### SALADS

Pan Seared Shrimp or Pan Seared Wild Salmon - \$15 mixed field greens, oranges, passion fruit vinaigrette Local Farm Greens - \$10
roasted beets, croutons, goat cheese, dijon vinaigrette
Local Endive and Pear - \$10

candied pecans, dried cranberries, ginger sherry vinaigrette

Caesar Salad - \$10

hearts of romaine, aged parm, croutons, with chicken or tofu

Asian Coleslaw - \$13 with chicken or tofu

Bok Choy Salad - \$13

with chicken or tofu

#### **SMALL BITES**

Soup of the Day - \$8

- cup \$4.95

Steamed Shrimp Dumplings - \$9

sweet chili sauce

Duck Spring Rolls - \$10

spicy apricot sauce

Tuna Tartar - \$ 12

miso sake dressing, shallot, capers, shizo, citrus & lemongrass zests, grapefruit segments

#### **LUNCHEON ENTREES**

Myong's Korean Fried Chicken - \$19 gluten free - Asian pear jicama slaw – add fries \$4.00

Bi Bim Bop - \$14 crispy rice, spring vegetables, kimchi, fried egg, XO sauce

Myong's Traditional Lump Crab Cake - \$16

baby field greens, horseradish apple sauce

THE Myong Burger - \$15 10oz our custom LaFreida Beef, wedge salad or fries

Lamb Sliders - \$14 Asian coleslaw, curry dressing, fries

Open Face Sliced Steak Sandwich - \$16 caramelized onions, warm bleu cheese, ciabatta roll, fries

Alaska Salmon - \$16 spinach, snow peas, mango glaze

"The" Myong Club - \$13

roasted turkey, ham, avocado, applewood smoked bacon,
lettuce & tomato, fries

The NYC Grilled Cheese - \$10

Swiss, Black Forest smoked ham, tomato on sourdough, fries

- add small soup d'jour \$4

Myong's BLT - \$11
applewood smoked bacon, bib lettuce, tomato,
mayo, on Multigrain Bread

The Turkey Classic - \$12
sliced white turkey, lettuce, tomato, mayo on ciabatta roll
Classic Ruben - \$14

corned beef, kraut, Swiss, Russian, grilled w/ fries

Chefs Plate of 3 Case Items - \$14

daily specials from the gourmet case. choose one protein, & two veggies or grains

## **BEVERAGES**

Gourmet Coffee - Regular or Decaf - \$3 Espresso - (Long Pull) - \$3 Iced Espresso - \$4 Iced Tea - \$3

Myong's Gin-Cin Signature Tea - \$4

Cappuccino | Latte - \$4 Mocha or Caramel Latte - \$5 Gourmet Ice Coffee - \$3

Japanese Green Tea (hot or cold) - \$4

Japanese – Whole Leaf Sencha

Might Leaf Tea - \$3

Oregon Chai Tea Latte (hot or cold) - \$4

Real Spanish Steamed Style Hot Chocolate - \$4

Pellegrino (750ml) - \$7 Bottled Water - \$2

# FROM THE BAR

All selections from the bar are available Please request the wine list

#### **HOT WRAPS**

## Grilled Chicken with Brie & Grilled Onion - \$12 Santa Fe Chicken - \$11

grilled chicken, melted cheddar cheese,

Myong's own salsa, shredded romaine

El Paso Steak - \$12

Southwest seasoned flank steak, melted cheddar cheese,
Myong's own salsa, shredded romaine

Cajun Chicken - \$12

Southern seasoned & grilled, brie, lettuce, hot sauce

lan's Wrap - \$11

chicken, bacon, Munster cheese, lettuce, honey mustard sauce

Alexa's Wrap-Turkey Burger - \$11

brie, avocado, grilled onions, lettuce, sesame cream sauce Grilled Veggie - \$11

seasonal grilled veggies, lettuce, lemon ginger sauce

### **COLD WRAPS**

# **Grilled Chicken - \$10**

our finest fresh breast-lime-cilantro marinated & seared under high heat to lock in tenderness

Grilled Chicken with Bok Choy - \$11

Grilled Chicken with Asian Coleslaw - \$11

**Grilled Chicken-Hot Korean Style - \$11**white meat served with bok choy & very spicy sauce

Grilled Chicken Caesar Wrap - \$11 Myong's amazing Caesar dressing

Chicken Salads (daily selections - ask your server) - \$11 Spicy Korean - Frisco Fusion - Curry Chicken Spa Chicken & many more!

Myong's Egg Salad - \$11

Tuna Cran (Myong's own tuna creation) - \$11 Spa Tuna - \$11

hearts of palm, grapes, French green beans, mixed greens & tomatoes, lemon ginger dressing

CELLOPHANE WRAPS (GLUTEN FREE): All Cellophane Wraps contain Rice Noodles, Lettuce, Cucumber, Carrots, Avocado & Cilantro

Sushi Grade Fresh Seared Tuna - \$16

mescaline, seaweed salad, avocado, sesame sauce & spicy sauce

Ocean Wrap - \$16

Freshest Market Fish Available daily – ask your server mescaline, seaweed salad, avocado, sesame sauce & spicy sauce

Cello Shrimp - \$13

Cello Chicken - \$10

cello Cilickeli - \$10

Cello Frisco Fusion - \$10

chunks of white meat chicken in low-calorie
Asian apricot spicy sauce

Cello Veggie - \$10

Cello Tofu - \$11

Cello Tofu Medley - \$11
roasted yams, beets, pears & carrots
Veggie Tofu Burger - \$12

lettuce, cucumber, carrots, avocado, sesame cream sauce

# CAKE WRAPS:

Salmon Cake - \$14

brie, caramelized onion, fresh roasted peppers with sesame cream sauce & mixed greens

"The" Crab Cake - \$16

brie, caramelized onion, fresh roasted peppers with sesame cream sauce & mixed greens

Special Wrap of the Day..... Priced Daily

Food Allergies? If you have a food allergy, please speak to the owner, manager, chef or your server.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

> Pricing Effective: March 2015-**Prices subject to Market Changes**