

# 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 (Bowl)** 9
- \* **Korean Seafood Soup (Bowl)** Aromatic herb soup, mussels, scallops, shrimp, calamari, Korean chili 10

## SALADS

- Baby Green Salad** Organic baby greens, tomatoes, carrots, goat cheese, low-cal shitake sesame soy vinaigrette 8
- Asian Shrimp Salad** Chilled shrimp, romaine hearts, carrots, cucumbers, tomatoes, red onions, almonds, mango yuzu vinaigrette 15
- Grace's Mandarin Salad** Grilled chicken, organic spring mix, mandarin oranges, crunchy croutons, jicama, sesame citrus dressing 14
- Herb Crusted Salmon Salad** Fresh herb crusted salmon, baby bibb lettuce, tomatoes, carrots, jicama, red onion, balsamic vinaigrette 16

## LUNCH CHEF SPECIALS

- Orange Duck** Maple Farm duck, orange cointreau anise butter sauce, brown rice 18
- \* **Crispy Beef** Broccoli, roasted red peppers, sweet & spicy Shanghai sauce 18
- Surf & Turf** Jumbo lump crab cake, 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 16
- \* **Crab Rangoon** Crabmeat, cream cheese, caviar, cayenne spice, wild arugula salad, sesame citrus dressing 14
- \* **Pan-Fried Calamari** Bell & Jalapeno peppers, peppercorn sake sauce, brown rice 13
- Pan Seared Chicken Pot Stickers** Soy vinaigrette, sticky rice, sesame 10
- \* **Maple Farm Duck Breasts Lettuce Wrap** Wild mushroom "pan" sauce 18
- 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 16
- Seasonal Vegetables** Wild mushroom "pan" sauce, brown rice 10
- Grace's Signature Jumbo Lump Crab Cake** 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
- Fried Rice or Asian Pasta** We use medium grain sushi rice for our fried rice
  - Chicken** 13
  - Shrimp** 14
  - Vegetable** 11
  - Pork** 13
  - Shrimp & Chicken** 15
  - 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

*	<b>Classic Hot &amp; Sour</b>	Pork, tofu, mushrooms, egg	<b>5</b>			
	<b>Miso Soup</b>	Tofu, scallions, seaweed, enoki	<b>6</b>			
*	<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 (Bowl)</b>	<b>9</b>
*	<b>Korean Seafood Soup (Bowl)</b>	Aromatic herb soup, mussels, scallops, shrimp, calamari, Korean chili	<b>10</b>			

## SMALL PLATE

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

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## BIG PLATE FROM THE LAND

	<b>Orange Duck</b>	Maple Farm duck, orange cointreau anise butter sauce, brown rice	<b>28</b>
*	<b>Sizzling Angus Filet Mignon</b>	Red onions & bell peppers, black peppercorn sake butter sauce	<b>32</b>
*	<b>General Tso Chicken Breast</b>	Broccolini, sweet & spicy Mandarin sauce	<b>23</b>
	<b>Herb Garlic Grilled Lamb Rack</b>	Watercress, rosemary, soy butter, rice vermicelli, baby spinach, tomatoes	<b>34</b>
	<b>Wok Seared Berkshire Pork Tenderloin</b>	Golden pineapple, watercress, homemade Worcestershire citrus sauce	<b>25</b>
*	<b>Malaysian Yellow Curry</b>	Chicken breast, potatoes, roasted peanuts, Malaysian crepe	<b>25</b>
	<b>Land, Sky &amp; Sea Delight</b>	Beef, chicken, shrimp, sweet peas, cauliflower, broccoli, mushrooms, jicama, baby carrot, asparagus, black truffle sauce	<b>29</b>
*	<b>Crispy Tofu</b>	Choice of General Tso sauce, Thai Basil Sauce or Kung Pao Sauce	<b>20</b>
	<b>Tender Beef</b>	Lemongrass, basil, onions, broccoli, butter, sticky rice, sesame	<b>28</b>
	<b>Hawaiian Chicken</b>	Seasonal vegetables, pineapple, macadamia nuts, Polynesian plum sauce	<b>26</b>
*	<b>Kung Pao Chicken</b>	Szechuan peppercorn, roasted peanuts	<b>22</b>
*	<b>Panang Curry</b>	Chicken, pineapple, broccoli, carrots, cauliflower, coconut milk, sweet peas, Malaysian crepe	<b>25</b>
*	<b>Crispy Beef</b>	Broccoli, roasted red peppers, Shanghai spicy sweet sauce	<b>29</b>
	<b>Chicken Lettuce Wrap</b>	Shitake mushrooms, red onions, pine nuts, jicama, chili brandy hoisin sauce	<b>23</b>
*	<b>Curry Sampling</b>	Red Indonesian curry w/ chicken, green Thai curry w/ shrimp, yellow Malaysian curry w/ beef	<b>26</b>

