

# Tidbits and Pupus

<p><b>Cosmo Tidbits for Two</b> <b>Spareribs, Crab Rangoon, Crispy Prawns &amp; BBQ Pork 18</b></p>
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**Beef Cho-Cho Finished on a Flaming Hibachi 8**

**Almond Duck Tidbits with Trader Vic's Plum Sauce 8**

**Cheese Bings; Swiss Cheese & Ham Folded in a Crepe 8**

**BBQ Pork Spare Ribs from our Chinese Wood Fired Oven 10**

**Dungeness Crab Rangoon with Cream Cheese in a Crispy Wonton 9**

**Egg Roll Filled with Chicken, Ham, Bean Sprouts & Snow Peas 8**

**Cha Siu Pork from our Chinese Wood Fired Oven 7**

**Butterflied Crispy Gulf Prawns Dusted in Panko 15**

**Crispy Calamari with Wasabi Mayonnaise 9**

## Starters

**Tartare of Scallop Opihi, Ahi Poke & Salmon Lomi Lomi 18**

**Trader Vic's Salad with Hearts of Palm & Javanese Dressing 9**

**Grilled Sea Scallop Salad with Thai Chili Sauce & Crème Fraiche 14**

**Trader Vic's Caesar Salad with Shaved Grana Parmesan & Croutons 9**

**Cosmo Salad with Artichokes, Celery, Mushrooms & Dijon Mustard Dressing 9**

**Dungeness Crab Cakes with a Red Pepper Vinaigrette & Frisee Salad 15**

**Won Ton Soup with Cha Siu Pork, Snow Peas & Black Mushrooms 8**

**Bongo Bongo Soup, Glazed Cream of Spinach & Oysters 7**

## **Entrees**

- Macadamia Nut Crusted Mahi-Mahi with Lemon Beurre Blanc 24**
- Peppercorn Seared New York Steak with Crispy Fingerling Potatoes 39**
- Seared Hawaiian Ahi Crusted with Pink Peppercorns & Sesame Seeds 26**
- Steamed Alaskan Halibut with Ginger, Shiitakes, Red Peppers & Bok Choy 26**
- Mixed Seafood Grill with Atlantic Salmon, Mahi Mahi, Prawn & Scallop 28**
- Grilled Filet of Beef with Pancetta Potato Cake & Peppered Pan Sauce 32**
- Trader Vic's Filet of Sole with Dungeness Crab & Hollandaise 26**
- Broiled Maine Lobster Served with Drawn Butter market price**
- Prawns San Francisco with Garlic White Wine Sauce 27**

## **Pake and Wok Dishes**

- Chicken Chow Mein on a Bed of Crisp Pake Noodles 17**
- Szechwan Butterfly Gulf Prawns with Garlic & Fresh Chilies 24**
- Chicken in Black Bean Sauce with Onions, Green & Red Bell Peppers 17**
- Kung Pao Chicken with Bell Peppers, Celery & Cashews in Chili Sauce 17**
- Ginger Filet of Beef with Bell Peppers, Water Chestnuts, Bok Choy & Scallions 19**
- Crispy Duck with Moo Shu Pancakes, Scallions, Cucumbers & Hoisin Sauce 25**
- Singapore Noodles with Chicken, Cha Siu Pork, Shrimp 17**
- Vegetarian Style Singapore Noodles with Crispy Tofu 15**

## **From Our Wood Fired Oven**

**Our Ovens Can be Traced Back to the Han Dynasty (206 B.C. to A.D. 20).**

**The Natural Smoke and Heat is Derived From Pecan & Oak Woods. The Meats, Fowl or Fresh Seafood are Suspended From Hooks and Slowly Cooked, Producing a Unique and Original Flavor.**

**Sterling BBQ Pork Chop with Maui Onion Marmalade 26**

**All Natural Red Bird Farms Half Chicken with Asian Vegetables 22**

**Maple Leaf Duck Breast with Malagasy Green Peppercorn Sauce 26**

**Indonesian Rack of Lamb with Curry Rice Noodles & Peanut Sauce 29**

**Veal Porterhouse with Morel Mushroom Sauce, Pake Noodles & Asparagus 38**

**Filet of Alaskan Halibut with Soy Wasabi Beurre Blanc & Lemongrass Rice Cakes 25**

**Rib Eye Steak Served with Panko Onion Rings & Garlic Red Pepper Butter 29**

**Sterling New York Steak & Artichoke Bottom with Creamed Spinach 39**

**Atlantic Salmon with Sautéed Spinach & Lemon Butter Sauce 24**

**Filet of Beef with Sautéed French Beans & Macadamia Nuts 32**

## **Trader Vic's Calcutta Curries**

**Served with a Sambal Sampler of Traditional and Contemporary Garnishes.**

**Sunflower Seeds, Banana, Raisins, Cucumber, Coconut, Chutney, Mustard Pickles & Tomatoes**

**Vegetable 15      Chicken 17      Lamb 19      Prawns 24**

## **Side Dishes**

**Asparagus Chinese Style 8**

**Pake Noodles 4**

**Artichoke Bottom with Creamed Spinach 9**

**Wasabi Mashers 6**

**French Beans with Macadamia Nuts 7**

**Grilled Asparagus 8**

**Fresh Spinach ~ Creamed or Sautéed 6**

**Panko Onion Rings 6**