

*Crustacean*  
*Business Express Lunch*

CUP OF MISO SOUP 5

SEAWEED SALAD 6

organic tofu, seaweed, mixed greens, and miso dressing

CREPE RATATOUILLE 12.95

zucchini, eggplant, carrot, tofu, and tomato sauce

GRILLED BEEF STEAK SALAD 11.95

cucumber, fennel, bell pepper, red radish, and mixed greens  
with garlic lime dressing and toasted baguette

CRISPY NOODLES WITH A SAUTE OF CHICKEN 11.95

with garlic ginger and vegetables

SWEET AND SOUR PRAWN 12.95

with red onion, yellow pepper, red pepper, and snap pea

SAIGON FRIED RICE 11.95

Roasted breast of chicken over fried rice pea, carrot,  
onion, and sweet sour tomato sauce

IDAHO RAINBOW TROUT 13.95

Pan seared, with fennel, bell pepper, greens and mango sauce

## Asian Tapas

GRILLED BEEF OR CHICKEN SATAYS 9.50  
Marinated in lemongrass, Asian herbs served with pickled vegetables

FRESH SPRING ROLL 9.50  
Filled with prawns, cucumber, rice noodles, carrots and spicy bean sauce

DUMPLING 9.50  
Chicken, beef, or seafood dumpling with tamarind ginger balsamic sauce

CRISPY RICE PAPER ROLL 9.50  
Filled with chicken, black mushrooms, carrots, jicama and vermicelli, lemon chili oil liaison

COCONUT PRAWNS 9.50  
Pacific prawns rolled in fresh coconut 'tempura style', with a tangy citrus-ginger marmalade

CRAB PUFFS 9.50  
Dungeness crab meat wrapped in a wonton shell, served with a peanut sauce and greens

## Soup & Salads Entrees

SEAFOOD WONTON SOUP 9.00  
With shiitake mushrooms and vegetables

TRADITIONAL VIETNAMESE PHO NOODLE SOUP 9.00  
With chicken or beef

BROWN RICE SALAD 12.95  
Organic tofu, broccoli, house greens, diced tomatoes, and miso dressing

TRADITIONAL VIETNAMESE SALAD 13.95  
Chicken, hearts of palm, carrots, cucumber in a garlic lime dressing, topped with shallots and roasted sesame peanuts

ORGANIC GREEN SALAD 14  
Watercress, frisee, mache and vine-ripened tomatoes with fresh pear & apple in a lemongrass vinaigrette

YUZU CHOPPED SALAD 14.95  
Chicken, roasted sweet corn, avocado, tomatoes, caramelized walnuts, pancetta and crispy rice noodles in yuzu dressing

WARM CHICKEN SALAD 14  
House mixed greens & cherry tomatoes in a tangy raspberry vinaigrette, topped with sautéed chicken and onions

SEAFOOD SALAD 14.95  
House greens, cherry tomatoes, scallops, prawns and calamari in a light miso dressing

## Secret Kitchen Dishes

COLOSSAL ROYAL TIGER PRAWNS 39.95  
Charbroiled with AN's Famous Garlic Noodles™

AN'S FAMOUS ROASTED CRAB™  
With AN's Garlic Sauce and Secret Spices  
Choice of:  
• Whole Roasted Dungeness Crab 41.95  
• Cracked Dungeness Crab 45.95

WHOLE MAINE LOBSTER MANGO SALAD 45.95  
With miso dressing

## Rite Vegetarian

BUDDHA ROLL 9.00  
Moist rice paper filled with black mushrooms, tender cabbage, baby carrots, water chestnuts and roasted bean curd

ORGANIC UDON 15.95  
Baked tofu, shiitake mushrooms, carrots, squash, green beans and sun-dried tomato sauce

RAGOUT EGGPLANT 15.95  
Japanese Eggplant, Italian pear tomatoes, tofu, jicama and carrots with the savory Vietnamese herb Tia To

BUDDHA'S DELIGHT 14.95  
Sugar snap peas, baked tofu, asparagus, shiitake mushrooms, oyster mushrooms, carrots and bok choy with vegetable jus

## Large Plates

VIETNAMESE CREPE 14.95  
Filled with shrimp, chicken, mushrooms, squash and a tangy bean sauce

WOK EGG NOODLES 14.95  
Chicken, cabbage, carrots, bean sprouts and snow peas

KUNG PAO CHICKEN 16.95  
With roasted cashews, red and yellow peppers and onions

ORANGE CHICKEN 15.95  
Chicken flambéed with orange, ginger and Asian herbs and served with crispy leeks

AN'S FAMOUS GARLIC NOODLES™ 17.95  
With shrimp – shrimp sautéed with garlic sauce & served on garlic noodles

FILET OF SOLE 17.95  
Shiitake mushrooms, roasted corn, baby bok choy and an herb rice cake served with roasted sesame miso vinaigrette

SAUTEED FILET MIGNON 17.95  
Sliced filet mignon with green bean, red onion, and sesame seed

LEMONGRASS CHICKEN 15.95  
Chicken sautéed with lemongrass, ginger, onion, basil and bell pepper