

Thanh long Restaurant

Starters

TEMPURA STYLE COCONUT PRAWNS with a tangy orange-mustard sauce	13.50
THANH LONG MUSSELS New Zealand green-lip mussels broiled with Asian pesto,	13.95
SALT & PEPPER CALAMARI in a light salt & pepper batter, seasoned with scallions & Red peppers	15.50
JUMBO PRAWN WONTONS wrapped with pancetta & scallions in a wonton shell	13.50
SHRIMP TOAST broiled bay shrimp pâté on a French baguette, lightly glazed & broiled	13.75
SEAFOOD DUMPLINGS filled with minced prawns & cod, gently steamed & served with a Tamarind ginger sauce	11.50
LEMONGRASS CHICKEN SATAY skewers of marinated beef or chicken, charbroiled & Garnished with Asian pickles	11.50
DUNGENESS CRAB PUFFS minced Dungeness crab, peanuts & herb cheese wrapped in a light & crispy wonton shell, served with a peanut-mustard dipping sauce	13.50
CRISPY RICE PAPER ROLL filled with chicken, button mushrooms, daikon & vermicelli, served with nuoc mam, a traditional Vietnamese dipping sauce	11.50
MANGO SALAD sautéed with bell peppers, seared scallops & shrimp over mixed greens in a raspberry vinaigrette	15.25

Large Plates

STEAMED SEA BASS a buttery filet that is lightly grilled & then steamed. Served with Chef Helene's favorite ginger, scallion & citrus infusion, topped with onions & ginger slivers	39.95
THANH LONG SPICY EGGPLANT sautéed with jumbo prawns, chicken, fresh basil, baby corn 19.95 shitake mushrooms & fiery red chilies in a tamarind & chili-soya	
LEMONGRASS CHICKEN slices of chicken sautéed with seasonal vegetables, garlic & chili 24.95	
THANH LONG FISH pan-broiled with a dill-turmeric essence & red onions, served with garlic noodles	28.95
SHAKEN BEEF tender cubes of marinated New York steak flambéed in Chardonnay, served with potatoes, mixed greens & cherry tomatoes.	32.95
WOK EGG NOODLES sautéed with chicken <u>or</u> prawns, vegetables & chili soya combination	15.95 17.95

Secret Kitchen Specialties

COLOSSAL ROYAL TIGER PRAWNS grilled with secret spices, served on a bed of garlic noodles 42.00	
ROAST CRAB a whole Dungeness crab roasted with An's garlic sauce & secret spices	Quoted Price
DRUNKEN CRAB simmered in Chardonnay, sake, brandy, with scallions, cracked black pepper Quoted Price	
TAMARIND CRAB simmered in a mélange of Roma tomatoes & tamarind	Quoted Price
GARLIC NOODLES An's famous noodles made with our special garlic sauce & secret spices 13.50	

Accompaniments

SEASONAL VEGETABLE SAUTÉ (ask for today's selection)	12.50	
GARLIC RICE fragrant jasmine rice sautéed with fresh garlic & spices	9.95	
FRIED RICE with shrimp or chicken per plate	11.25	
Or a SEAFOOD COMBINATION with scallops, prawns & Dungeness crab meat	14.95	
GARLIC TOAST slices of French baguette toasted with garlic butter	3.95	
STEAMED JASMINE RICE cup	3.25	
	bowl	4.95

Please be kind and help us protect one another. Face covering is required anytime that you are not eating or drinking while seated at your table, Anytime you leave the table, Anytime your server or another staff member approaches you

No Separate Checks. We are not responsible for lost or stolen articles.

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Please inform your server of any allergy. Corkage fee \$20 per 750ml.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

****5% surcharge will be added to all checks for imposed employer mandates****

****18% Service included****

Thank you for your support

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Specialty Cocktails

GREEN DRAGON Midori, Vodka, Triple Sec & sweet-n-sour	13.50
LYCHEE MARTINI Vodka, lychee liquor, lychee juice	13.50
FLEUR DE MANGO Malibu Coconut Rum, Crème de Banana liqueur, orange juice & mango fruit, served on the rocks with a sugar-rimmed flute	13.50
OHIO PUNCH Dark rum, Midori, Amaretto, pineapple and orange juice	13.50
PASSION TEA a refreshing blend of Alize Passion Fruit Cognac, vodka & iced tea	13.50
HANOI SUNSET Peach Schnapps, Tequila, orange juice & a drop of Chambord	13.50
PEAR MARTINI Absolut Pear, Triple Sec, and a splash of bubble	13.50
CHAMBORD LEMON DROP Stolli Raz , sweet-n-sour, and a dash of Chambord	13.50

Wines by the Glass

RED		WHITE	
Goldeneye Rose´	9.50	Conumdrum White	9.50
Rutherford Ranch Merlot	10.00	Riff Pinot Grigio	9.50
Trystic Cab Franc/Syrah	11.00	Kieu Sauvignon Blanc	10.00
R Collection Cabernet	10.00	Dr L Riesling	10.00
Bonterra Pinot Noir	10.50	Sterling Chardonnay	11.00

Sparkling Options

Cleto Brut Rose NV	10.50
Mumm Brut NV	12.00

Beers

Amstel Light	6.25	Fort Point IPA draft 16oz	8.50
Ancho Steam	6.25	Sapporo draft 16oz	8.50
Haake Beck (non-alcoholic)	6.25	Stella draft 16 oz	8.50
Heineken	6.25	Racer 5 IPA	6.25
Tsing Tao	6.25	Wyder's Pear Cider	6.25

