

Lunch Menu

Available 11:30am thru 2:30pm

Full Sushi & Dinner Menu Also Available During Lunch

SOUPS

*	Classic Hot & Sour	Pork, tofu, mushrooms, egg	5	
	Miso Soup	Tofu, scallions, seaweed, enoki	6	
*	Tom Yum Soup	Savory traditional broth, lemongrass, galangal ginger, straw mushrooms, chili pepper, lime leaf		
	Chicken	7	Vegetable 6	Seafood 9
*	Korean Seafood Soup	Aromatic herb soup, mussels, scallops, shrimp, calamari, Korean chili	10	

SALADS

	Baby Green Salad	Grape tomatoes, carrots, goat cheese, sesame citrus vinaigrette	8
	Asian Chicken Salad	Grilled chicken breast, romaine, carrots, bean sprouts, green onions, crispy noodles, almonds, sesame seeds, low-cal shiitake sesame-soy dressing	14
	Grace's Mandarin Salad	Grilled chicken, spring mix, mandarin oranges, sesame, crunchy croutons, jicama, carrots, mango yuzu vinaigrette	12
	Herb Crusted Salmon Salad	Fresh herb crusted salmon, baby bibb lettuce, tomatoes, carrots, jicama, balsamic vinaigrette	15

LUNCH CHEF SPECIALS

*	Crispy Beef	Broccoli, roasted red peppers, sweet & spicy Shanghai sauce	18		
	Surf & Turf	Jumbo lump crabcake, grilled lamb chops, sesame slaw, brown rice	25		
	Sushi w/out Raw Fish	Roe-free California roll (6), sushi style eel, smoked salmon, shrimp, & crabmeat	15		
*	Crab Rangoon	Crabmeat, cream cheese, caviar, cayenne spice, wild arugula salad, kumquat dressing	14		
*	Pan-Fried Calamari	Bell & Jalapeno peppers, peppercorn sake sauce, brown rice	13		
	Chicken Breast	Sesame caramelized orange sauce, sticky rice	14		
*	Mango Chicken	Bell peppers, red onions, Thai basil, green mango, chili mango sauce, brown rice	12		
	Pan Seared Chicken Potstickers	Soy vinaigrette, sticky rice, sesame	10		
	Royal Lettuce Duck Wrap	Wild mushroom "pan" sauce	16		
	Asian Grilled Lamb Chops	Sticky rice, sesame	16		
*	General Tso Chicken Breast	Broccoli, sweet & spicy Mandarin sauce	12		
*	Kung Pao Chicken	Szechuan peppercorn, roasted peanuts	12		
	Black Bean Shrimp	French beans, red onions, bell peppers, garlic, black bean dragon sauce	15		
*	Baby Carrots, Sweet Peas, Broccoli and Cauliflower	Curry sauce, sticky rice	12		
	Grace's Signature Jumbo Lump Crabcake	Asparagus, Asian slaw, sticky rice sesame	20		
*	Panang Curry	Chicken, pineapples, broccoli, carrots, cauliflower, coconut milk, sweet peas, Malaysian crepe	14		
	Pad Thai	Rice noodles, egg, vegetables, & crushed peanuts			
	Chicken	13	Shrimp 15	Vegetable 10	Shrimp & Chicken 16
*	Mandarin Lo Mien	Scallions, bean sprouts, carrots, Mandarin meatball & duck sausage	15		
	Fried Rice or Lo Mien	We use medium grain sushi rice for our fried rice			
	Chicken	12	Shrimp 13	Vegetable 10	
	Pork	12	Shrimp & Chicken 14	Brown Rice, Ginger & Egg White 12	

* Hot and Spicy

18% Gratuity will be added to the checks of parties of 5 or more

No Split Checks for Parties 5 or More Minimum of \$10 per Person

Consuming Raw or Uncooked Meats, Poultry, & Seafood Products May Increase Your Risk of Food-Borne Illness

Dinner Menu

SOUP

*	Classic Hot & Sour	Pork, tofu, mushrooms, egg	5			
	Miso Soup	Tofu, scallions, seaweed, enoki	6			
*	Tom Yum Soup	Savory traditional broth, lemongrass, galangal ginger, straw mushrooms, chili pepper, lime leaf				
	Chicken	7	Vegetable	6	Seafood	9
*	Korean Seafood Soup	Aromatic herb soup, mussels, scallops, shrimp, calamari, Korean chili	10			

