



RESTAURANT WEEK WINTER 2025

THREE COURSES \$55 PER PERSON

Select One Item From Each Category

FIRST COURSE

Chicken Lettuce Wraps **

zucchini, bamboo shoots, hoisin sauce

Chicken Satay GF N

prepared on a skewer, Chef Chow's famous peanut sauce

Shrimp Satay GF N

prepared on a skewer, Chef Chow's famous peanut sauce

Vegetable Lettuce Wraps V

zucchini, bamboo shoots, hoisin sauce

Vegetable Lo-Mein

hand-pulled noodles

SECOND COURSE

Sweet and Sour Chicken GF

chicken breast tenders; red and green bell peppers, pineapple

Crispy Beef

wok fried strips; sweet orange

Filet Mignon and Green Beans*

sautéed tenders; spicy brown garlic sauce

Nine Seasons Spicy Prawns GF

wok-fried; sweet and sour spicy sauce, dried red peppers

Tofu Vegetable Stir Fry V**

soy sauce

SERVED WITH

Broccoli V GF

garlic sauce

Vegetable Fried Rice V**

DESSERTS

Chocolate Layer Cake

Red Velvet Cake

ADD A SIGNATURE COCKTAIL

Lychee Martini +15

Tito's vodka, lychee, coconut cream

N Contains Nuts

GF Gluten-Free

** Gluten-Free By Request

V Vegan

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



HAPPY HOUR

Tuesday - Friday: 5:30pm - 7pm

Available at the Bar and Patio

FROM THE BAR

Lychee Martini 10

Espresso Martini 10

Lemondrop Martini 10

Sangria 10

House Sauvignon Blanc 10

House Pinot Noir 10

FROM THE KITCHEN

Spring Rolls (2) 10

vegetable, shrimp, duck

Lettuce Wraps 10

vegetable, beef or chicken

Satays (2) 10

beef or chicken

Dumplings (3) 10

vegetable, chicken or shrimp

Wonton Soup 10

chicken or pork

Baby Greens Salad 10

crispy wonton chips, honey ginger-soy vinaigrette

Scallion Pancakes 10