Beverages

Wine

1.	Soft Drinks			2.50	
	Coke,	Diet C	oke,	7up	

- 2. Soda /Da Chanh 3.50 Fresh Squeezed Lemonade
- 3. Soda Xi Muoi 3.50
 Preserved Plum in SodaWater
- 4. Café Den/Sua/Nong/Da 4.50 Vietnamese Coffee
- Bottle Water
- 6. Redbull

Beer & Soju

2.50

- 1. Domestic Beer 2.00
 Bud, Bud Lime, Michelob,
 Coors Light, Samuel Adams
- 2. Imported Beer 2.75
 Heineken, Heineken Light, Corona
- 3. Imported Specialty Beer 3.25
 Stella, Blue Moon, New Castle
- 4. Soju 15.00 Btl. 9.99
 Yougurt, Peach, Lychee, Strawberry, Lime

Reds

- 1. Sonoma Ca, Salmon Creek 22.95 2009 Merlot, 2009 Cab. Sauvignon
- 2. Italy, Stella Rosa 28.50 Santo Stefano Belho, Italy
- 3. Yountville Ca, Big Guy 29.95 2007 Blended
- 4. Yountville Ca, Haraszthy 25.99 2008 Zinfandel
- 5. Valley CA, Cedar Brook 23.95 2009 Cab. Sawignon
- 6. Napa Valley Ca, Bell 47.95
- 7. Napa Valley Ca, Napa Ridge 39.95 2006 Cab. Sauvignon, Reserve

Whites & Rose

- 1. Napa Valley Ca, Beringer 23.95
 2009 White Zinfandel
- 2. Sonoma Ca, Salmon Creek 23.95
- 3. Italy, Mocato D'Asti 28.95
- Napa Valley CA, Motos Leberty 22.99 2009 Moscato
- Napa Valley Ca, Beringer 22.99
 Mocato
- Los Olivis Ca, Firestone 22.99 2008 Riesling
- Monterey County Ca, Ventana 29.99 2009 Riesling
- 8. Lake County Ca, Bell 27.95 2009 Sauvignon Blanc

Specials

- 1. Artist Steak 17.95
 Rib-Eye over Sizzling Plate; Salad Fries
- 2. Cha Ca Thanh Long 13.95 Grilled Basa Fish w/rice Noodles
- Bo Luc Lac (Com/Khoai Chien) 13.95
 Dice Filet Mignon w/ Fries or F. Rice
- 4. Com Chien Duong Chau* 9.95
 Combination Shrimp Fried Rice
- 5. Com Chien Crawfish* 9.95
 Spicy Crawfish Fried Rice
- Ca Chien Lan Bot 10.95 Southern Fried Catfish w/ Fries
- 7. Cha Gio (8 Rolls) 7.95
 Vietnamese Egg Rolls Stuffed w/ Pork
- 8. Com Ga Xiu Xiu 8.95
 Steam Chicken served w/ Broth Rice
- 9. Bot Chien Don 9.95
 Rice Cake Fatada
- 10. Xoi Chien Lap Xuong 9.95

 Crispy Sweet Rice w/ Chinese Sausages
- 11. Dau Hu Chien Don 7,99
 Crispy Fried Tofu Add Pork Jerky 2,00
- 12. Chao Ca/Ga/Bo* 7.95

 Porridge Choice of Fish, Chicken or Beef
- 13. Scallop Sashimi 12.99 Six Bay Scallop on Half-Shell
- 14. Kumamoto Oyster ½ Dz. 12.99
 Gulf Oyster on Half-shell
- 15. Cajun French Fries 8.99
 Batter Fries
- 16. Tom Kho Bac Thao 7.99
 Preserved Egg and Relish

Goi (Salad)

- Goi Xoai Tom Thit 12.99
 Green Mango tossed w/ Shrimp & Pork
- 2. Goi Xoai Tom Kho 12.99
 Green Mango tossed w/ Dried Shrimp
- Goi Xoai Tom Kho Muc 12.99
 Green Mango tossed w/ Dried Squid
- 4. Goi Xoai Oc Conch 14.99

 Green Mango tossed w/ sliced Conch
- 5. Goi Xoai Oc Huong 12.99
 Green Mango tossed Periwinkle
- 6. Goi Ga Bap Chuoi 12.99
 Bangna Blossom Chicken Salad
- 7. Goi Ga Xe Phay 12.99
 Free Range Chicken Salad
- 8. Goi Vit Bap Chuoi 12.99
 Banana Blossom Duck Salad
- 9. Goi Bo Rau Muong 12.99
 Rare Sliced of Beef over Ong Choy
- 10. Goi Chan Ga Rut Xuong 12.99 Spicy Vinaigrette Chicken Feet Salad
- 11. Kho Qua Cha Bong 12.99
 Bitter Melon over Ice served w/Pork Jerky

Lau (Hot Pot)

Served w/ noodles and vegetables

- 1. Lau De Rua Man S. 25.99 L. 28.99
 Goat Stew w/ assorted Vegetables
- 2. Lau Sa Te Do Bien S. 23.99 L. 28.99 Spicy Seafood Combination
- 3. Lau Thai Lan S. 23.99 L. 28.99
 Spicy Thai Style Seafood Combination
- Lau Dau Ca Khoai Mon Fish Head and Taro S. 23.99 L. 28.99
- Lau Duoi Ca Lobster Large Only. 28.99 Spicy Monk Fish Tail w/ Tofu Soup

