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**