WINES BY THE BOTTLE

<u>Chardonnay</u>		<u>Medium-Bodied Reds</u>	
Franciscan, Napa Valley, 2017	36	Bonterra Pinot Noir, Mendocino County, 2016	
Sterling, Napa Valley, 2017	40	Sterling Pinot Noir, Napa, 2017	38
Calera, Central Coast, 2016	42	Kings Ridge Pinot Noir, Oregon, 2017	42
Jean Marc Chablis St Claire, France 2018	48	Cambria Pinot Noir, Santa Maria Valley, 2015	45
La Crème, Sonoma Coast, 2016	50	Benton-Lane Pinot Noir, Oregon, 2014	46
Sonoma Cutrer, Russian River Ranches, 2017	52	Robert Mondavi Pinot Noir, Carneros, 2015	48
Sanford, Santa Rita Hills, 2015	65	Patz and Hall Pinot Noir, Sonoma, 2016	56
Ferrari-Carano, Sonoma, 2016	84	Freeman Pinot Noir, Carneros, 2016	58
Jordan, Russian River, 2016	96	Flowers Pinot Noir, Sonoma Coast, 2016	60
William Fevre, Estate Chablis France, 2016	48	Alain Graillot Crozes-Hermitage, France, 2011	65
Ramey, Russian River Valley, 2016	34	BV Merlot Napa Valley 2013	68
Rombauer, Carneros, 2018	36	Rutherford Ranch Merlot, Napa, 2017	70
Grgich Hills, Napa Valley, 2014	46	Markham Merlot, Napa Valley, 2015	72
Flowers, Sonoma, 2016	58	Whitehall Lane Merlot, Napa Valley, 2013	82
Kistler, Les Noisetiers, Sonoma, 2014	98	Duckhorn Merlot, Napa Valley, 2014	150

Sauvignon Blanc

		<u>Full-Bodied Reds</u>	
Matanzas Creek, Sonoma, 2018	38	Ravenswood Zinfandel, Sonoma County, 2016	
Kieu H, Napa Valley, 2018	34	Penfolds "Koonunga Hill" South Australia, 2016	42
Honig, Napa Valley, 2019	34	'R' Collection by Raymond Cabernet Sauvignon, 2017	52
Twomey, Napa Valley 2018	36	Joel Gott, Cabernet, California, 2017	58
Duckhorn, Napa Valley, 2018	38	Beaulieu Vineyards Cabernet, Napa Valley, 2015	64
Cloudy Bay, Marlborough, New Zealand, 2019	48	Cain Cuvee, Napa Valley NV14	68

Aromatic Whites for Spicy Dishes

Turley Petite Syrah, Napa Valley, 2016	70
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<i>Pine Ridge Chenin Blanc California, 2017</i>	32	<i>Honig Cabernet Sauvignon, Napa Valley, 2016</i>
78		
<i>Bokisch Albarino, Clement Hills Lodi, 2017</i>	34	<i>Grgich Hills, Yountville Old Vine, Napa Valley, 2012</i>
80		
<i>Dr. Loosen Riesling, Germany, 2018</i>	36	<i>Stags Leap Cabernet Sauvignon, Napa Valley, 2014</i>
92		
<i>Conundrum, California, 2016</i>	40	<i>BV Tapestry, Napa Valley, 2014</i>
100		
<i>Kuentz Bas, Riesling, Germany, 2015</i>	44	<i>Silver Oak, Alexander Valley, 2013</i>
145		
<i>Navarr Gewurztraminer, Mendocino, 2017</i>	46	<i>Overture by Opus One, Napa Valley</i>
205		
<i>Hugel Gewurztraminer, Alsace, France, 2014</i>	52	<i>Peter Michael, 'L Esprit Des Pavots', Knights Valley</i>
209 270		
<i>Robert Weil Kabinet Riesling, Germany, 2018</i>	64	<i>Opus One, Cabernet Blend, Napa Valley, 2011</i>
355		

Crisp and Dry Whites

<i>Riff Pinot Grigio, Italy 2018</i>	
36	
<i>Pighin Grave del Friuli Pinot Grigio, Italy, 2017</i>	40
38	
<i>Pio Cesare Cortese di Gavi, Alba, Italy, 2017</i>	36
45	
<i>Santa Margherita Pinot Grigio, Italy, 2017</i>	50
50	
<i>A to Z Pinot Gris, Oregon, 2016</i>	38
56	
68	
75	
115	
145	
395	

Champagnes and Sparkling Wine

34	<i>Cleto Rose, Italy, NV</i>
	<i>Bele Casel Prosecco, Italy, NV</i>
	<i>Mumm Brut, Napa Valley, NV</i>
	<i>Scharffenberger Brut, Mendocino</i>
	<i>Roederer Estate Brut, Anderson Valley, Mendocino</i>
	<i>J Brut, Sonoma Valley, NV</i>
	<i>J Brut Rose, Sonoma Valley, NV</i>
	<i>Veuve Cliquot Yellow Label, Brut, Reims, France, NV</i>
	<i>Moet & Chandon, Nectar Imperial, Epernay, France, NV</i>
	<i>Moet et Chandon Dom Perignon, Brut, Epernay, 2004</i>