

# Dinner

Save room for the irresistible dessert selection? Our servers will gladly present it to you.

## Starters

### Fresh Spring Rolls

Your selection of steamed prawns, or jicama & crispy tofu – served with peanut sauce

### Crispy Egg Rolls

Le family heirloom recipe! - pork, prawn, imitation crab, Shitake mushroom, glass noodles, onions – served with sweet chili sauce

### Stuffed Portobello

Sausage, beef, garlic, onions – topped with garlic butter sauce

### Wicked Wonton Dumplings

Prawn, pork, Shitake mushroom, and onion filling – served in individual cups with Ponzu soy sauce

### Moonlight Skewers

Your selection of charbroiled petite sirloin beef, pork, or chicken – served with pesto aioli sauce

### Basil Steamed Clams or Mussels & French Bread

### Seafood Platter

Crispy prawns, calamari, oysters, scallops, and a prawn roll – served with pesto aioli sauce

### Lettuce Wraps

Your selection of beef, pork, chicken, crispy eggroll – or prawns for a mere \$2 more. Served with vermicelli noodles & peanut sauce



## Salads

### Caesar Salad

Fresh romaine, shredded carrots, cucumber, and tomatoes tossed in a creamy Caesar dressing, topped with Parmesan, artichoke hearts & croutons  
Add Grilled Chicken for only \$3, Grilled Prawn skewer for \$5, or Grilled Salmon for \$7

### Spinach Salad & Fruits with Teriyaki Chicken

Fresh spinach & fruits, shredded carrots, red onions, cucumber, tomatoes, cilantro, tossed in a French & Vietnamese champagne vinaigrette dressing, and topped with cheese, croutons, & almonds

### Lemon & Basil Beef Caprese

Charbroiled tender slices of filet mignon, romaine, red onions, shredded carrots, cucumber, tomatoes, basil, cilantro, and roasted rice powder, tossed in a lemon balsamic vinaigrette dressing, topped with artichoke hearts, cheese, pistachios, & croutons

### Fresh Green Papaya and Fire Roasted BBQ Duck

Fresh green papaya ribbons, romaine, red onions, shredded carrots, cucumber, & cilantro, tossed in a ponzu-soy vinaigrette dressing, topped with almonds

### Waterfall Calamari Delight

Grilled calamari and chicken, cilantro, shredded carrots, red onions, cucumber, tomatoes, tossed in Chef Le's vinaigrette dressing, topped with cashews & crispy calamari

### Tropical Fresh Green Julienne Mango and Crispy Prawns

Fresh green julienne mangos, cilantro, romaine, shredded carrots, red onions, cucumber, tossed in a tamarind & balsamic oil vinaigrette dressing, topped with grilled prawn skewer, crispy prawns, & Pignoli pine nuts



## Soup

### Pho Noodle Soup

Fresh rice-ribbons and your selection of beef steak and/or brisket, chicken, or crispy tofu & fresh veggies  
Add \$2 for Prawns

### Prawn & BBQ Pork Wonton Soup – add egg noodles for \$1

### Sea Breeze Spicy Lemongrass Dover Sole with Fresh Dill

Dover sole, fish cake, fresh dill, veggies, and mushrooms in fresh lime and lemongrass hot & sour broth - served with vermicelli noodles

### Saigon Hot & Sour Catfish and Prawns with Pineapple & Asian Rhubarb

Catfish, prawns, pineapple, Asian rhubarb, veggies, and herbs in tamarind hot & sour broth - served with vermicelli noodles

### Vietnamese Seafood Bouillabaisse

White fish, mussels, clams, prawns, scallops, and veggies in fresh basil and tomato & crab paste egg drop broth served with vermicelli noodles

# Dinner Fresh Sheet

*All dinners are served with seasonal fresh vegetables  
and steamed Jasmine rice or our chef's noodles/pasta*

## Chicken\*

Spicy Lemongrass Chicken

Fire-Roasted BBQ Duck with Pineapple Puree

Stoplight Coconut Curry Chicken - Your choice of Red, Yellow, or Green!