## FROM THE SEA

	<b>Surf &amp; Turf</b>	Jumbo lump crab cake, grilled lamb chops, sesame slaw, brown rice	<b>39</b>
*	<b>Crispy Fragrant Salt &amp; Pepper Scallops</b>	Scallions, black peppercorn, spicy chili peppers, sake butter	<b>28</b>
*	<b>Whole Rockfish</b>	Fresh whole crispy rockfish, broccoli, cauliflower, scallions, spicy chili peppers, herb butter	
	<b>OR</b>	Thai spicy basil sauce	<b>36</b>
*	<b>Green Curry</b>	Shrimp, tomatillo, French bean, wild ginger, kaffir lime leaf, basil, Malaysian crepe	<b>25</b>
	<b>Chilean Sea Bass</b>	Shishito pepper lemon butter, sautéed seasonal vegetables, brown rice	<b>32</b>
*	<b>Seafood Medley</b>	Calamari, shrimp, scallops, mussels, basil, Thai sauce	<b>29</b>
	<b>Grace's Signature Jumbo Lump Crab Cake</b>	Grilled asparagus, spicy soy mustard, sticky rice, sesame	<b>38</b>
	<b>Teppanyaki Atlantic Salmon</b>	Japanese citrus teriyaki sauce, baby bok choy, brown rice	<b>25</b>
*	<b>General Tso Jumbo Prawn</b>	Mandarin sweet & spicy sauce	<b>29</b>
*	<b>Lobster Tail, Shrimp, Scallop, Sea Bass</b>	Lobster cognac butter X.O. Sauce	<b>48</b>

## SALADS

<b>Baby Green Salad</b>	Organic baby greens, tomatoes, carrots, goat cheese, low-cal shitake sesame soy vinaigrette	<b>8</b>
<b>Asian Shrimp Salad</b>	Chilled shrimp, romaine hearts, carrots, cucumbers, tomatoes, red onions, almonds, mango yuzu vinaigrette	<b>15</b>
<b>Grace's Mandarin Salad</b>	Grilled chicken, organic spring mix, mandarin oranges, crunchy croutons, jicama, sesame citrus dressing	<b>14</b>
<b>Herb Crusted Salmon Salad</b>	Fresh herb crusted salmon, baby bibb lettuce, tomatoes, carrots, jicama, red onions, balsamic vinaigrette	<b>16</b>

## SIDES

<b>Wok Seared Shanghai Baby Bok Choy, Shiitake Black Mushrooms &amp; Broccoli</b>	Red onions, garlic, ginger	<b>10</b>
<b>Seasonal Vegetables</b>	Wild mushroom "pan" sauce	<b>9</b>
* <b>Baby Carrots, Sweet Peas, Broccoli, Cauliflower, Tomatoes</b>	Curry sauce	<b>9</b>
<b>Fried Rice or Asian Pasta</b>	We use medium grain sushi rice for our fried rice	
<b>Chicken</b>	<b>13</b>	<b>Shrimp 14</b>
<b>Vegetable</b>	<b>11</b>	<b>Pork 13</b>
<b>Shrimp &amp; Chicken</b>	<b>15</b>	<b>Brown Rice, Ginger &amp; Egg White 12</b>

## NOODLES & RICE

<b>National Harbor Rice</b>	Scallops, shrimp, crabmeat, Chilean sea bass, green peas, carrots, fried brown rice w/ ginger & egg white	<b>28</b>
* <b>Indonesian Fried Rice</b>	Bali style, shrimp, honey ham, basil, pineapples, Thai peppers, onions, sundried raisins, cilantro, egg	<b>23</b>
<b>Pad Thai</b>	Rice noodles, egg, vegetables, crushed peanuts	
<b>Chicken</b>	<b>18</b>	<b>Shrimp 20</b>
<b>Vegetable</b>	<b>17</b>	<b>Shrimp &amp; Chicken 23</b>
<b>Jumbo Lump Crabmeat Fried Rice</b>	With scallion, egg	<b>25</b>

## YOUNGER GUESTS

(10 AND UNDER)

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