


# Starters

Castroville Baby Artichokes	9
Fried, with lemon, coriander, and chilies	
Steamed Lobster Dumplings 	20
Served with 7-spice chili sauce	
Almond Duck Tidbits 	12
Trader Vic's plum sauce & crushed almonds	
Crispy Coco Prawns 	18
Coated with coconut	
Chicken Satay 	12
Served with peanut butter sauce	
Hamachi & Jalapeno Tartare	12
Yuzu soy, ginger, cucumber	
Char Siu Pork Tacos	11
Kimchi, house pickles, lime mayo	
Beef Cho-Cho 	12
Sweet soy-glazed Meyer Ranch beef skewers, finished on tabletop hibachi	
Cosmo Tidbits 	20
Selection for two or more to share	
Spareribs, crab Rangoon, crispy coco prawns, BBQ pork	
Roll your own Kahlua Pork Spring Roll	11
Roasted Maui pineapple relish, butter lettuce, mint, sprouts, and carrots	
Seared Ahi Tuna Sliders	12
Hawaiian sweet bread rolls, edamame coleslaw, sriracha aioli	
Today's Market Soup	9
Tom Yum Soup 	8
Thai spice broth soup with mushroom, lemon grass and chicken	
Grilled Garlic Shrimp Salad	12
Sweet peas, pea tendrils, early girl tomatoes, ginger scallion noodles, crispy shallots	
Caesar Salad	11
Hearts of romaine, shaved celery, celery root, parmesan lemon dressing, croutons	
Chilled Soba Noodle and Mushroom Salad	11
Coriander soy, lime, scallion, shiso	
Mixed Field Greens	9
Easter egg radish, radish sprouts, carrot-miso dressing	
Grilled Monterey Bay Calamari	12
Citrus & ginger salad, basil, Asian greens	

# Main Courses

<b>Asian Salad</b>	21	
Stir-fried vegetables tossed on bed of greens with grilled chicken, Won ton noodles, cilantro and toasted almonds with honey sesame dressing		
<b>Fresh Grilled Salmon Salad</b>	23	
Grilled Salmon with avocado vinaigrette, baby mixed greens, fresh grilled vegetables, fresh tomato		
<b>Alaska Halibut</b>	27	
Soy glazed daikon, spring peas, artichokes, basil broth		
<b>Sea Scallops</b>	29	
Festive golden rice, long beans, ginger shrimp sauce		
<b>Meyer Ranch Natural Beef Tenderloin (Certified Humane)</b>	38	
Wedge-cut fries, grilled asparagus, Korean-style steak sauce		
<b>Wild King Salmon</b>	27	
Charred eggplant purée, stir-fried watercress, Thai basil sauce		
<b>Roast Chicken Breast</b>	25	
Roasted chicken breast 5-spice chicken sausage, shimeji mushrooms, bok choy, water chestnuts		
<b>Meyer Ranch Top Sirloin Steak (Certified Humane)</b>	30	
Sesame soy marinade, young broccoli, roasted shallots, caramelized lotus root		
<b>Thai Red Curry</b> 	20	
Coconut milk, red curry paste, Thai chilies, fish sauce, kaffir lime leaves, & eggplant		
With chicken 24	With Prawns 28	With Steak 32
<b>Indonesian Rack of Lamb</b> 	39	
Marinated with Javanese spice served with trader Vic's peanut butter		

# Shared Plates

<b>Wok Fried Rice Noodles</b> 	19
BBQ pork, shrimp, & mild curry spice	
<b>Kimchi Fried Rice</b>	19
Spicy Korean kimchi, stir fried snow peas, carrots, egg, jasmine rice Choice of chicken or shrimp	
<b>Chili Chicken Ramen</b>	17
Chicken breast, fresh ramen noodles, ginger grilled eggplant, scallions, baby bok choy, shiitake, kim chi	

*Some food items may be raw or undercooked or contain raw or undercooked ingredients.  
Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of food-borne illness*

*We ask that cellular phones and pagers be muted in the dining room.  
A 16.5% gratuity will be added for a party of 6 or more.*