





## **STARTERS**

## STEAMED PORK BUNS \$6

Chinese BBQ pork

#### POTSTICKERS \$8

Ground pork dumplings Choice of steamed or pan-fried

## THAI SPICY WINGS \$10

Fried and tossed with garlic, basil, house-made chili oil

#### CRAB RANGOON 58

Fried wontons with cream cheese, surimi crab, green onion

#### PANKO SHRIMP \$11

Crispy jumbo tiger shrimp, spicy mayo, ponzu sauce

## EGG ROLLS 56

## LOBSTER TAIL TEMPURA \$20

Tempura sweet potato, spicy mayo, ponzu sauce

## **NOODLES & RICE**

#### **LO MEIN**

Egg noodles, bok choy, broccoli, bell peppers, red onion, green onion, bean sprouts Chicken, beef or vegetable \$14

## Shrimp or seafood \$16

## PAD THAI

Rice noodles, egg, tofu, bell peppers, red onion, green onion, bean sprouts, crushed peanuts, lime wedge Chicken, beef or vegetable \$14 Shrimp or seafood \$16

## **KOREAN SPICY NOODLES**

Egg noodles, bok choy, broccoli, carrot, bell peppers, red onion, green onion, bean sprouts, sesame seeds Chicken, beef or vegetable \$14 Shrimp or seafood \$16

## **FRIED RICE**

Jasmine rice, egg, bell peppers, red onion, green onion, bean sprouts Chicken, beef or vegetable \$13 Shrimp or seafood \$16 Lobster tail (2) \$40

#### SINGAPORE NOODLES 🤳

Thin rice noodle, egg, bell peppers, red onion, green onion, bean sprouts, curry powder, cilantro Chicken, beef or vegetable \$18 Shrimp or seafood \$20 Lobster tail (2) \$40

### DENOTES SPICY DISH. PLEASE INDICATE LEVEL OF SPICE.

FRUIT TART \$8

## **SOUP & SALADS**

## **EGG DROP SOUP**

Fried wonton chips Cup \$4 Bowl \$8

## SPICY BEEF SALAD \$13

Flank steak, romaine lettuce, field greens, cucumber, tomato, carrot, bell peppers, red onion, green onion, cilantro, crushed peanuts, Thai chili vinaigrette

#### CHICKEN & CASHEW SALAD \$12

Panko chicken, romaine lettuce, field greens, cucumber, tomato, carrot, bell peppers, red onion, fried rice noodles, roasted cashews, sweet soy-ginger vinaigrette

Add avocado \$2

## **HOUSE SIGNATURES**

Served with jasmine rice. Substitute egg fried rice for <sup>\$6</sup>

## ORANGE BEEF OR CHICKEN \$15

Spicy orange sauce, sesame seeds Tempura battered beef or tempura battered chicken

## **KUNG PAO**

Bell peppers, red onion, house-made chili oil, dried chili pepper, roasted peanuts Chicken or beef \$14 Shrimp or seafood \$16

## **BROCCOLI STIR FRY**

Broccoli, Cantonese sauce Chicken or beef \$14 Shrimp or seafood \$16

#### **CASHEW STIR FRY**

Sugar snap peas, bell peppers, red onion, bamboo shoots, carrot, shiitake mushroom, zucchini, roasted cashews Chicken, beef or vegetable \$18 Shrimp or seafood \$20 Lobster tail (2) \$40

#### **SWEET & SOUR**

Bell peppers, red onion, pineapple, sweet and sour sauce Tempura battered chicken \$14 Panko shrimp \$16

## SALT & PEPPER J

Bell peppers, red onion, green onion, house-made chili oil, dried chili pepper Panko chicken \$14 Panko shrimp \$16

## SEAFOOD DELIGHT \$22

Shrimp, scallops, calamari, Shanghai Cai, napa cabbage, carrot, bell peppers, red onion, shiitake mushroom, Cantonese sauce

## **GENERAL TSO'S**

Bell peppers, red onion, General Tso's sauce Tempura battered chicken \$16 Panko shrimp \$18

## DESSERT

## TARO CREAM PUFF \$8

Sweet taro filling, vanilla mascarpone whipped cream, candied almond, banana gel, cookie topping

## **COCONUT KEY LIME** CHEESECAKE \$8

Coconut cheesecake, key lime center, toasted coconut graham cookie, lime gel



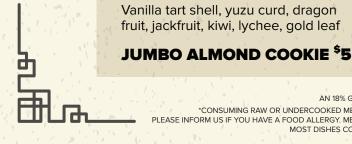


Pork and vegetable









AN 18% GRATUITY WILL BE ADDED TO COMPS AND PARTIES OF SIX OR MORE







## BUBBLE TEA <sup>\$</sup>6

House-made tapioca pearls

Avocado, Mango or Strawberry

Add 1-oz Malibu or Jose Cuervo® for \$5.25

# CANNED COCKTAILS (12-OZ. CANS) 58

Malibu® Strawberry Daquiri

Malibu® Pineapple

Zing Zang<sup>®</sup> Bloody Mary

Jose Cuervo<sup>®</sup> Margarita

Jose Cuervo<sup>®</sup> Strawberry Margarita Jack Daniels® and Cola

Bacardi® Rum Punch

**Bacardi® Mojito** 

Bacardi® Bahama Mama

High Noon® Vodka Seltzer

# BEER (12-OZ. BOTTLES) \$5.25/\$6.25\*

Miller Lite®

Coors Light®

**Bud Light®** 

Miller High Life®

Miller Genuine Draft®

**Tsingtao**<sup>®</sup>

**New Glarus Spotted Cow®\*** 

Corona®\*

Stella Artois®\*

Heineken®\*

Heineken Zero®\*

White Claw® Hard Seltzer\*

Angry Orchard® Hard Cider\*

Sapporo\*

# WINE \$7/GL \$27/BTL

**Cabernet Sauvignon** 

Merlot

Chardonnay

**Pinot Grigio** 

White Zinfandel

Riesling

Moscato



## SAKE

House Sake \$6/SM \$10/LG

By The Bottle - Prices Vary

Sparkling flavored

Junmai

Junmai Daiginjo

Nigori

MUST BE AT LEAST 21 YEARS OLD. PLEASE DRINK RESPONSIBLY. ©2022 FOREST COUNTY POTAWATOMI COMMUNITY, WISCONSIN

SELECTIONS MAY CHANGE. ASK SERVER FOR DETAILS.