

SOUP / SALADS

WONTON SOUP Pork or chicken	3.5	MIXED FIELD GREENS orange ginger dressing	5
HOT & SOUR SOUP	3.5	MIXED GREENS WITH AVOCADO	6.5
MISO SOUP W. ORGANIC TOFU	3.5	CRUNCHY DUCK SALAD	15
THAI STYLE SPICY SEAFOOD SOUP shrimp, scallop, calamari, green mussels, lemongrass, Kaffir lime leaves & coconut milk	9	BISTRO'S HOUSE SALAD mixed greens with honey walnuts & crunchy noodles, sesame/ soy vinaigrette	9
GREEN PAPAYA SALAD with chili & peanuts in spicy lime herb dressing	8	CRISPY CALAMARI SALAD sesame / soy vinaigrette	12

STARTERS

EDAMAME	5	CRISPY SEAWEED (GAMBEI)	8
SCALLION PANCAKES	6	SESAME NOODLES (WARM OR COLD)	6
SPICY BUFFALO CHICKEN ROLLS	7	VEGETABLE SPRING ROLLS	6.5
PEKING DUCK SPRING ROLLS	9	SHRIMP SPRING ROLLS	8
HONEY GLAZED SPARE RIBS	12	SALT & PEPPER CALAMARI	10
ROCK SHRIMP TEMPURA with spicy mayo	10	VEGETABLE TEMPURA sweet onion, yam, zucchini, Japanese eggplant	8.5
TEMPURA MEDLEY shrimp, scallop, crab stick & chicken	11	TEMPTATION SAMPLER edamame, ribs, buffalo chicken roll & chicken shu mai	17

SATAYS

Skewers prepared in chef's special cream sauce, 2 per order

CHICKEN	7	BEEF	7.5	SHRIMP	8
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BISTRO'S LETTUCE WRAPS

VEGETARIAN	9	CHICKEN	9
BEEF	10	SHRIMP	10

DUMPLINGS & SHU MAI

PORK SOUP DUMPLINGS chef's supreme broth	8	JADE DUMPLINGS shrimp & bamboo shoots	9
PORK DUMPLINGS steamed or wok fried	7	VEGETABLE DUMPLINGS Chinese vegetables & mushrooms	7
CHICKEN SHU MAI chicken & black mushrooms	7	PORK SHU MAI pork & black mushrooms	7

DIM SUM SAMPLER 9

chicken & pork shu mai, vegetable & pork dumplings

18% gratuity will be added to party of 6 or more. \$15 per person minimum after 5pm.

*Peking Duck*** 55

A traditional Chinese delicacy. Each duck meticulously prepared and roasted to perfection. Served with house made pancakes.
Carved at your table

limited quantities each day, please allow 30 minutes for preparation.

LAND

BEIJING CHICKEN 16 with walnuts in sweet brown sauce	VELVET CHICKEN 16 shredded chicken with carrot, green peppers & celery in spicy white sauce
CRISPY SESAME HUNAN CHICKEN 15 lightly breaded, sprinkled with toasted sesame seeds	GENERAL TSO'S CHICKEN 15 spicy Hunan sauce & steamed broccoli
KUNG PAO CHICKEN 16 dry chilies & peanuts, spicy sauce	SWEET & SOUR CHICKEN 16 red & green bell peppers, pineapple, home made red sauce
CHICKEN W. SPICY GARLIC SAUCE 16 celery, wood ear mushrooms, red bell peppers & fresh garlic	PEKING STYLE DUCK WRAP 19 strips of tender duck meat stir fried with pine nuts & wrapped in house made pancakes & light plum sauce
CHICKEN & BROCCOLI 15 white, brown sauce or garlic sauce	BEEF WITH OYSTER SAUCE 17 snow pea pods & mushrooms
CRISPY BEEF 18 shredded carrot, dry chilies, scallions, sweet brown sauce	HOUSE MIGNON 28 crispy filet mignon, sliced & topped with special sauce
CRISPY DUCK (HALF) 25 (WHOLE) 49 house made pancakes	

SEA

DRUNKEN SEA BASS 23 braised with white wine sauce, wood ear mushroom	AMERICAN BLACK BASS 25 steamed, one side w/black bean & one side w/garlic
PAN CRISPY SALMON 21 wild Alaskan Salmon, slightly breaded & wok fried, topped with sweet & sour sauce	TRIPLE DELIGHTS 19 shrimp, chicken, scallops, wood ear mushrooms, white garlic sauce
GREEN PRAWNS 19 cashew nuts, Jicama, red bell peppers & mushrooms, mildly spicy	BLACK PRAWNS 19 onion, red & green bell pepper & scallions, black bean sauce
NINE SEASONS SPICY PRAWNS 19 chef's special spicy sweet & sour sauce	WHITE PRAWNS 19 shredded snow pea pods, egg white sauce
MAYONNAISE PRAWNS & WALNUTS 18 wok fried with steamed broccoli on the side	SIZZLING SEAFOOD PLATTER 28 lobster tail, shrimp & scallop with garden vegetables
LIVE MAINE LOBSTER MP ginger & scallion	SALT & PEPPER LOBSTER MP chef's special rock salt & pepper

ABOVE ENTREES SERVED WITH WHITE OR BROWN RICE.

VEGETABLES

BROCCOLI IN MILD GARLIC SAUCE	12	BOK CHOY IN FRESH GARLIC	13
DRY SAUTEED STRING BEANS	12	SAUTEED GARDEN VEGETABLES	13
JAPANESE EGG PLANT IN PEKING SAUCE	13	ORGANIC TOFU HOME STYLE	13

RICE & NOODLES

PEKING HAND-PULLED NOODLES	in spicy bean sauce (with or without pork)		8
PAD THAI	Thai style thin rice noodle with bean sprouts, basil, egg & crushed peanuts		
WITH TOFU	11	WITH CHICKEN	12
		WITH SHRIMP	13
LO-MEIN WITH VEGETABLES	11	LO-MEIN WITH PORK / CHICKEN	12
LO-MEIN WITH BEEF / SHRIMP	13	YAKI UDON W. CHICKEN & SHRIMP	13
MEI FUN WITH VEGETABLES	11	MEI FUN WITH PORK / CHICKEN	12
MEI FUN WITH BEEF / SHRIMP	13	CURRY MEI FUN W. CHICKEN & SHRIMP	13
VEGETABLE FRIED RICE	8	PORK / CHICKEN FRIED RICE	10
BEEF / SHRIMP FRIED RICE	12	PINEAPPLE FRIED RICE	14
		with chicken & shrimp, pine nuts & raisins	

STEAMED

with light ginger sauce or spicy garlic sauce on the side & brown rice

SEASONAL VEGETABLE PLATTER	steamed fresh vegetables with or without tofu		13
CHICKEN & BROCCOLI	15	CHICKEN & VEGETABLES	15
SHRIMP & BROCCOLI	17	SHRIMP & VEGETABLES	17

3 COURSE LUNCH SPECIAL (Mon-Sun 12-4pm)
POWER LUNCH WITH WINE, BEER OR MARTINI +\$4

*** Gluten Free menu available, please check with your server ***

*** PRIVATE ROOM AVAILABLE FROM 20 TO 60 PERSONS ***

***ABSOLUTELY NO ADDED MSG ***