặc Hấp SEASONAL
	Whole fresh flounder fried or steamed with ginger, scallions
	and our Chef's special sauce.
70.	Cá Salmon Hoặc Cá Bông Lau Hấp SEASONAL
	Filet of Salmon or Catfish Steamed with ginger, scallions,
-	and Chef's special sauce.
71.	Scallops Xào Rau Cải\$14.95
73	Scallops sautéed with vegetable medley.  Đồ Bi ển Xào Th ập Cẩm\$14.95
72.	Seafood sautéed with vegetable medley.
72 0	Seajood sauteed with vegetable medley.  Muc Rang Muối\$12.95
<b>73.</b> e	A traditional preparation of fried salted squid served on a
	A traditional preparation of fried satied squid served on a

bed of lettuce with chopped pepper garnish.

sprinkled with roasted peanuts.

sprinkled with roasted peanuts.

Tôm Xào Cải Rổ Hoặc Broccoli.....\$13.95

A traditional preparation of fresh salted shrimp cooked in the

Shrimp and vegetable medley sautéed in lemon grass sauce,

Shrimp sautéed with Chinese or American broccoli.

76. e Tôm Rang Muối......\$13.95

shell and served on a bed of lettuce with chopped pepper

78. e Tôm Xào Cà Ry ......\$12.95

Shrimp and vegetable medley sautéed in curry sauce,