

## anqi STEAK CLUB

<b>A5 MIYAZAKI JAPANESE WAGYU</b> - 4oz <small>RAW</small> Truffle Pozu Sauce, Pickled Wasabi Aioli	<b>72</b>	<b>HAMMER SHORT RIB BÒ KHO</b> - 16oz <small>RAW</small> Vietnamese Beef Stew, Saffron Rice Risotto	<b>75</b>
<b>PORTERHOUSE STEAK WITH SMOKED LEMONGRASS</b> - 36oz <small>RAW</small> Asian Chimichurri Sauce, Grilled Broccolini	<b>140</b>	<b>RIBEYE STEAK FRIED RICE</b> - 8oz <small>RAW</small> Crispy Garlic Chips, Black Garlic Sauce, Frizzled Sunny-Side Egg	<b>30</b>
<b>ANQI SIGNATURE SIZZLING SALT BLOCK PRIME RIBEYE</b> - 16oz <small>RAW</small> White Cheddar Potato Purée, XO Sauce	<b>75</b>	<b>TOMAHAWK RIBEYE STEAK ON SIZZLING SALT BLOCK</b> - 32oz <small>RAW</small> Shishito Peppers, Apple wood Bacon, Crème Fraîche	<b>125</b>
<b>KETO GARLIC PONZU FILET</b> - 8oz <small>RAW</small> Filet Mignon, Asian Ratatouille, Gorgonzola brûlée	<b>52</b>	<b>MONGOLIAN LAMB CHOP</b> Poached Potato, Roasted Pepper, Shiitake Mushroom, Golden Curry Sauce	<b>42</b>

## SMALL PLATES

<b>TRUFFLE SASHIMI</b> <small>RAW</small> Hamachi, Albacore, Truffle Ponzu, Scallion, Tobiko	<b>21</b>	<b>ANQI SATAY SKEWERS</b> <b>JIDORI CHICKEN 12   ANGUS BEEF® 14   PRAWNS 16</b> <small>To Make A Complete Meal, Enjoy With Our Truffle Hainan Rice</small>	
<b>AWARD-WINNING TOMBO TUNA TACOS*</b> <small>RAW</small> Hass Avocado, Macadamia Nut, White Truffle, Black Tobiko, Caviar, Yuzu Kosho	<b>17</b>	<b>SALT &amp; PEPPER CALAMARI*</b> Red Jalapeño, Scallion, Thai Basil Aioli	<b>17</b>
<b>CHIVE &amp; LEEKS DUMPLINGS*</b> Chives, Shiitake Mushrooms, Jicama, Sesame Chili Oil	<b>13</b>	<b>CRISPY CRAWFISH EGGROLL</b> Garlic Chile Lime Sauce	<b>18</b>
<b>JIDORI CHICKEN POTSTICKERS</b> Scallion, Balsamic-Fig Sauce	<b>15</b>	<b>BULGOGI WONTON NACHOS</b> Sesame Seeds, Kimchi, White Cheddar Cheese	<b>19</b>
<b>TRIO OF CEVICHE</b> <small>GF RAW</small> Tuna, Yellow Tail, Cilantro, Lime, Avocado	<b>15</b>	<b>LANGOUSTINE SQUASH BLOSSOM DUMPLINGS</b> Wasabi Dijon, Black Truffle	<b>18</b>
<b>CHEF RON'S FAMOUS GARLIC CHICKEN WINGS</b> Thai Chili, Ginger, Thai Basil <small>To Make A Complete Meal, Enjoy With Our Truffle Hainan Rice</small>	<b>16</b>		

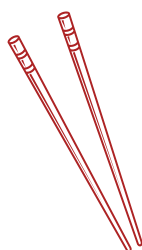
## SOUPS | NOODLES

<b>SHRIMP &amp; LOBSTER WONTON SOUP</b> Bok Choy, Chicken Ginger Broth	<b>18</b>
<b>VIETNAMESE PHO</b> Rice Noodles, Bean Sprouts, Thai Basil Choice of: <b>JIDORI CHICKEN</b>   <b>ANGUS® BEEF</b>	<b>15</b>
<b>VEGETARIAN PHO</b> Rice Noodles, Baby Bok Choy, Baked Tofu	<b>15</b>
<b>GINGER PRAWNS RICE NOODLES</b> Pan Fried Rice Noodles, Sauté Asparagus, Shiitake Mushrooms, AnQi's Signature Sauce	<b>24</b>
<b>COCONUT CURRY NOODLES</b> Light Curry, Lentil, Eggplant, Chickpea	<b>26</b>
<b>FILET MIGNON CHOW FUN</b> Marinated Angus® Steak, Black Bean Sauce	<b>28</b>