Hanoi Boneless Stuffed Chicken Cordon Bleu

*Deboned & stuffed with beef, pork, sausage, bacon, mushrooms, onion, peas & carrots, topped with cheese and garlic butter sauce*



## Pork\*

Summertime Skewer Trios

*Lemongrass pork, bacon-wrapped scallops & prawns*

Queen Bee's Honey Glazed Fire Roasted Pork Chops

Clay Pot Spicy Braised Ginger Pork & Prawns



## Beef\*

Beef Short Ribs & Spicy Mongolian Beef Sizzling Hot Plate

Garlic Cubed Filet Mignon Sizzling Hot Plate or Grilled Filet Mignon Steak Flambé



## Seafood\*

Fresh Dill Tilapia and Fish Cake Sizzling Hot Plate

Pan-Seared Diver Scallops with Sweet Mango Sauce

Grilled Sea Bass Steak (bone-in) with Garlic Butter Puree

Grilled Wild Alaskan Salmon with Dill & Caper Pesto Sauce

Clay Pot Braised Catfish Filet with Caramel & Ginger Sauce

Basil & Coconut Curry Seafood Delight -Prawns, mussels, clams, scallops

Pan-Seared Prawns with Roasted Garlic & Bacon Crumbles Sauce

Grilled Halibut with Fresh Julienne Green Mango & Garlic Butter Puree

*\*Notice: Consuming raw or undercooked meat, eggs, poultry, shellfish or seafood may increase your risk of food borne illness*



## Noodle & Rice Dishes

*Your choice of beef, pork, or chicken – or prawns for just \$2 more*

### Clay Pot Fried Rice

Wok-Seared Noodles with Basil - your choice of Chow Fun flat rice noodles or Chow Mein Egg Noodles



### Stir Fry etc.

*Served with steamed Jasmine rice -- Your choice of beef, pork, chicken, crispy tofu, or prawns*

Snow Peas and Ginger  
Sesame Green Beans and Oyster Sauce  
Fresh Mixed Veggies with Cashews  
Pineapple Sweet & Sour Prawns  
Spicy Mongolian Beef  
Skewer Combo & Egg Roll Vermicelli Salad - Pork, Chicken, & Prawns



## Beverages

Soda, Iced Tea

Coffee, Thai Iced Tea, Coconut Juice, Vietnamese Coffee – Hot or Iced

Fresh-Squeezed Sparkling Limeade 4

Smoothie – Sweet Mango, Mocha, Pina Colada, Strawberry Daiquiri, Avocado



## Veggie Dishes Available

*Veggie entrées are served upon request. Please consult with your server about Chef Le's Veggie Menu.*



## Desserts

### Chef's Selected Irresistible Cheesecake Brûlée

*Hand-fired and glazed in simple elegance, yet a chicly sophisticated work of art. It truly is an irresistible indulgent treat*  
Raspberry White Chocolate, Passion Mango, Triple High Chocolate

### The Famous Crispy Banana Caramel Cheesecake Xangos

*Rich and smooth melt in your mouth banana cheesecake filling wrapped in a flaky pastry, topped with caramel and cinnamon sugar*

### Traditional Sweet Rice & Banana Rolls

*Grilled sweet rice wrapped banana rolls, topped with coconut puree, crushed peanuts, served with cream puffs*



*Lakeside Bistro strives to offer a dining experience faithful to French-Vietnamese culinary traditions. Our preparations are intended to be very delicate, yet distinctively vivid in flavor, and served for your satisfaction! Please let us know if there's anything we can do to add to the enjoyment of your meal.*  
*-Lakeside Bistro Staff & Management*

*French-Vietnamese cuisine is delightfully closer to your menu than one might think, and it is at last attracting the broad audience it deserves! The diverse and timeless flavors found in French-Vietnamese food can be attributed to the influences of various nations that have once occupied the country as well as the influences of its neighbors. The Chinese left their art of stir-frying using the famous wok; the French brought their passion for aromatic filtered coffee, vibrant sauces and crème caramel; and the exotic lemongrass and ginger were adopted from the Thai kitchen. However, the genius of Lakeside Bistro's modern cooking technique lies in the innovative adaptation of all these foreign inspirations together with its own simple, yet sophisticated ancient recipes to create a unique and subtle modern Vietnamese cuisine. With the heavy reliance on fresh herbs and vegetables, minimal use of oil, varieties of rice and noodles, and abundant choices of meat and seafood, French-Vietnamese food has to be among the healthiest and most delicious on earth!*

