



PRE-THEATER MENU

\$29.95 THREE COURSE
price fixed menu

STARTERS

TEMPURA SHISHITO PEPPERS

PICKLED ONION, TOGARASHI, SPICY MAYO

SPICY TUNA AVOCADO ROLL

WASABI, GINGER, TEMPURA CRUNCH

SHRIMP & LOBSTER WONTONS

HOISIN, MISO MUSTARD, SCALLION, MICRO DAIKON

SMOKED ST. LOUIS RIBS

KOREAN BBQ SAUCE, HONEY GLAZE

BIBB LETTUCE WRAPS

DICED CHICKEN, COCONUT, LIME, PEANUT SAUCE

MAIN

GRILLED SEA BASS

CHILI LIME MARINADE, BABY BOK CHOY, KIMCHI RICE

SRIRACHA & HONEY ROAST CHICKEN

CUCUMBER LIME YOGURT, SZECHUAN LONG BEANS, ROASTED PEAR TOMATO

DRY AGED SKIRT STEAK

WATERCRESS SALAD, ASIAN STEAK SAUCE, ROASTED POTATOES

HALF ROASTED MAPLE LEAF DUCK

CUCUMBER KIMCHI, WILD RICE

MOO SHU PORK

SOY CHILI BRAISED, PICKLED VEGETABLES, AVOCADO SALSA, CILANTRO AIOLI, TURMERIC RICE

DESSERT

ICE CREAM SANDWICH

HOUSE MADE CHOCOLATE CHIP COOKIE, ASSORTED ICE CREAM

STRAWBERRY SHORT CAKE

LOCAL STRAWBERRIES, CHANTILLY CREAM FILLING, MERINGUE COOKIES, STRAWBERRY COMPOTE

CRÈME BRÛLÉE

VANILLA CUSTARD, CARAMELIZED SUGAR, BERRIES

TAX AND GRATUITY ARE NOT INLCUDED.

*SERVED RAW, UNDERCOOKED OR TO YOUR LIKING. EATING THESE ITEMS INCREASES YOUR CHANCE OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. MANY OF THE DISHES WE SERVE AT MONSOON: STEAK & SUSHI CONTAIN NUTS, SHELLFISH AND/OR GLUTEN. PLEASE INFORM YOUR SERVER OF ANY ALLERGIES PRIOR TO ORDERING. THANK YOU!