



## LUNCH MENU

### Starters:

- v g Spinach Seaweed Salad 7
- v Cold Sesame Noodles 5
- v g Fresh Mixed Salad with Mango - Miso Dressing or with Herbed Crouton - Caesar Dressing 5
- v g Fresh Summer Roll filled with chicken, shrimp or vegetarian w/ Hoisin Peanut Sauce 7
- Chicken Satay with Peanut/Coconut Dipping Sauce 6
- Pan Seared Turkey and Spinach Dumplings w/House Dipping Sauce 7
- Vietnamese Fried Spring Roll filled with chicken and shrimp w/ spicy lime sauce 6
- v Agi Tofu with Wasabi Bernaise Sauce 5
- v Herbed Garlic and Cheese Bread 5
- Home Made Meat Balls with Marinara Sauce 6
- Fried Calamari with Caper Aioli or Marinara Sauce 7

### Lunch Entrees:

- g Sweet Ginger Shrimp over Vegetable Fried Rice 9
- Teriyaki Chicken over Vegetable Fried Rice 8
- Chicken Satay over Vegetable Fried Rice 8
- v g Thai Curry over Brown Rice – Vegetarian 8, Chicken 8 or Shrimp 9
- Home made Meat Balls and Spaghetti 8
- Chicken Parmagian and Spaghetti 9
- v Eggplant Parmagian and Spaghetti 8
- v Sauteed Vegetable with Herb Pesto Pasta - Vegetarian 8, chicken 8 or shrimp 9

### Chow Maine Classic Entrees: (available in Vegetarian 8, Chicken 8, or Shrimp 9)

- v g Pad Thai – Local's Favorite
- v g Drunken Noodles – No Peanut, Basil Flavored
- v Lo Mein – Our unique flavored, a little spicy
- v g Fried Brown Rice
- v g Fried Jasmine Rice

g - Items are Gluten Free or Can be Made Gluten Free – Simply Request

v - Items are Vegan/Vegetarian or Can be Made Vegan/Vegetarian – Simply Request

Want Extra Spicy – Just Ask. Housemade Hot Sauce can be served on the side too  
We strive to provide the freshest home made food for your enjoyment. No MSG!!!

## Sushi:

- v g** *House Vegetarian Roll – Carrot, Cucumber, Avocado and Seaweed Salad* 7
- g** *Sweet Ginger Shrimp Roll – with our signature ginger glaze* 9
- g** *Salmon Avocado Roll – topped with tobiko* 9
- g** *Spicy Tuna Roll – our special blend* 9
- Eel Roll – Grilled Eel and Cucumber* 9
- g** *California Roll – with Maine Crab Meat* 10
- g** *”Chow Maine” Lobster Roll – not your father’s lobster roll* 15

## For Our Younger Guests: (served with fountain drink and a dish of Ice Cream) 8

- Buttered Pasta and Chicken Fingers*
- Spaghetti and Meat Ball*
- g** *Chicken Fried Rice*

## Sweet Endings: (We Make Our Own – Uniquely Delicious)

- Ginger Cheese Cake* 6
- Chili Chocolate Tart with Fresh Whipped Cream* 6
- Petit Crème Brulee Paired with Banana Chocolate Spring Roll* 6
- Petit Green Tea Ice Cream with Banana Chocolate Spring Roll* 6
- Double Banana Chocolate Spring Rolls* 5
- Green Tea Ice Cream Topped with Blueberry Sauce* 5

## Beverages:

### Hot:

- Fresh Brewed Loose Leaf Tea* 3
  - Taiwanese Mountain Green Tea*                      *Premium Oolong Red Tea*
  - Jasmine Tea with Jasmine Flower*                      *Japanese Green Tea with Roasted Brown Rice*
  - Herbal Tea – Chrysanthemum, Goji Berry, Red Date and Licorice*
- Coffee (Regular or Decaffeinated)* 2
- Cappuccino/Latte/Mocha (Regular or Decaffeinated)* 4
- Chai* 4

### Cold:

- House Brewed Iced Tea (Free Refill)* 2.50
  - Unsweetened or Flavored with Lychee, Mango or Passion Fruit*
- Iced Latte / Iced Chai/ Iced Mocha* 4
- Fountain Drinks -* *Pepsi, Diet Pepsi, Mountain Dew, Mug Root Beer, Sierra Mist, Twister Orange, Club Soda, Apple Juice, Lemonade (Free Refill)* 2
- Bottled Water* 2