

TIDBITS & PUPUS

COSMO TIDBITS FOR 2, bbq spare ribs, crab rangoons, crispy prawns & cha siu pork	16
JUMBO LUMP CRAB CAKE, English cucumber-frisee salad & key lime	12
PORK SPARERIBS, bbq glazed in the Chinese oven	9
CRAB RANGOONS, jumbo lump crab & cream cheese wontons	9
CRISPY PRAWNS, Japanese breadcrumbs & sesame	16
CRISPY CALAMARI, spicy wasabi mayonnaise	9
BEEF CHO-CHO, folded beef skewers with a flaming hibachi	9
CRISPY DUCK CONFIT SPRING ROLLS, sweet Thai chili sauce	11
YELLOWFIN TUNA POKE, soy-chili marinade, avocado & crispy taro chips	12

SOUPS

BONGO BONGO 7
veloute of fresh Pacific oysters
spinach glazed with cream

WON TON 7
pork dumplings, snow peas,
black mushrooms & cha siu bbq pork

SALADS

SHANGHAI CAESAR 8
crispy 5 spice wontons
creamy ginger dressing

TRADER VIC'S BABY GREENS 8
baby greens, fresh hearts of palm,
Belgian endive & Javanese dressing

CHOP'D ICEBERG & ENDIVE 8
warm tempura crispies, red cabbage, sweet
mango, avocado, cucumber,
wasabi peas & buttermilk basil dressing

BABY SPINACH & ARTICHOKE 8
button mushrooms,
buttermilk blue cheese
hot apple smoked bacon vinaigrette

WOK'D

JUMBO SZECHWAN PRAWNS, wood ear mushrooms, red peppers & snow peas	24
CHICKEN CHOW MEIN, Chinese vegetables & toasted almonds	18
GINGERED BEEF TENDERLOIN & BROCCOLI, shiitakes, cilantro & Jasmine rice	23
POLYNESIAN SCALLOPS, diver sea scallops & Chinese vegetables	23
BBQ VEGGIE & TOFU, mu shu pancakes, Thai basil & toasted macadamia's	18
RED THAI CHICKEN CURRY, BBQ vegetables & Jasmine rice	18

TRADER VIC'S FAVORITES

THE TRADER'S CRISPY DUCK 25 mu shu pancakes, scallions, cucumber & hoi sin sauce	STEAMED CHILEAN SEA BASS "CHINESE STYLE" 29 baby bok choy, soy, sesame, ginger & shiitake mushrooms
MACADAMIA CRUSTED ALASKAN HALIBUT 28 whipped potatoes & buerre blanc	TOGARASHI & SESAME SEARED YELLOWFIN TUNA 28 wasabi whipped potatoes, jalapeno-frisee salad & pancetta vinaigrette

CHINESE WOOD FIRED OVEN

The healthy and cholesterol free cooking in our ovens can be traced
to the Han Dynasty (206 B.C. to A.D. 20).

The heating source and natural smoke is derived from split, seasoned hickory and oak.

8 OZ. FILET MIGNON, wasabi whipped potatoes	29
add "HARRIS STYLE" WASABI	7
add CRISPY TEMPURA 1/2 COLD WATER LOBSTER TAIL	18
20 OZ. "COWBOY" RIB EYE, Sapporo battered Texas onion rings	37
14 OZ. NY STRIP, butter whipped potatoes & black peppercorn demi-glace	28
PORK CHOP HAWAIIAN, grilled pineapple, butter whipped potatoes & Maui onion marmalade	26
CHINESE BBQ LUCK BREAST, butter whipped potatoes, crispy duck roll & sour cherry-ginger jus	27
SALT & PEPPER ROASTED 1/2 CHICKEN, butter whipped potatoes & griddled red onion demi-glace	21
GLAZED CHILEAN SEA BASS, wilted baby spinach, hearts of palm & charred orange	29
SCOTTISH SALMON, Szechwan green beans, bok choy & charred lemon	26

SIDES

WOK'D ASPARAGUS & BABY CARROTS	7	TOASTED WASABI PEA WHIPPED POTATOES	7
SZECHWAN GREEN BEANS & GARLIC	7	CREAMED SPINACH STUFFED ARTICHOKE	7
BAMBOO STEAMED VEGGIES	8	SAPPORO BATTERED TEXAS ONION RINGS	8
WILD MUSHROOM FRIED RICE	8	RED CURRY SHRIMP FRIED RICE	12

split entrée charge 4

18% Gratuity included for parties of 6 or more