

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

Dinner

Secret Kitchen Signature Dishes

The Secret Kitchen is a fascinating element of Master Chef Helene An's culinary legacy and the AN Family's success story. It refers to a completely concealed kitchen within the main kitchen, off limits to all employees except the AN Family and chefs with over 10 years of employment with the family. The magic begins in the Secret Kitchen as Chef Helene prepares her famed secret recipes.

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
- Dungeness Crab Out of Shell 50.95

DRUNKEN CRAB

45.95

Whole Dungeness Crab simmered in sake, chardonnay, garlic, and scallions

CHARBROILED COLOSSAL ROYAL TIGER PRAWNS

39.95

With AN's Famous Garlic Noodles™

WHOLE MAINE LOBSTER with

45.95

Choice of:

- Angel hair pasta with tamarind, basil, and roma tomato sauce

Or

- AN's Famous Garlic Noodles™

Dinner

Vegetarian Fare

Chef Helene's imaginative cooking techniques and creative use of immunity-enhancing herbs and spices flourish into healthy, flavorful dishes.

 BUDDHA ROLL	9
Moist rice paper filled with black mushrooms, tender cabbage, baby carrots, water chestnuts, and roasted bean curd	
 ORGANIC MIXED GREEN SALAD	12
With caramelized walnuts and sweet orange vinaigrette	
 BUDDHA'S DELIGHT	14.95
Sugar snap peas, baked tofu, asparagus, shiitake mushrooms, oyster mushrooms, carrots, and bok choy with vegetable au jus	
 RAGOUT EGGPLANT	15.95
Japanese Eggplant, Italian pear tomato, tofu, jicama, and carrots with savory Vietnamese herbs	
ORGANIC UDON	15.95
Baked tofu, shiitake mushrooms, carrots, squash, green beans, and sun-dried tomato sauce	
BAKED TOFU	14.95
With trumpet oysters, shiitake mushrooms, and snow peas	

Dinner

Small Plates

GRILLED BEEF OR CHICKEN SATAYS 9.50

Marinated in lemongrass Asian herbs, and served with pickled vegetables

CRISPY RICE PAPER ROLL 9.50

Filled with chicken, black mushrooms, carrots, jicama, vermicelli, and lemon chili oil liaison

COCONUT PRAWNS 9.50

Pacific prawns rolled in fresh coconut "tempura style", tangy citrus ginger marmalade, and greens

CRAB PUFFS 9.50

Dungeness crab meat wrapped in wonton shell, with *peanut* mustard sauce and greens

CRUSTACEAN SURF & TURF ROLL 10.50

Grilled steak, coconut prawn, asparagus, cucumber, avocado, cilantro, and mustard eel aioli sauce

SHRIMP TOAST 11

Freshly minced shrimp on a French baguette, lightly glazed, and broiled

DUMPLINGS 9

Chicken, beef or seafood dumplings with tamarind ginger balsamic sauce

NEW ZEALAND GREEN LIP MUSSELS 11.50

Broiled with Asian pesto, and served with garlic crostini

Soups

VIETNAMESE BOUILLABAISSÉ 9

Vietnamese celery, "doc mung", tamarind, pineapple, tomato, lemongrass, and Vietnamese basil

YELLOW CORN SOUP WITH CRAB MEAT 9

Salads & Sashimi

SEAFOOD SALAD 13.95

Prawns, scallops, and calamari in light miso dressing

CURED BEEF CARPACCIO 12.95

Arugula, red onion, capers, and lemongrass dressing

TUNA ROLL 14

Seared tuna cucumber roll with wasabi aioli, tobiko caviar and arugula

SASHIMI 14.95

Thinly sliced Yellow tail with a Daikon radish and citrus soy ponzu dressing

SALMON TARTAR 13.95

Spicy salmon tartar on a cucumber crown with quail eggs

HAWAIIAN AHI TUNA 14.95

Encrusted in coriander and seared, served with arugula salad in cranberry vinaigrette, with a sweet and spicy plum dipping sauce

CRAB CAKE SALAD 18

Crispy Dungeness crab cake, organic green salad, grilled Japanese eggplant, lemongrass dressing, and spicy aioli

Dinner

Large Plates

HERB ROASTED HALIBUT 26.95

Sautéed sweet onions, bell pepper, cherry tomato, and portobello mushrooms

RED SNAPPER 29.95

Broiled with dill-tumeric essence, brown rice, and a mixed herb salad

WILD SALMON 29.95

Roasted with an Asian pesto sundried tomato sauce, and served with asparagus and baby carrots

FILET MIGNON 39.95

With ponzu glaze over leek mashed potato, portobello mushrooms, and cipollini onions

SHAKEN BEEF 26.95

Filet Mignon cubed, flambéed in burgundy wine, and served with red potatoes and Roma tomatoes

