

## New Specials

<b>TRIO OF CEVICHE</b> <sup>GF</sup> Tuna, Yellow Tail, Cilantro, lime, avocado	15	<b>BULGOGI WONTON NACHOS</b> Sesame Seeds, Kimchi, White Cheddar Cheese	19
<b>GRILLED OCTOPUS &amp; PAPAYA SALAD</b> <sup>GF</sup> Cherry Tomato, Peanut, Long Bean	22	<b>CHEF RON'S FAMOUS GARLIC CHICKEN WINGS</b> Thai Chili, Ginger, Thai Basil <i>*To Make A complete Meal, Enjoy with our Truffle Hainan Rice</i>	16
<b>AN the GARDEN SALAD WITH GRILLED PRAWNS OR GRILLED SALMON</b> Warm Assorted Greens, Ponzu Beurre Blanc, Enoki Mushroom	28	<b>SHRIMP TEMPURA BLUE CORN TACOS</b> Salt & Pepper Shrimp Tempura, Mango Salsa, Spicy Aioli	22
<b>GRILLED HONEY-LIME SWEET POTATO APPLE SALAD</b> <sup>GF</sup> Charred Frisée, Sunflower Seed, Avocado Dressing + With Protein Add Jidori Chicken + 12   Grilled Prawns + 16	16	<b>GRILLED JUMBO FRESH WATER PRAWNS</b> Chili, Scallion, garlic <sup>GF</sup>	48

## SMALL PLATES

<b>TRUFFLE SASHIMI</b> Hamachi, Albacore, Truffle Ponzu, Scallion, Tobiko	21	<b>ANQI SATAY SKEWERS</b> JIDORI CHICKEN 12   ANGUS BEEF <sup>®</sup> 14   PRAWNS 16 <i>*To Make A complete Meal, Enjoy with our Truffle Hainan Rice</i>	
<b>*AWARD-WINNING TOMBO TUNA TACOS</b> Hass Avocado, Macadamia Nut, White Truffle, Black Tobiko, Caviar, Yuzu Kosho	17	<b>*SALT &amp; PEPPER CALAMARI</b> Red Jalapeño, Scallion, Thai Basil Aioli	17
<b>*CHIVE &amp; LEEKS DUMPLINGS</b> <sup>GF</sup> Chives, Shiitake Mushrooms, Jicama, Sesame Chili Oil	13	<b>*WILD MUSHROOM STUFFED PHYLLO</b> <sup>GF</sup> Shiitake, Cremini, Goat Cheese, Chives	15
<b>JIDORI CHICKEN POTSTICKERS</b> Scallion, Balsamic-Fig Sauce	15	<b>TRIO OF POTSTICKERS (3 pcs)</b> Shaken Beef, Chicken & Lobster	15
		<b>CHICKEN EDAMAME SHUMAI</b> Wasabi Dijon Sauce	16

## SOUPS, NOODLES

<b>SHRIMP &amp; LOBSTER WONTON SOUP</b> Bok Choy, Chicken Ginger Broth	18	<b>CHEF RON'S WOK-TOSSED PAD THAI</b> Shiitake Mushrooms, Bean Sprouts, Peanuts, Tamarind Chili Sauce PRAWNS 24   JIDORI CHICKEN 21   TOFU 19	
<b>VIETNAMESE PHO</b> Rice Noodles, Bean Sprouts, Thai Basil Choice of JIDORI CHICKEN   ANGUS <sup>®</sup> BEEF	15	<b>GINGER PRAWNS RICE NOODLES</b> Pan Fried Rice Noodles, Sauté Asparagus, Shiitake Mushrooms, AnQi's Signature Sauce	24
<b>VEGETARIAN PHO</b> <sup>GF</sup> Rice Noodles, Baby Bok Choy, Baked Tofu  Only Available Until 4PM	15	<b>COCONUT CURRY NOODLES</b> <sup>GF</sup> Light Curry, Lentil, Eggplant, Chickpea	26
		<b>FILET MIGNON CHOW FUN</b> Marinated Angus <sup>®</sup> Steak, Black Bean Sauce	22

DON'T MISS OUT

Ask about our daily & weekly chefs specials

 For daily & weekly specials, follow us on Instagram @anqibistro

## FROM THE SECRET KITCHEN™

AN'S FAMOUS ROASTED CRAB Dungeness crab out of shell - We did all the work for you!	75
GRILLED JUMBO FRESH WATER PRAWNS WITH AN'S Famous Garlic Noodles™	48
WHOLE PAN ROASTED MAINE LOBSTER AN'S Famous Garlic Noodles™	68
AN'S FAMOUS GARLIC NOODLES 🌿 Roasted garlic, AN's secret sauce™	20
ADD PROTEIN JIDORI CHICKEN +12   ANGUS BEEF® +14   PRAWNS +16	
AN'S FAMOUS GARLIC RICE™ 🌿 Steamed Jasmine Rice, Wok Steeped Garlic, Hidden Spices	14

## LARGE PLATES

CRUSTACEAN SHAKEN BEEF Chef AN's Secret Sauce, Sautéed Green Bean, Cherry Tomatoes <i>*Try it with Truffle Hainan Rice</i>	38	MISOYAKI BUTTERFISH ☯️ Aromatic Red Cargo Rice, Thai Herbs, Dijon-Misoyaki Glaze & Baby Bok Choy	39
CRISPY ORANGE PEEL CHICKEN Chinese Celery, Sesame, Cilantro Yogurt	29	WOK TOSSED GREEN BEANS Red Onion, Shiitake Mushrooms ANGUS® FILET MIGNON 24   JIDORI CHICKEN 22   TOFU 19	
KUNG PAO CHICKEN 🌿 Thai Chili, Bell Pepper, Peanuts	22		

## RICE & VEGGIES

SEASONAL WOK VEGETABLES 🌿 ☯️ Chef's Daily fresh picks	18	TRUFFLE HAINAN RICE Truffles, Chicken Broth, Ginger Scallions With Poached Egg Add \$2 <i>*To Make A complete Meal, Enjoy with one of our AnQi Satay</i>	14
KUNG PAO EGGPLANT 🌿 Thai Basil & Thai Red Chili Gastrique	15	BUDDHA FRIED RICE 🌿 ☯️ Green Beans, Egg Whites, Bean Sprouts, Shiitake Mushrooms	18
KIMCHI FRIED RICE ☯️ Shrimp, Applewood Smoked Bacon, English Peas, Hen Egg	20	* MAMA AN'S GARLIC CRAB FRIED RICE ☯️ 🌿 Garlic Roasted Dungeness Crab, Haricot Vert,	26
ANQI'S PINEAPPLE FRIED RICE Crispy Pork Belly, Melted Scallions	22	JASMINE RICE 🌿 SMALL BOWL 4   LARGE BOWL 8	

At AnQi, our culinary team is committed to purchasing & supporting local harvests, using the freshest of seasonal, organic and sustainable ingredients. We use the most humanely raised beef possible in partnership with some of the best ranchers in the Midwest. We source "best choices" & "good alternatives" when possible. Our soy sauce is Tamari based, which is gluten free & non wheat added. Our frying oil is gluten free.