

Large Plates

Shaken Beef *flambéed in Chardonnay, sautéed green beans, cherry tomatoes and red onions*

Steamed Seabass *with scallions, asparagus, shitake mushroom and a ginger-citrus infusion*

Roast Salmon *in soy ginger sauce with sautéed corn, baby spinach and fried shallots*

Saigon Beef *grilled tender roulades of beef with pancetta and onions, served with grilled Bell Peppers and mixed greens, topped with caramelized white onions*

Miso-Glazed Beef *shortrib in a port wine-red sauce, accompanied with Asian pesto rice patty
And baby bok-choy*

Crispy Panko Crab Cake *dungeness crab meat with mixed green salad and grilled eggplant*

Pan Roast Halibut *with a toasted sesame miso vinaigrette, roasted white corn and shitake mushroom, atop white cheddar Asian basil mash potatoes*

Lemongrass Chicken Breast *marinated with lemongrass, ginger, shallot, garlic with green beans, Zucchini and yellow squash*

Helene's Ravioli *shrimp, minced garlic and fennel wrapped inside delicate rice crepes in a soy and sesame "beurre-blanc" emulsion*

Wok Egg Noodles *stir-fried with your choice of chicken or prawns, julienne vegetables, chili-soy*

Garden Vegetables *tofu, shitake and seasonal mixed vegetables sautéed in a vegetable au jus*

Secret Kitchen Specialties

(these items require additional preparation time)

Royal Tiger Prawns *butterflied and charbroiled, served with An's Garlic noodles*

The Roast Crab *Dungeness crab(no head) roasted to perfection with garlic and spices*

Drunken Crab *Dungeness crab (no head) simmered in a broth of three wines, cracked black pepper and scallions*

Tamarind Crab *in a sweet and sour sauce of tomatoes, fresh dill, Vietnamese chili, and fresh herbs*

Ginger Lobster with Angel Hair Pasta *a whole Maine lobster flambéed with Brandy in a sauce of ginger-basil and fresh tomatoes (available Fridays-Sundays only)*

An's Garlic Noodles *egg noodles infused with An's famous garlic sauce*

SUGGESTED ACCOMPANIMENTS

Seasonal Vegetables *stir-fried with garlic and Vietnamese fish sauce*

Garlic Rice *stir-fried with fresh garlic*

Garlic Bread *buttered bread lightly seasoned with fresh minced garlic*

Fried Rice *with your choice of chicken or shrimp*

Jasmine Steamed Rice

18% gratuity will be added for parties of 5 or more. We gladly accept all major credit cards. No personal checks; No traveler's checks, please. No separate bills. Corkage-\$20 per 750ml bottle. Cake fee-\$2 per person. Gift Cards Available. We are not responsible for lost or stolen items. Please refrain from using cellular phones in dining room.

Outside Catering & banquet Menus are now available! No MSG added

Please inform your server of any allergy

****4% surcharge will be added to all checks for imposed employer mandates****