SMALL PLATE

	Yin Yang Edamame	Hot & cold	8
	Fresh Mussels	Soy butter, garlic herb, scallion pancake	16
*	Crab Rangoon	Crabmeat, cream cheese, caviar, cayenne spice, wild arugula salad, kumquat dressing	14
	Fish Nuggets	Bombay sapphire cocktail sauce, Asian sesame slaw	13
*	Salt & Pepper Chicken Wings	Star anise, scallion, hot peppercorn	12
	Signature Jumbo Lump Crabmeat Spring Roll	Mango yuzu salsa, spicy mustard aioli	18
	Grace's Signature Jumbo Lump Crabcake	Asparagus, Asian sesame slaw	20
*	Pan-Fried Calamari	Bell & jalapeno peppers, peppercorn sake sauce	13
	Tempura Sampler	Shrimp, okra, sweet potato, onion, eggplant, tempura senka	16
*	Fiery Seven Spice Seafood Sashimi Martini	Tuna, salmon, squid, octopus, yellowtail, cucumber, spicy dressing	16
	Pan Seared Chicken Potstickers	Soy vinaigrette	10
	Crispy Vegetarian Spring Rolls	Chinese mustard apricot sauce	9
	Royal Lettuce Duck Wrap	Wild mushroom "pan" sauce	16
	Japanese Seaweed Salad Sampler	Traditional green seaweed salad, kombu & wood mushroom sesame dressing, kaiso salad yuzu vinaigrette	12
	Asian Grilled Lamb Chops	Garlic herb butter	16
*	Chilled Rice Paper Summer Roll	Avocado, smelt roe, crabmeat, kani, shrimp, cumin dressing	12
	Shrimp Avocado Firecracker Wraps	Citrus chili dressing	12
	Famous Nick's Pork Sausage	Star anise sauce, mango yuzu salsa	12
	Sushi w/ out Raw Fish	Roe-free California roll (6), sushi style eel, smoked salmon, shrimp, & crabmeat	15

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BIG PLATE

FROM THE LAND

*	Mango Chicken	Bell peppers, red onions, Thai basil, green mango, chili mango sauce, brown rice	20
	Honey Glazed Chicken	Crispy, caramelized, garlic sauce	22
*	Sizzling Angus Filet Mignon	Red onions & bell peppers, black peppercorn sake butter sauce	32
*	General Tso Chicken Breast	Broccolini, sweet & spicy Mandarin sauce	23
	Herb Garlic Grilled Lamb Rack	Watercrest, rosemary, soy butter, rice vermicelli, baby spinach, tomatoes	34
	Wok Seared Berkshire Pork Tenderlion	Golden pineapple, watercrest, homemade worchestershire citrus sauce	25
*	Malaysian Yellow Curry	Chicken breast, potatoes, roasted peanuts, Malaysian crepe	25
*	Maplefarm Duck Breast & Jumbo Scallops	Broccoli, cauliflower, carrots, French beans, pineapple, sweet & spicy curry sauce, sticky rice	26
	Land, Sky, & Sea Delight	Beef, chicken, shrimp, sweet peas, cauliflower, broccoli, shiitake black mushrooms, jicama, baby carrot, asparagus, black truffle sauce	28
	Chicken Asparagus	Gluten free, low cal, asparagus, carrots, corn light sauce	20
	Tender Beef	Lemongrass, basil, onions, butter, sticky rice, sesame	25
	Hawaiian Chicken	Seasonal vegetables, pineapple, macadamia nuts, Polynesian plum sauce	26
*	Kung Pao Chicken	Szechuan peppercorn, roasted peanuts	18
	Mandarin Angus Filet	Red onions, bell peppers, caramelized orange sauce	29
*	Panang Curry	Chicken, pineapple, broccoli, carrots, cauliflower, coconut milk, sweet peas, Malaysian crepe	25
*	Crispy Beef	Broccoli, roasted red peppers, Shanghai spicy sweet sauce	29
*	Chicken Lettuce Wrap	Shiitake mushrooms, red onions, pine nuts, jicama, chili brandy hoisin sauce	23
*	Curry Sampling	Red Indonesian curry w/ shrimp, green Thai curry w/ chicken, yellow Malaysian curry w/ beef	26