## SALADS

<b>GRILLED OCTOPUS &amp; PAPAYA SALAD</b> Cherry Tomato, Peanut, Long Bean Choice of: <b>Mild</b>   <b>Medium</b>   <b>Hot</b>   <b>Nuclear</b>	<b>24</b>
<b>AN the GARDEN SALAD WITH GRILLED PRAWNS OR GRILLED SALMON</b> Warm Assorted Greens, Ponzu, Beurre Blanc, Enoki Mushroom	<b>28</b>
<b>KARATE SALAD</b> Kohlrabi, Black Truffle, Crispy Kennebec Potato, Garlic Blossom	<b>16</b>

## DON'T MISS OUT



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## FROM THE SECRET KITCHEN™

<b>AN'S FAMOUS ROASTED CRAB™</b> Dungeness crab out of shell <i>We did all the work for you!</i>	MP	<b>WHOLE PAN ROASTED MAINE LOBSTER</b> AN'S Famous Garlic Noodles™	<b>85</b>
<b>ROASTED ALASKAN KING CRAB™ - 10oz</b> AN's Famous Garlic Sauce™	MP	<b>AN'S FAMOUS GARLIC NOODLES™</b> 🌿 Roasted Garlic, AN's Secret Sauce™ ADD JIDORI CHICKEN +12   ANGUS BEEF® +14   PRAWNS +16	<b>20</b>
<b>COLOSSAL TIGER PRAWNS WITH AN'S FAMOUS GARLIC NOODLES</b>	<b>54</b>	<b>AN'S FAMOUS GARLIC RICE™</b> 🌿🍳 Steamed Jasmine Rice, Wok Steeped Garlic, Hidden Spices	<b>14</b>

## LARGE PLATES

<b>CRUSTACEAN SHAKEN BEEF LUNCHEON</b> Chef AN's Secret Sauce, Sautéed Green Beans, Cherry Tomatoes - <i>With Garlic Rice</i>	<b>32</b>	<b>MISOYAKI BUTTERFISH</b> Aromatic Red Cargo Rice, Thai Herbs, Dijon-Misoyaki Glaze & Baby Bok Choy	<b>39</b>
<b>CRISPY ORANGE PEEL CHICKEN</b> Chinese Celery, Sesame, Cilantro Yogurt	<b>29</b>	<b>LEMON TRUFFLE SNAPPER EN PAPILOTE</b> Cooked En Papillote, Shiitake Mushroom, Leeks, Kaffir Lime, Mint Scallion Sauce	<b>38</b>
<b>KUNG PAO CHICKEN</b> Thai Chili, Bell Pepper, Peanuts - <i>With Jasmine Rice</i>	<b>24</b>		

## RICE & VEGGIES

<b>SEASONAL WOK VEGETABLES</b> 🌿🍳 Chef's Daily Fresh Picks	<b>18</b>	<b>TRUFFLE HAINAN RICE</b> Truffles, Chicken Broth, Ginger Scallions <i>With Poached Egg + \$2</i> 🍳	<b>14</b>
<b>ROASTED CAULIFLOWER &amp; BRUSSEL SPROUTS</b> Turmeric, Garlic Lime 🌿🍳	<b>14</b>	<b>GRILLED BROCCOLINI</b> With XO Sauce	<b>17</b>
<b>WHITE CHEDDAR POTATO PURÉE</b> 🌿🍳 Shaved Spanish Manchego Cheese	<b>14</b>	<b>KUNG PAO EGGPLANT</b> 🌿 Thai Basil & Thai Red Chili Gastrique	<b>15</b>
<b>KIMCHI FRIED RICE</b> 🍳 Shrimp, Applewood Smoked Bacon, English Peas, Hen Egg	<b>20</b>	<b>GENERAL TSO'S TRIO ORANGE</b> 🌿 King Mushrooms, Yukon Gold Potatoes, Cauliflowers, Orange Sauce	<b>21</b>
<b>BUDDHA FRIED RICE</b> 🍳 Green Beans, Egg Whites, Bean Sprouts, Shiitake Mushrooms	<b>18</b>		

### Weddings, Birthdays & More!

Email [Hannah@HouseOfAn.com](mailto:Hannah@HouseOfAn.com)  
and inquire about hosting your event  
with us.

**BOOK YOUR PRIVATE  
PARTY WITH US**

*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: \$30 per bottle (max. two 750ml bottles per table) | \$60 per bottle (max. one magnum bottle per table)

CAKE CUTTING FEE: \$3 per person