

# Dinner Menu

## Tidbits and Pupus

A selection of classic and new appetizers, great for sharing, and served with our original table sauce and Chinese hot mustard.

### Cosmo Tidbits (Serves two) 18

Spare ribs, crab rangoon, crispy prawns  
Char Siu pork

### BBQ Pork Spareribs 11

Basted with our own glaze, smoked in our wood-fired oven

### Island Lettuce Wraps 10

Pecan smoked chicken, crispy sweet potatoes and ginger chili glaze

### Crab Rangoon 12

Dungeness crab meat with cream cheese in a crispy won ton

### Wok Seared Ahi Poke 16

Seared rare tuna tossed in sesame dressing with a crisp taro root

### Guava & Chili Glazed Scallops 14

Pan-seared and served with a roasted corn relish

### Crispy Prawns 15

Butterflied prawns dusted in Japanese bread crumbs

### Almond Duck Tidbits 9

Pressed duck with Trader Vic's plum sauce and crushed roasted almonds

### Spicy Cauliflower Fritters 9

Served with chili garlic sauce and classic Japanese ponzu

### Crispy Calamari 9

Monterey Bay calamari flash fried in Chinese batter with wasabi aioli

### Roasted Vegetable Casserole 9

Miso, summer squash, spinach, shitake mushrooms topped with a parmesan gratin

### Blackened Ahi 12

Served rare with wild onion sprouts and tomato wasabi vinaigrette

## Soup and Salads

### Lemongrass Beef Soup 8

Jasmine rice, Thai chilies and caramelized onions in a lemongrass scented broth

### Caesar Salad 9

Hearts of romaine with shaved grana parmesan & brioche croutons

### Green Goddess Salad 9

Crisp greens with sweet tomatoes and toasted pine nuts

### Crispy Calamari Salad 12

Napa cabbage, spinach, carrots and frizzled won tons in a spicy peanut dressing

## From our Woks

### Passion Fruit Glazed Chicken 19

Chinese battered chicken, pineapple & spicy passion fruit glaze

### Spicy Wok Fried Noodles 18

Crispy tofu, broccoli, mushrooms & onions in a spicy ginger garlic sauce

### Orange Peel Beef 22

Beef tenderloin, caramelized onions, broccoli and orange glaze

### Trader Vic's Fried Rice 18

Rock shrimp, chicken & cha siu pork with bean sprouts & sesame seeds

## Trader Vic's Traditions

### Crispy Half Duck 28

Chinese five-spice, mu shu pancakes, scallions & cucumbers. Prepared tableside

### Seared Hawaiian Tuna 27

Sesame crusted rare ahi with jasmine rice, Asian vegetables & soy mustard vinaigrette

### Macadamia Crusted Mahi 27

Whipped potatoes, broccolini & roasted pepper beurre blanc

## From Our Wood-Fired Oven

Our oven can be traced back to the Han Dynasty (206 B.C. to A.D.20).

The natural smoke and heat is derived from pecan and oak woods. The meats, fowl, and fresh seafood are suspended from hooks and slowly cooked, producing a unique and original flavor.

### Beef Tenderloin 31

Whipped potatoes, honey & miso roasted squash with Maui onion demi glace

### Marinated Top Sirloin 26

Spinach, fettuccini, grana parmesan & shiitake mushrooms brushed with smoked garlic olive oil

### Loco Moco 22

Hawaiian specialty with ground sirloin and jasmine rice with an egg over-easy. Spinach and demi-glace

### Scottish Salmon 25

Miso glazed with roasted yukon gold potatoes and braised spinach

### Rack of Lamb 36

Roasted yukon gold potatoes, steamed asparagus & Hawaiian pepper jelly

### Breast of Chicken 24

Whipped potatoes, Asian vegetables & sweet plum sauce

### Maple Leaf Duck Breast 27

Honey roasted yams, sesame cauliflower & hoisin butter sauce

### Hawaiian Butterfish 29

Steamed jasmine rice, daikon slaw & truffled yuzu vinaigrette

## Trader Vic's Calcutta Curries

A rich combination of potatoes, carrots, cucumbers, apples, onions & our own blend of Madras curry powder, served with a sambol sampler of traditional and contemporary garnishes: sunflower seeds, bananas, currants, cucumber, coconut, chutney, mustard pickles & tomatoes.

### Rock Shrimp 26

### Chicken 19

### Vegetable 17

### Side Dishes 6

#### Sauteed Broccolini

#### Whipped Potatoes

#### Honey Miso Roasted Squash

#### Stir Fried Asian Vegetables

#### Roasted Sweet Potatoes

#### Vegetable Fried Rice

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20% gratuity will be added to parties of six or more.

\*Arizona state food code requires us to inform you that undercooked eggs, meat and fish may increase risk of food-borne illness; these items can be cooked to temperature by guest request.