FROM THE SEA

*	Crispy Fragrant Salt & Pepper Scallops	Scallions, black peppercorn, spicy chili peppers, sake butter	28
*	Whole Rockfish	Fresh two pound whole crispy rockfish, broccoli, cauliflower, scallions, spicy chili peppers, herb butter	32
*	Green Curry	Shrimp, tomatillo, white beans, wild ginger, kaffir lime leaf, basil, Malaysian crepe	25
	Chilean Seabass	Shishito pepper lemon butter, sautéed seasonal vegetables, brown rice	32
*	Seafood Medley	Calamari, shrimp, scallops, mussels, basil, Thai sauce	29
	Grace's Signature Jumbo Lump Crabcake	Grilled asparagus, spicy soy mustard, sticky rice, sesame	38
	Teppanyaki Atlantic Salmon	Japanese citrus teriyaki sauce, baby bok choy, brown rice	24
*	General Tso Jumbo Prawn	Mandarin sweet & spicy sauce	29
	Black Bean Shrimp	French beans, red onions, bell peppers, garlic, black bean dragon sauce	26
*	Lobster Tail, Shrimp, Scallop, Sea Bass	Lobster cognac butter X.O Sauce	48
*	Salt & Pepper Oysters	Scallions, black peppercorn, spicy chili peppers, sake butter	23
	Surf & Turf	Jumbo lump crabcake, grilled lamb chops, sesame slaw, brown rice	39

SALADS

Baby Green Salad	Grape tomatoes, carrots, goat cheese, sesame citrus vinaigrette	8
Asian Chicken Salad	Grilled chicken breast, romaine, carrots, bean sprouts, green onions, crispy noodles, almonds, sesame seeds, low-cal shiitake sesame-soy dressing	15
Grace's Mandarin Salad	Grilled chicken, spring mix, mandarin oranges, sesame, crunchy croutons, jicama, carrots, mango yuzu vinaigrette	14
Herb Crusted Salmon Salad	Fresh herb crusted salmon, baby bibb lettuce, tomatoes, carrots, jicama, balsamic vinaigrette	16

SIDES

Wok Seared Shanghai Baby Bok Choy, Shiitake Black Mushrooms & Broccoli	Red onions, garlic, ginger	10
Seasonal Vegetables	Wild mushroom "pan" sauce	9
Herb & Garlic Potatoes	Fresh herbs & garlic truffle sauce	8
* Baby Carrots, Sweet Peas, Broccoli, Cauliflower, Tomatoes	Curry sauce	9
* Braised Spicy Tofu	Chinese pickles, ma po sauce, black shiitake mushrooms, straw mushrooms	10
Fried Rice or Lo Mien	We use medium grain sushi rice for our fried rice	
Chicken 12	Shrimp 13	Vegetable 10
Shrimp & Chicken 14	Brown Rice, Ginger & Egg White 12	Pork 12

NOODLES & RICE

National Harbor Rice	Scallops, shrimp, crabmeat, Chilean seabass, green peas, carrots, fried brown rice w/ ginger & egg white	28
* Indonesian Fried Rice	Bali style, shrimp, honey ham, basil, pineapples, Thai peppers, onions, sundried raisins, cilantro, egg	22
Pad Thai	Rice noodles, egg, vegetables & crushed peanuts	
Chicken 18	Shrimp 20	Vegetable 17
Shrimp & Chicken 22		
* Mandarin Lo Mien	Scallion, bean sprouts, carrots, mandarin meat ball & duck sausage, sweet & spicy Mandarin sauce	20
Jumbo Lump Crabmeat Fried Rice	with scallion, egg	23

YOUNGER GUESTS

(10 AND UNDER)

Chicken Nuggets	Mandarin sweet & sour sauce, sticky rice, green apple, chocolate chip cookie	10
Chicken Dumplings	Soy vinaigrette, plain lo mien, mixed berries, sugar cookie	10