Noodles

1. Mi Bo Luc Lac 12.99 Diced filet Mignon over Egg Noodles

 Hu Tieu/Mi Xao Do Bien 12.99 Stir Fried Seafood Noodles

3. Hu Tieu/Mi Xao Thap Cam 12.99 Stir Fried Combination Noodles

4. Hu Tieu/Mi Thap Cam 7.99

Combination Noodle Soup

 Hu Tieu/Mi Do Bien 7.99 Seafood Noodles Soup

6. Hu Tieu/Mi BoVien

Beef Balls Noodles Soup

7. Hu Tieu/Mi Ga Ca 7.99

Chicken and Fish Noodle Soup

8. Bun Thit Bo Xao 8.99
Stir Fried Beef over Vermicelli Noodles

Bun Thit Bo Nuong Cha Gio 8.99
 Grilled Shrimp, Beef, Eggroll over Vermicelli

De (Mutten)

1. De Nuong Ngu Vi Huong 13.99
Grilled Five Spice Mutten

2. De Xao Lan 14.99

Mutten Curry w/ Glass Noodles

Ech (Frogs)

1. Ech Chien Bo 11.99
Fried Frog Legs in Butter Garlic

2. Ech Artist 12.99 Frog Legs in Tamarind Sauce over Mango

3. Ech Xao Lan 11.99 Spicy Curry Frog Legs

3. Ech Xao Xa Ot 11.99
Frog Legs Sir-Fried in Lemon Grass

Bo (Beef)

1. Bo Luc Lac 13.99
Diced Filet Mignon over Bed Watercress

2. Bo Tai Chanh 12.99
Rare Beef Slices in Spicy Vinegrette Salad

3. Bo Xao Lan 12.99

Beef Curry w/ glass Noodles

4. Be Thui 12.99
Rare Veal Slices in Ground Rice Powder

Heo (Pork)

1. Gio Heo Chien Don

Deep Fried Pork Trotter

2. Gio Heo Rut Xuong 10.99
De-bone Ham Hock

3. Cha Chia 10.99
Grilled Spare-Ribs serve / Rice Noodle

4. Artist Sausages 10.99
Spicy Lemon Grass Sausages

5. Cajun Sausages 8.99

Boiled Cajun Sausages in Garlic Butter

Vit (Duck)

1. Hot Vit Lon 3.00 each
Balut served w/ Corriander

2. Vit Luoc 12.99
Steam Duck served with Fish Sauce

Nai (Venison)

1. Nai Tai Chanh 14.99
Rare Slices of Venison in Lime Juice

2. Nai Xao Lan 13.99 Venison Curry w/ Glass Noodles

Chim Cut Quail

- 1. Chim Cut Artist 14.99 Quail in Tamarind Sauce w/ Mango Salad
- 2. Chim Cut Chien Bo 13.99 Deep Fried Quail w/ Butter Sauce
- 3. Chim Cut Nuong Chao 13.99 Grilled Quail in Beancurd Sauce
- 4. Chim Cut Rang Me 13.99 Quail in Tamarind Sauce

Vgheu, So,Oc Shellfish

- 1. Boiled Crawfish Seasonal Cajun or Garlic Butter Sauce
- Boiled Head-on Prawns 10.99 Cajun or Garlic Butter Sauce
- Ngheu Xao La Que 12.99 Manila Clams Sauteed in Basil Sauce
- 4. Ngheu Hap Xa/Rau Ram M Clams in Lemongrass/Corriander Broth
- 5. Oc Len Xao Dua 11.99 Cockles in Coconut Sauce
- 6. So Long Nuong 13.99 Grilled Mud Clams (bloodyclams)
- 7. Chem Chep Nuong Mo Hanh 12.99 4. Kho Muc Nuong Fresh Grilled Mussels
- 8. Oc Huong Xao Mo Hanh 11.99 Sauteed Periwinkle in Spicy Garlie
- 9. Surf Clams Tai Chanh 11.99 Surf Clams dressed in Thai Chili Sauce
- 10. Oc Huong Hap La Chanh 11.99 Steamed Periwinkle in Kaffir Lime Leaves

Cua Lot Softshell Crab

- 1. Cua Lot Chien Bo Fried Softshell Crab in Garlic Butter
- 2. Cua Lot Rang Me 14.99 Fried Softshell Crab in Tamarind Sauce

Ga (Chicken)

- 1. Canh Ga Artist 13.99 Tamarind Wings w/ Mango Salad
- Canh Ga Chien Bo 11.99 Crispy Batter Wings in Garlic Butter
- 3. Canh Ga Rang Me Tamarind Wings
- Canh Ga Chien Nuoc Mam Vietnamese Wings in Fish Sauce
- 5. Chan Ga Rut Xuong Chien Bo 11.99 Fried De-Boned Chicken Feet
- 6. ½ Con Ga Di Bo 13.99 Steamed Free-Range Chicken
- 7 Me Ga Chien Don 10.99 Spicy Crunchy Gizzard

Ca, Muc, Tom Fish, Squid, Shrimp

- 1. Ca Bong Trung 12.99 Fried Smelt w/Roe, Lettuce Wraps
- 2. Ca Nuong Artist 21.99 Grilled White Fish on a Sizzling Skillet
- 3. Muc Chien Don Vietnamese Fried Calamari
- Grilled Dried Squid
- 5. Tom Thai Lan 12.99 Blanched Shrimp dressed in Spicy Sauce
- 6. Tom Rang Muoi 12.99 Salt and Pepper Shrimp
- 7. Tom Lan Bot Tempura Shrimp

Alligator

- Ca Sau Chien Bo 14.99 Fried Alligator in Butter Garlic
- Ca Sau Xao Lan 14.99 Spicy Curry Alligator
- Ca Sau Xao Xa Ot 14.99 Alligator Sir-Fired in Lemon Grass