

MODERN GLOBAL CUISINE

Flirtation

EDAMAME

Japanese soybeans tossed with sea salt.

4

PAN ROASTED FLAT BREAD

Served with coconut curry dipping sauce.

5

AHI TUNA TARTARE TOSTADAS

Fresh diced tuna, white corn, avocado, toasted sesame, and wasabi, served with crispy wonton chips.

11

CAJUN SEARED AHI TUNA

Pan seared Cajun spiced tuna, served with a Japanese seaweed salad.

11

PANKO CRUSTED CALAMARI

Crisp calamari tossed with garlic, green and red jalapenos, served with lime chili dipping sauce.

9

DUNGENESS CRAB CAKES

Dungeness crab cakes served with orange supremes and pea sprouts, topped with spicy aioli and chives.

13

SPICY JUMBO PRAWNS

Jumbo Black Tiger prawns sautéed with jalapeño soy sauce and fresh herbs, served with pea sprout salad.

12

PAN SEARED SCALLOPS

Jumbo scallops served with wasabi edamame puree, baby broccoli, and chili oil.

10

SPICY VEGETABLE MEDLEY

Seasonal vegetables sautéed with tomato garlic chili paste.

8

SURF AND TURF FIRECRACKERS

Marinated jumbo prawn and flank steak, browned in a crisp shell with Thai sweet basil, served with soy ginger glaze, and jicama salad.

10

SPICY CHICKEN DRUMMETTES

Jumbo chicken drumettes glazed with spicy basil sauce.

10

FIRE GRILLED SATAY TRIO

Jumbo prawn, chicken and steak grilled on skewers, served with spicy peanut sauce and cucumber salad.

10

ASPARAGUS RIB EYE STEAK ROLLS

Rib eye steak wrapped around fresh asparagus with black pepper sauce, served on roasted garlic mashed potato bed.

12

HOISIN BBQ RIBS

Slow-cooked pork ribs grilled in spicy hoisin sauce, served with an Asian peanut slaw.

11

MANDALAY WRAPS

Steak, chicken breast, or mixed vegetables sautéed with onions, bell peppers, cabbage, and curry, wrapped in pan roasted flat bread.

12

THAI BASIL BRUSCHETTA

Cherry tomatoes, cucumbers, jalapenos, Thai sweet basil, and ground roasted peanuts, served with crostini.

8

FAHRENHEIT FRIES

Trio of potato, yam, and taro root fries, served with spicy aioli, sour cream and chives, and ketchup.

6

Greens

GINGER CHICKEN SALAD

Hand pulled chicken breast poached with ginger on organic greens and fresh mango, tossed in a light garlic vinaigrette.

9

GREEN APPLE AND ASIAN PEAR SALAD

Mixed field greens with Asian pear, green apple, and raspberries, tossed in a light vinaigrette topped with crumbled blue cheese and candied walnuts.

9

GREEN BEAN AND TOFU SALAD

Blue lake green beans, crisp tofu, green and red bell peppers, tossed in a peanut balsamic vinaigrette.

9

JUMBO PRAWN SALAD

Sautéed jumbo prawns on organic greens with white corn and jicama, tossed in a light vinaigrette.

10

MODERN GLOBAL CUISINE

Commitment

CABERNET SKIRT STEAK

Grilled skirt steak served with roasted garlic mashed potatoes, sautéed vegetables, and cabernet sauce.

18

SHOGUN RIB EYE

16oz Bone-In Rib Eye topped with a ginger-herb butter, served with almond green beans and roasted garlic mashed potatoes.

28

THAI CHICKEN

Chicken breast and potatoes simmered in a spicy coconut curry sauce with mixed bell peppers, served with jasmine rice.

15

HONEY CHILI CHICKEN

Chicken breast glazed in a honey chili sauce, served with jasmine rice and sautéed mixed vegetables.

17

MANDARIN DUCK BREAST

Seared duck breast with a Grand Marnier reduction, served with garlic mashed potatoes and tempura baby bok choy.

18

BLACK PEPPER RACK OF LAMB

Grilled rack of lamb with sesame mint jus and sautéed pickled cabbage, served with roasted garlic mashed potatoes.

24

WOK-TOSSED GARLIC NOODLES

Choice of grilled chicken breast, mixed vegetables, or sautéed jumbo prawns, served on garlic egg noodles topped with crispy onions (with prawns add \$2.00).

14

PAN SEARED SALMON

Seared salmon with grilled asparagus and organic baby carrots, topped with a ginger scallion soy glaze.

22

CITRUS-SAKÉ HALIBUT

Pan seared halibut with ginger sake reduction, tomatoes, and Thai sweet basil, served with seasonal vegetables and roasted garlic mashed potatoes.

21

GRILLED PORTOBELLO & ROASTED VEGGIES

Grilled Portobello napoleon layered with roasted red peppers, zucchini, red onions, and goat cheese, served with a lemongrass beurre blanc.

17

THE BURGER

House seasoned 1/3 lb certified Angus beef, served on a potato bun with Fahrenheit fries (with cheese, bacon, or avocado add \$1.00 each).

10

This and That

WOK TOSSED GARLIC NOODLES	5
ROASTED GARLIC MASHED POTATOES	4
MIXED ORGANIC GREENS	4
SAUTÉED MIXED VEGETABLES	5

CURRIED SAFFRON RICE	3
JASMINE RICE	2
ADD CHICKEN BREAST	5
ADD JUMBO PRAWNS (4)	6

Thirst Quenchers

DRAUGHT BEER

Stella Artois | Pyramid Hefeweizen | Sierra Nevada
Guinness

6

BOTTLED BEER

Amstel Light | Coors Light | Heineken | Sapporo |
Sol | Red Stripe | Newcastle | Kaliber N.A.

5

BEVERAGES

Coca-Cola | Diet Coca-Cola | Sprite | Ginger Ale | Lemonade
Coffee

2.50

Tejava Iced Tea | Henry Weinhard's Draught Style Root Beer
Juices (Orange, Cranberry, Pineapple, Grapefruit)

3

VOSS Water: Still and Sparkling (800ML)

7

20% Gratuity may be added to groups of 6 or more | Thank you for your patronage!