

# STEAK AND STEEL HIBACHI

Summer Restaurant Week

## FIRST COURSE

### Crab Rangoons (5)

House made cream cheese, kani,  
scallion filled wontons

### Bao Buns

Local pork belly, pickled cucumber,  
slaw

### Spicy Tom Yum

Spicy coconut broth, shrimp, chicken,  
peppers and onions

## Second Course

### General Tso

Fried chicken tossed in house made sauce  
side white rice  
*\*\*Tofu option\*\**

### Surf & Turf

Beef and vegetable skewers, seared mango  
salmon  
torched rice topped with avocado

### The Farm Chop

Morgan Creek Bond-in heritage pork chop  
along with Mei Qing Choi

## Third Course

### Fried Ice Cream

Lightly tempura vanilla ice cream  
chocolate sauce drizzle, whipped cream

