

STARTERS TO SHARE

Banana Pesto Hummus / chickpeas, tahini, banana, pesto, olive oil, naan, papadam, fried plantains 12

Crispy Calamari / smoked pepper harissa sauce 13

Chipotle Orange Spare Ribs / full rack of natural berkshire pork ribs, orange barbeque sauce 18

Antipasto / organic beef prosciutto, artichoke hearts, aged provolone, spicy olives, naan, arugula, roasted peppers, extra virgin olive oil & balsamic vinegar 23

Thai Pu Pu Grille / lobster spring roll, chipotle orange spare ribs, tempura vegetables, tzatziki lamb kabob, black bean edamame, soy ginger vinaigrette 22

Mie NYu Dim Sum / wasabi & crab gyoza, black bean wonton shrimp, wild mushroom & scallop shumai, pineapple sweet chili, soy ginger vinaigrette, japanese mustard 22

CHEF'S TASTINGS

Wakame Salad / seaweed, sesame seeds, kikurage mushrooms, red peppers 4

Vietnamese Bibb Salad / carrot, cucumber, mint, thai chili pepper, yuzu, nam pla, boston bibb, peanuts 4
with grilled calamari 6

White Sesame Scallops / snow peas, bell pepper, scallion, green soba noodles, peanut pesto 9

Red Curry Mussels / prince edward island mussels, coconut red curry 6

Tempura Shrimp & Wasabi Bloody Mary / plum tomato, yuzu, veal demi, vodka, pickled vegetable skewer 5

Smoked Salmon Bruschetta / pastrami rubbed smoked salmon, vermont goat feta, bell pepper, tomato, baguette 6

Fire Cracker Ahi Tuna Tartar / chili pepper, soy, habanero masago, sesame wonton, lemongrass oil 6

Black Pepper Crab / jumbo lump crab, heirloom tomato salsa, ginger ponzu, baby watercress 11

Chorizo Stuffed Medjool Dates / apple wood smoked bacon, smoked pepper harissa sauce 7

Lamb Kabob / natural new zealand lamb, scallion, oregano, garlic, mint walnut pesto, tzatziki, mini pita 6

ENTRÉE SALADS

Peanut Chicken Salad / grilled teriyaki chicken, toasted peanuts, asian slaw 10

Crab & Avocado Salad / jumbo lump crab, mixed greens, cilantro tomato vinaigrette 16

Grilled Mie NYu Cobb / thai red snapper, scallops, shrimp, haricot verts, mixed greens, roasted peppers, goat cheese, tomato vinaigrette 15

SANDWICHES

choice of sides: peanut asian slaw, three potato salad or soba noodle salad

Jumbo Lump Crab Cake Sandwich / kewpie remoulade, sesame challah bread 13

Veal Wraps / crunchy thai basil, cilantro scallion pancakes, sweet & spicy soy 12

Kobe Burger / cashel blue, caramelized red onion, brioche roll 12

Cuban Pork Sandwich / citrus mojo, sour pickles, jalapenos, ciabatta bread 12

Moroccan Meatball Sandwich / lamb, cilantro, raisins, harissa, goat cheese, ciabatta bread 11

Lacquered Duck 'Tacos' / tomato avocado relish, wasabi crème fraiche, hoisin, sriracha 14

PITAS

Falafel / tomato relish, tzatziki, arugula, basil balsamic vinaigrette 9

Greek Shrimp / tomato confit, feta, caramelized onions, kalamata olives 12

Tandoori Chicken Kabob / roasted garlic hummus, tzatziki, apricot raisin couscous 11

Lamb Kabob / tomato confit, saffron, tzatziki, hummus, cinnamon apricot couscous 13

FRIED RICE

Kobe Steak & Egg / thai basil, bean sprouts, chilis, fried egg, sushi rice 11

Kurobuta Pork & Pineapple / bell peppers, snow peas, hoisin, lime, sambal, black rice 11

Wild Mushroom & Tofu / asparagus, ginger, corn, bok choy, mushroom soy, bamboo rice 10

Madras Curry Shrimp / garlic, ginger, red onions, eggs, scallions, bell peppers, mint 12

Happy Hour... Mie NYu Style

Stop by our Hong Kong Bar and Lounge for our *After Work menu and drink specials*.

Enjoy Executive Chef Tim Elliott's Dim Sum creations which are perfect for sharing.

After Work menu prices start at \$1 for an order of Vegetable Tempura to \$3 for the Black Bean Wonton Shrimp.

Choose from bottled beer, a signature martini or a glass of red or white wine for only \$4.25 each.

After work menu and specials are available in our bar only on

Monday & Tuesday from 5:00 pm to 7:00 pm and

Wednesday through Friday from 4:00 pm to 7:00 pm