PORCINI CRUSTED CHICKEN BREAST 26.95

Peppercorn black truffle sauce, saffron, and truffle risotto

RICE HO-FUN RAVIOLI 18.95

Pacific prawns, braised fennel, caramelized shallots, and soy-sesame emulsion

PARMESAN CHEESE CRUSTED FILET OF SOLE 18.95

With bell pepper coulis, grapes, fig, and broccoli

DRAGON FRIED RICE 17.95

With scallops, scallions, and egg white

BRAISED SHORT RIBS 26

With port wine glaze, roasted portobello mushrooms, and wasabi rice cake

GRILLED RACK OF LAMB 39.95

Flambéed in chardonnay, served with roasted potatoes and vegetables

Accompaniments

AN'S FAMOUS GARLIC NOODLES 11.50

JASMINE RICE 4.95

sautéed with fresh garlic

GINGER PESTO BROWN RICE 4.95

ASIAN PICKLED VEGETABLES 4.95

CUCUMBER, MANGO, AND GARLIC LIME DRESSING 4.95

GARLIC BAGUETTE 4.50

CHOICE OF SPINACH, SUGAR SNAP PEAS, BABY BOK CHOY, ASPARAGUS, OR BROCCOLINI 14.95

(steamed, with garlic sauce or vegetable au jus)



Dessert Selections

Sumptuous layered Coconut Cake with Crème Anglaise	9
Warm Godiva Chocolate Cake with Caramelized Candied Walnuts	9
Chocolate Molten Lava Cake with Vanilla Bean Ice Cream	9
Traditional Vietnamese Fritters with Pineapple, Apple or Banana, Served à la mode	9
Trio of Pink Ginger Ice Cream, Blackberry and Green Apple Sorbet	9
Crème Caramel Flan - A Must Have for all flan lovers	9
Crème Brûlée with Vanilla Bean or Blue Berries	9
Pineapple Brioche Bread Pudding with Vanilla Bean Ice Cream	9
Tiramisu Cheesecake with Cream Cheese, Brandy & Chocolate	9

Tea Selections

To accompany your favorite dessert, Chef Helene recommends our selected hand picked artisan teas.

AN Vietnamese Green Tea (organic)	7
Silver Needle (organic)	7
Jasmine Pearl (organic)	7
Egyptian Chamomile (organic)	7
Masala Chai (organic)	7
French Lemon Ginger (organic)	7
Velvet Almond Tea	7
Plum Oolong	7



After Eight

COGNAC & BRANDY

Courvoisier VS	10
Courvoisier VSOP	11
Delamain "Pale & Dry"	16
Hennessey VSOP	11
Hennessey XO	32
Hennessey "Paradis"	44
Hennessey "Richard"	162
Martell "Cordon Bleu"	24
Martell XO	28
Remy Martin VSOP	11
Remy Martin XO	33
Remy Martin "Louis XIII"	135

APERITIF & DIGESTIF

Campari	8
Dubonnet Red or White	8
Lillet Blanc	8
Vermouth Dry	8
Vermouth Sweet	8
Pernod	8
Pimm's	8
Fernet Branca	9

SHERRY

Dry Sack	8
Duet Hazelnut Cream	8
Tio Pepe	8
Harvey's Bristol Cream	8
Sandmans Character Medium Dry	8

RUM

Bacardi 8 year dark	8
Captain Morgan private Stock	9
Pryate XO reserve	11

PORT

Dow's 20 Year Tawny	16
Dow's Vintage 1995	33
Fonseca Bin 27	8
Graham's Six Grapes	9
Warre's Warrior	9

CALVADOS

Adrien Camut "Pays d'Auge" 6 years	10
Daron "Pays d'Auge" 12 years	10

EAUX DE VIE

Trimbach Framboise "Raspberry Brandy"	10
Trimbach Mirabelle "Plum Brandy"	10

SINGLE MALT SCOTCH

Ardbeg 10 Year "Single Islay Malt"	10
Balvnie 12 Year	9
Glenronach Sherry Wood 15 year	12
Glenfiddich 30 Year	30
Glenlivet 12 Year	8
Glenlivet 18 Year	14
Glenmorangie 10 Year	9
Glenmorangie Madeira Wood 12 Year	10
Glenmorangie Port Wood 12 Year	10
Glenmorangie Sherry Wood 12 Year	10
Knockando 12 Year	9
Lagavulin 16 Year	14
LaPhroaig 15 Year	14
LaPhroaig 30 Year	30
Macallan 18 Year	18
Macallan 25th Anniversary Malt	37
Macallan 30 year "Sherry Wood"	59
Oban 14 Year	11

BLENDED SCOTCH WHISKEY

Chivas Regal 18 year	10
Dewers 12 year	9
Johnny Walker Gold	18
Johnny Walker Blue	38

STRAIGHT BOURBON WHISKEY

Baker's 7 year old 107 proof	10
Basil Haden's 8 year old 80 proof	10
Booker's 10th Anniversary 126.6 proof	12
Jack Daniels Sour Mash 86 proof	8
Jim Beam 80 proof	7
Knob Creek 9 year old 100 proof	8
L & G's Woodford Reserve 90.4 proof	10
Maker's Mark 90 proof	8
Wild Turkey 101 proof	7

TEQUILA

1921 Silver	11
1921 Reposado	13
Dueno "Anejo"	12
Herradura "Anejo"	11
Herradura Especial	42
Jose Cuervo 1800	9
Jose Cuervo "Familia Reserva"	13
Patron "Silver"	9
Patron "Represado"	11
Patron "Anejo"	13
Patron "Platinum"	35
Penca Azule	13
Sauza Commemorativo "Anejo"	8
Sauza Tres Generation	11