

anqi STEAK CLUB

PORTERHOUSE STEAK WITH SMOKED LEMONGRASS RAW

asian chimichurri Sauce, Grilled Broccolini

ANQI SIGNATURE SIZZLING SALT BLOCK PRIME RIBEYE 16OZ RAW

White Cheddar Potato Purée, Furikake

KETO GARLIC PONZU FILET RAW

9oz Filet Mignon, Asian Ratatouille, Gorgonzola brûlée

140 RIBEYE STEAK FRIED RICE RAW 30
Crispy Garlic Chips, Black Garlic Sauce, Frizzled Sunny-Side Egg

65 TOMAHAWK RIBEYE STEAK ON SIZZLING SALT BLOCK RAW 125
Shishito Peppers, Apple wood Bacon, Crème Fraîche

52 MONGOLIAN LAMB CHOP 42
Poached Potato, Roasted Pepper, Shiitake Mushroom, Golden Curry Sauce

SMALL PLATES

TRUFFLE SASHIMI RAW

Hamachi, Albacore, Truffle Ponzu, Scallion, Tobiko

*AWARD-WINNING TOMBO TUNA TACOS RAW

Hass Avocado, Macadamia Nut, White Truffle, Black Tobiko, Caviar, Yuzu Kosho

* CHIVE & LEEKS DUMPLINGS

Chives, Shiitake Mushrooms, Jicama, Sesame Chili Oil

JIDORI CHICKEN POTSTICKERS

Scallion, Balsamic-Fig Sauce

TRIO OF CEVICHE GF RAW

Tuna, Yellow Tail, Cilantro, lime, avocado

CHEF RON'S FAMOUS GARLIC CHICKEN WINGS

Thai Chili, Ginger, Thai Basil

*To Make A complete Meal, Enjoy with our Truffle Hainan Rice

SOUPS, NOODLES

SHRIMP & LOBSTER WONTON SOUP

Bok Choy, Chicken Ginger Broth

VIETNAMESE PHO

Rice Noodles, Bean Sprouts, Thai Basil

Choice of

JIDORI CHICKEN | ANGUS® BEEF

VEGETARIAN PHO

Rice Noodles, Baby Bok Choy, Baked Tofu

Only Available Until 4PM

21 ANQI SATAY SKEWERS
JIDORI CHICKEN 12 | ANGUS BEEF® 14 | PRAWNS 16
*To Make A complete Meal, Enjoy with our Truffle Hainan Rice

17 * SALT & PEPPER CALAMARI 17
Red Jalapeño, Scallion, Thai Basil Aioli

13 * WILD MUSHROOM STUFFED PHYLLO  15
Shiitake, Cremini, Goat Cheese, Chives

BULGOGI WONTON NACHOS 19
Sesame Seeds, Kimchi, White Cheddar Cheese

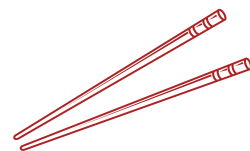
15 LANGOUSTINE SQUASH BLOSSOM DUMPLINGS 18
Wasabi Dijon, Black Truffle

16 SALAD

GRILLED OCTOPUS & PAPAYA SALAD 24
Cherry Tomato, Peanut, Long Bean
CHOICE OF: MILD | MEDIUM | HOT | NUCLEAR

AN the GARDEN SALAD WITH 28
GRILLED PRAWNS OR GRILLED SALMON
Warm Assorted Greens, Ponzu Beurre Blanc, Enoki Mushroom

KARATE SALAD 16
Kohlrabi, Black Truffle, Crispy Kennebec Potato, Garlic Blossom



GINGER PRAWNS RICE NOODLES 24

Pan Fried Rice Noodles, Sauté Asparagus, Shiitake Mushrooms, AnQi's Signature Sauce

COCONUT CURRY NOODLES  26


Light Curry, Lentil, Eggplant, Chickpea

FILET MIGNON CHOW FUN 28

Marinated Angus® Steak, Black Bean Sauce

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 - <i>We did all the work for you!</i>	MP	WHOLE PAN ROASTED MAINE LOBSTER AN'S Famous Garlic Noodles™	78
ROASTED ALASKAN KING CRAB™ New! In AN's Famous Garlic Sauce™	70	AN'S FAMOUS GARLIC NOODLES 🌿 Roasted garlic, AN's secret sauce™ ADD JIDORI CHICKEN +12 ANGUS BEEF® +14 PRAWNS +16	20
COLOSSAL TIGER PRAWNS WITH AN'S FAMOUS GARLIC NOODLES™	54	AN'S FAMOUS GARLIC RICE™ 🌿 Ⓞ Steamed Jasmine Rice, Wok Steeped Garlic, Hidden Spices	14

LARGE PLATES

CRUSTACEAN SHAKEN BEEF LUNCHEON Chef AN's Secret Sauce, Sautéed Green Bean, Cherry Tomatoes <i>With Garlic Rice</i>	32	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	LEMON TRUFFLE SNAPPER EN PAPILOTE Cooked en Papillote, Shitake Mushroom, Leeks, Kaffir Lime, Mint Scallion Sauce	38
KUNG PAO CHICKEN 🌿 Thai Chili, Bell Pepper, Peanuts <i>With Jasmine Rice</i>	24		

RICE & VEGGIES

SEASONAL WOK VEGETABLES 🌿 Ⓞ Chef's Daily Fresh Picks	18	BUDDHA FRIED RICE 🍷 Green Beans, Egg Whites, Bean Sprouts, Shiitake Mushrooms	18
ROASTED CAULIFLOWER & 🌿 Ⓞ BRUSSELS SPROUTS Turmeric, Garlic Lime	14	TRUFFLE HAINAN RICE Truffles, Chicken Broth, Ginger Scallions <i>With Poached Egg + \$2</i> 🍷	14
WHITE CHEDDAR POTATO PURÉE 🌿 Ⓞ Shaved Spanish Manchego Cheese	14	GRILLED BROCCOLINI New! With XO Sauce	17
KIMCHI FRIED RICE 🍷 Shrimp, Applewood Smoked Bacon, English Peas, Hen Egg	20	KUNG PAO EGGPLANT 🌿 Thai Basil & Thai Red Chili Gastrique	15

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.

🍷 Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

* AnQi Signature Creations 🌿 Vegetarian Ⓞ Gluten-Free Available | Please inform us of any food allergies

CORKAGE FEE: \$30pb (max. two 750ml bottles per table) | \$60pb (max. one magnum bottle per table) | CAKE CUTTING FEE: \$3pp