
APPETIZERS

- HOUSE CHEESE DIP** — cheddar, monterey jack, cream cheese, & green onions served with tri-colored tortilla chips. add crumbled applewood smoked bacon +2 7.95
- BANG BANG SHRIMP (6)** — large shrimp tossed in a beer batter & rolled in coconut, deep fried to a golden crispy brown paired with peanut chipotle dipping sauce. 8.95
- SPICY WINGS (6)** — deep fried wings in our spicy BBQ sauce, served with ranch dipping sauce 7.95
- THAI CEVICHE** — four large shrimp cooked in lime juice, Thai chili, a hint of palm sugar and tossed with red onion, scallions, tomatoes, corn & cilantro with lettuce 8.95
- PORK OR BEEF SATAY (2)** — your choice of skewered pork or beef marinated in lemongrass and coconut milk served with house made peanut chipotle dipping sauce, sweet cucumber & red onion and toast points. PORK 6.95/ BEEF 7.95
- FRIED PICKLES (6)** — breaded dill pickle spears deep fried and paired with Alabama white sauce. 6.95
- PORK DUMPLING (6)** — minced pork and chopped vegetables wrap in fresh dough then deep-fried and served with sweet soy sauce. 5.95
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SALAD

- *THAI STEAK SALAD** — grilled flat iron steak on a bed of spring mix topped with tomatoes, cucumbers, red onions, chopped peanuts and cilantro; served with a side of spicy lime dressing. 13.95
- BANG BANG SHRIMP SALAD** — seven shrimp tossed in a beer batter & rolled in coconut, deep fried to golden crispy brown, served over a bed of spring mix topped with cucumbers, red onions, and tomatoes; served with a side of peanut chipotle sauce. 13.95
- BAKED SALMON SALAD** — 4oz filet baked and glazed with a sweet chili sauce - topped with fresh cucumbers, tomatoes, and red onion on a bed of spring mix; served with our house-made sweet-chili dressing. 13.95
- HOUSE SALAD** — spring mix, tomatoes, red onions, cucumbers served with your choice of house-made dressing 7.95
» Chicken +4, Tofu +4 or Shrimp +6 Dressings: Ranch, Balsamic, Lemon Honey Mustard, Spicy Lime, Peanut Chipotle
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MAIN EVENT

- SHRIMP & GRITS** — seven large shrimp sautéed with bacon, peppers, garlic, and onions (served over slow cooked cheese grits with sour dough toast) 16.95
» -- Try with Pinot Grigio 'Campanile' Italy - 7.50
- BAKED SALMON** — 8oz filet baked and glazed with our sweet thai chili sauce topped with fresh cucumber matchsticks, basil, and served with sautéed vegetable medley. 16.95
» -- Try with Sparkling Rose Wine 'Hillinger Secco Rose' Austria - 10.50
- KOREAN BEEF BULGOGI** — sweet marinated hanger steak served with steamed rice and kimchi. 15.95
» -- Try with Cabernet Sauvignon 'Louis Martini' California - 10.00
- BOURBON CHICKEN** — chicken breast filet marinated in Jim Beam bourbon, fresh ginger, brown sugar and spices, served with rice and cilantro 14.95
» -- Try with Malbec 'Septima' Argentina - 7.50
- JAPANESE CHICKEN CURRY** — dark and light chicken, potatoes and carrots in saucy mild Japanese curry served with sautéed white onion and choice of rice or udon noodle 13.95
» -- Try with Sauvignon Blanc 'Whitehaven' New Zealand - 10.50
- THAI RED CURRY PORK/VEGGIE** — medium spiced Thai red coconut curry with pork and vegetable medley served over rice or linguine (can be made vegetarian) ADD Shrimp +6 13.95
» -- try with house white Gruner Veitner 'Paul Direder' Austria - 6.50

**If you have food allergies (nuts or seafood) please inform your server so that we can accommodate your needs.*