

KHAN'S SPECIALTIES

a la carte with white or brown rice

Braised Lamb Shank 18

*New Zealand 18-20 ounce rack with rice & sautéed green beans
Slow-cooked in herb broth of waterchestnut, potato, carrot, sugarcane & bamboo shoot*

Mongolian Rack of Lamb half rack 20 full rack 38

Grilled Salmon 19

Grilled 8oz filet with garlic ginger sauce, rice & broccoli

Seafood Linguini 19

Garlic butter white wine sauce tossed w shrimp, fish filet, scallop, calamari & asparagus

Seafood Medley Sauté 17

Shrimp, fish filet, scallop, calamari & asparagus sautéed in black bean peppercorn sauce

Garlic Wok-Baked Sole Filet 17

Egg-washed, baked in garlic broth & pan seared, served over rice & broccoli

Chilean Sea Bass with rice & steamed bok choy 31

Garlic Ginger | Black Bean Sauce

Spicy Clay Pots 🌶️ 17

Spicy Sichuan chili, miso peppercorn sauce served in hot clay pot, choice of:

Miso Fish Sauté Channel Basa filet **Beef** thin sliced **Lamb** thin sliced **or**

Vegetarian soft tofu, cabbage, mushrooms & bell peppers

Kung Pao 🌶️ 17

Mildly spicy kung pao sauce with crushed peanuts, served over rice & broccoli

Chicken | **Fish** Channel Basa filet | **3 Ingredients** chicken, beef & shrimp

Roasted Duck Breast Shangri-la single 19 double 29

Roasted 6 ounce Long Island duck breast sliced, served over rice & sautéed green beans

12oz New York Angus Steak

Seasoned & grilled served with rice & sautéed green beans 27

Braised Beef Short Rib 20

7oz boneless, braised in clove, star anise, sichuan pepper & fennel broth, with bok choy

Grilled Prime Pork Chop 18

Rib Eye Cut with black peppercorn sauce rice & broccoli

🌶️ spicy 🌿 vegetarian vegan

Gluten-free options available using Tamari soy & potato flour. Substitutions are limited and subject to additional charge
Discount offers do not apply for discounted items or specials. No gratuity charges.