

# Lunch Menu

Available 11:30am thru 2:30pm

Full Sushi & Dinner Menu Also Available During Lunch

## SOUPS

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

## SALADS

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

## LUNCH CHEF SPECIALS

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

\* 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

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

## SMALL PLATE

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

\* Hot and Spicy

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## BIG PLATE

### FROM THE LAND

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

### FROM THE SEA

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

## SALADS

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

## SIDES

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

## NOODLES & RICE

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

## YOUNGER GUESTS

(10 AND UNDER)

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