

Select one item from each course

FIRST COURSE -

Chicken Wonton Tacos

Perfect blend of flavors with a hoisin-based sauce, Asian coleslaw, green onions and roasted red bell pepper packed into a deep-fried wonton wrapper

Egg Drop Soup

Classic house-made chicken broth soup with a whisked egg, napa cabbage, peas and carrots

Egg Rolls

Deep-fried vegetable egg rolls served with our house-made sweet-and-sour sauce

SECOND COURSE -

Raspberry Barbecue Pork

Sliced house-made barbecue pork covered in our own sweet-and-spicy raspberry sauce, topped with sesame seeds. Served with your choice of rice or noodles and vegetables

Pho

Delicious thinly sliced beef, house-made meatballs and rice noodles in a pho broth topped with sprouts, basil, jalapeños and green onions

Kung Pao Chicken

A classic Chinese dish featuring marinated chicken stir fry with green onions, red bell peppers and Thai chili peppers that gives a perfect blend of salty, sweet and spicy flavors

THIRD COURSE -

Berries & Cream Rangoon

Hand-made rangoon is filled with perfectly blended strawberry preserves and cream cheese. Served with chocolate sauce

Mini Asian-Style Donuts

Deep-fried, freshly made biscuit type donuts rolled in sugar and served with a sweet raspberry dipping sauce

Mochi

Sugar rice wrapped ice cream that's unique to your senses. Available flavors are double chocolate, mango and strawberry



Old 95

Crisp, easy drinking IPA from Laughing Dog Brewery \$6.50

Sappore

Lager that has a clean, crisp taste with slightly bitter finish \$5.50

Summit Cider

Delicious fruit blends and unique brewing techniques set Summit Cider apart from the competition \$5

2024 Drink Partner Maryhill

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Presented by



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\$25

per person

Tax & gratuity



Flip Over This Menu

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