

APPETIZERS

- Cheese Puff Poppers 4.95
On our homemade mustard and ancient sweet and sour glaze.
- Crispy Veggie Spring Rolls 4.95
On our homemade mustard and ancient sweet and sour glaze.
- Potstickers 4.95
Searwed with our soy vinaigrette
- Teriyaki Chicken 4.95
Skewered and served in a teriyaki glaze

SALADS

- House Salad 3.95
Mixed greens tossed with soy-vinaigrette.
- Mandarin Orange Salad 7.95
Field greens and wonton chips tossed with oriental dressing and topped with mandarin oranges.
- Mustard Chicken Salad 7.95
Chopped greens, green onion hearts and cilantro tossed with a lightly spiced mustard dressing. Topped with toasted cashews and crunchy wonton chips.
- Caesar Salad 7.95
Crisp hearts of romaine lettuce tossed in our homemade traditional Caesar dressing. Topped with wonton croutons and freshly grated Parmesan.
- Pineapple Chicken Salad 8.95
Lettuce, onions, carrots, pineapple and wonton crisps tossed in a spicy mustard dressing.

SOUP

- Hot and Pucker Soup 3.95
- Soup of the day

ENTREES

- *All entrees are accompanied with a starch and vegetable side.*
- *Sub wasabi mashed potatoes or ginger garlic mashed potatoes, fried rice or vegetables \$2.*
- Blackbamboo Chicken Chicken Sandwich 7.95
grilled chicken breast, tossed in a life spicy suace, served on a bun with lettuce, tomatoes, french fries or shrimpchips
- Chicken Teriyaki Sandwich 7.95
grilled chicken breast smothered in homemade teryaki glaze, served on a bun with lettuce, tomatoes, french fries or shrimpchips.
- Asian Wrap 8.95
chicken, lettuce, julian bell peppers, onions bean sprouts and oriental dressing
- Asian Pasta 9.95
sauteed chicken breast, onions, mushrooms and broccoli flambéd in a sake infused ginger cream sauce sub seafood 2.00
- Seafood Combination Stir-fry 10.95
scallops, shrimps and mussels wok tossed with blackbamboo mixed vegetables served spicy or mild
- Jumbo Shrimp Stir-fry 9.95
on a bed of the blackbamboo mixed vegetables served spicy or mild
- Chicken, Beef or Pork Stir-fry 8.95
on a bed of the blackbamboo mixed vegetables served spicy or mild
- Blackbamboo Veggie Pasta 9.95
straw and shitake mushrooms, onions, bell peppers and sake tossed in a curry broth
- Jumbo Shrimp Noodles 10.95
sauteed shrimp, garlic and ginger mixed with vegetables and finished in a garlic soy

BEVERAGES

- Coffee 1.80
dark roast, decaf or iced frappuccino
- Tea 1.80
iced, oolong, jasmine, green or herbal
- Pepsi Products 1.80
pepsi, d. pepsi, sierra mist, pink lemonade, mountain dew, d. mountain dew, dr. pepper or bottle water
- Juices 1.80
apple, orange, cran-grape, pineapple-peach-mango or strawberry-kiwi

DAILY DESSERTS PLEASE ASK YOUR SERVER

Lunch Menu

APPETIZERS

- Cheese Puff Poppers 7
On our homemade mustard and ancient sweet and sour glaze.
- Blackbamboo Cigars 8
Served with our homemade curry glaze.
- Grilled Chicken Spears 8
On top of a lightly sweet peanut sauce
- Mongolian Ribs 8
Slow cooked and paired with pickled vegetables
- Checkered Calamari 8
Flashed fried and dusted with our five-spice butter house sauce.
- Seafood Cakes 9
On a bed of roasted sweet red pepper hoisin sauce.
- Steamed Mussels 9
Sake infused garlic broth.
- Imperial Rock Shrimp 11

SALADS

- House Salad 4
Mixed greens tossed with soy-vinaigrette.
- Mandarin Orange Salad 8
Field greens and wonton chips tossed with oriental dressing and topped with mandarin oranges.
- Mustard Chicken Salad 8
Chopped greens, green onion hearts and cilantro tossed with a lightly spiced mustard dressing. Topped with toasted cashews and crunchy wonton chips.
- Caesar Salad 8
Crisp hearts of romaine lettuce tossed in our homemade traditional Caesar dressing. Topped with wonton croutons and freshly grated Parmesan.

SOUP

- Hot and Pucker Soup 4
- Soup of the day

ENTREES

- *All entrees are accompanied with a starch and vegetable side.*
- *Sub wasabi mashed potatoes or ginger garlic mashed potatoes, fried rice or vegetables \$2.*
- Imperial General Tso's Chicken 14
Marinated and lightly breaded. Sautéed in our sweet and spicy imperial salsa.
- Asian Chicken Pasta 14
Marinated chicken breast sautéed in garlic and ginger, on a bed of egg and rice noodles.
- Buddha Pot 14
A medley of mixed vegetables, wok seared with a sake infused ginger garlic sauce.
- Khan's Pork Medallions 16
Dusted with Szechwan peppercorns and topped with our Szechwan raisin reduction. Served with spicy stir-fried vegetables.
- Mongolian Rack 17
A half rack of tender marinated ribs, slow cooked with a sweet and spicy glaze.
- Shrimp Pad Thai 17
Sautéed tiger shrimp on a bed of wok seared flat rice noodles.
- Noisette of Beef Tenderloin 18
Black peppercorn encrusted and flat iron grilled to your liking. Topped with tangy Kowloon sauce and served with homemade mashed potatoes.
- Galontine of Atlantic Salmon 18
Seared golden brown and topped with our homemade spicy black bean relish.
- Executive Seafood Royale 20
A mixture of shrimp, scallops and mussels sautéed and served in a curry marble coulee.
- Flat-Iron Grilled Tuna 20
Prepared medium rare with a wasabi-lime vinaigrette on a bed of stir-fried vegetables.
- Duck Breast Confit 21
Braised in a homemade bbq spice and served with a mongolian chili glaze.
- Tsunami Fields mkt
Half pound lobster tail flame broiled and twinned with a beef tenderloin. Prepared to your liking and topped with a BlackBamboo glaze.

Dinner Menu