

CHINESE

APPETIZERS

EGG DROP SOUP

Chicken, corn, tomato and mushrooms

SLOW-BRAISED PORK BELLY

Caramel chili sauce with black vinegar and crisp onion

POT STICKERS

Steamed shrimp dumplings, with a green apple salad

SPRING ROLLS

Green cabbage, garlic, bean sprouts, sesame soy

LETTUCE WRAPS

Stir-fried chicken, mushrooms and fried rice noodles with chili oil and a sweet black vinegar dressing

SIMPLE GREENS SALAD

Lettuce and vegetables with traditional or honey ginger dressing

MANDARIN HONEY CRUNCH SALAD

Greens, vegetables, toasted seeds and fried wontons

MAINS

BEEF AND BROCCOLI

Stir fried with hoisin, five spice and toasted sesame oil

CANTONESE PORK 🌶️

Slow braised, sweet and spicy, garlic, onion, peppers

SWEET & SOUR SHRIMP

Crisp fried shrimp, tomatoes, pineapples, peppers and plum sweet & sour sauce

KUNG PAO CHICKEN 🌶️🌶️

Sichuan peppercorns, chilies and cashews

MAPO TOFU

Sichuan-style tofu, mildly spiced stir fried ground cauliflower

GOLDEN ROASTED DUCK \$20 per person

(2 person minimum)

Carved at the table. Slow roasted with spices, hoisin glaze and green onion pancakes

SIDES

HAKKA NOODLES

Shredded vegetables, green onions, garlic and soy

BROCCOLI

Stir fried with ginger and garlic glaze

STEAMED JASMINE RICE

MEXICAN

APPETIZERS

SOPA

Chicken, avocado & lime tortilla charred poblano, roasted tomatoes

SUPER LOADED NACHOS

Chili, three beans, guajillo, tres quesos, pico de gallo, birria sauce, jalapeño, guacamole and crema

QUESO FUNDIDO

Carne asada with melted cheese and mushrooms, tortilla chips

QUESADILLA

Queso blanco, Queso Oaxaca, roasted tomato salsa

TACO DE CARNITAS

Slow braised pork with guacamole and jalapeños

TACO DE ASADOR

Grilled steak, refried sweet potato with roasted tomato salsa

TACO DE CAMARONES

Flash fried shrimp with poblano crema and mole amarillo

CHAMPINON TACO

Mushrooms, pico de gallo, roasted tomato salsa

MAINS

PESCADO FRITO 🌶️

Crisp fried fish, three chili crema and pico de jalisco

POLLO EN MOLE

Spiced roasted chicken smothered in our 36-ingredient mole

PORK LOMITO

Eight-hour slow cooked pork with stewed red beans

STEAK RANCHERO* 🌶️

Striploin steak in a mild guajillo chili marinade with rebocado gravy

CAMARONES DIABLO 🌶️🌶️

Shrimp, red chili salsa, peppers, onions and lime crema

SIDES

GREEN BEANS

Garlic, lemon and olive oil

FRIJOLES

Slow cooked red beans with fresh tomatoes and queso

YUCCA

Spiced onions, poblano queso and lime mojo

*Public health advisory: consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

STEAKHOUSE SELECTIONS

Great seafood and aged USDA beef, seasoned and broiled to your exact specifications.

A surcharge of \$25 applies to each entrée

SURF & TURF* Lobster tail & grilled filet mignon

BROILED FILET MIGNON* 9 oz. premium aged beef

NEW YORK STRIPLOIN STEAK* 14 oz. of the steak lovers' favorite cut

GRILLED LAMB CHOPS* double cut, lamb au jus

14 OZ WAGYU CHEESEBURGER*

Pressed and grilled patty, aged cheddar, bacon, lettuce, tomato, pickles and frizzled onions on a toasted brioche bun. served with seasoned fries

Carolina bbq sauce | garlic-truffle aioli | chipotle hot sauce

DESSERTS

CHOCOLATE "C-BANG"

Textured chocolate, salted fudge ganache, ginger and caramel ice cream

COCONUT TEA TRES LECHES

Three kinds of milk in a light cake, soaked in spiced coconut cream

CREMA CATALANA

Slow-cooked caramelized milk custard with a brown sugar crust

Please inform your server if you have any food allergies.

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18% service charge will automatically be added to your order

Surcharge of \$5.00 for third entree or more applies