

AUGUST MOON

SOUPS SALADS NOODLES

WONTON SOUP

Four wontons in chicken stock, with smoked shiitake mushrooms, carrot, cabbage, onion and wild rice.

4.70

ONION SOUP

Vegetarian caramelized onion stock with toasted goat cheese wonton.

4.70

BROTH SOUP

Rich "you're only as good as your chicken stock" chicken stock with tomato, onion and scallion.

3.15

SOUTHEAST ASIAN CIOPPINO

Shrimp, scallops, crab, lobster, tomatoes, bean sprouts, cabbage and onions in a tomato infused chicken stock seasoned with fresh herbs and hot chilis.

16.45

RED CURRY COCONUT SOUP

Chicken, potatoes and baby peas in a red curried chicken broth.

10.20

NEW CANTONESE PEANUT PASTA

Chilled chinese noodles in a spicy peanut vinegarett with fresh vegetables and smoked chicken breast.

8.60

SPINACH SALAD

Spinach, roasted red bell peppers, jicama, fried rice noodles, in a sesame vinaigrette.

5.50

ROCKET NOODLES

Cantonese steamed noodle with gingery tomatoey cream as featured at The Rocket Ranch, Telluride CO.

10.20

THAI'D UP TWISTED NOODLES

Rice noodle fettuccini stir-fried with crab meat, shrimp, shallots, hot chilis, orange zest and basil in a coconut milk sauce.

10.20

NOODLE STIR-FRY

Lo-Mien noodles, bean sprouts, onion and about two wedges of tomato stir-fried with...

NOODLE SALADS

Rice noodles, shredded leaf lettuce and bean sprouts with...

... CHICKEN BREAST	10.20
... BEEF TENDERLOIN	12.50
... SHRIMP	13.30
... PORK	9.40
... SEA SCALLOPS	14.10
... LOBSTER	17.20
... MOCK DUCK	10.20
... TOFU	9.40
... WILD MUSHROOMS	13.30
... CASHEWS	11.75

these items may be prepared with your choice of the above

RECIPES FROM OUR COOKBOOK

Jaded Palate

Note

If you don't order one of these dishes at least once in your life, you will have hurt our feelings so gravely that, we may never forgive you — after all, this is what all the fuss is about. When you hear those trendy little critics raving about the “fusion” food at **August Moon** it is to this section they are referring. We like to think of these dishes as what we do to amuse our selves in the kitchen. In this version we are either “paying homage to” or “making fun of” some over inflated chef. Guess them all and ask your waiter what you have won.

Tuna With Soba Noodles and Baby Greens
Ten ounce “Filet-o-flipper-free” tuna steak marinated in soy and ginger, grilled and served on baby lettuces with soba noodles in ginger sesame vinaigrette.
15.65

Chim Quay
Cornish game hen mostly boned, (de-boned? whatever) marinated with five spice powder and steamfried, served with empirical spicy cream sauce and, wild rice.
15.65

Pescado Chino
Ten ounce Swordfish steak, sautéed and served on a coriander corn waffle with Baily Red wine salsa.
15.65

Murgh Aloo Matar Anand
Two six ounce chicken breasts marinated in tandoori seasoning, stuffed with goat cheese, breaded with almond meal and served over a crushed potato with wicked red curry sauce, and sugar snap peas.
15.65

Eefbay Enderlontay
Ten ounce beef tenderloin fillet liberally covered in black pepper soya glaze, sautéed and served on steamed spinach with spicy potato puffs and mango salsa.
15.65

Poulet au Champignon Sauvage
Two six ounce chicken breasts sautéed with wild mushrooms, marsala and Asian demi-glace served with steamed rice.
15.65

B E V E R A G E S

Jasmine tea 1.55
(Alice: Drink This!!)

Also...
Coke 1.55
Diet Coke 1.55
Sprite 1.55
Orangina 2.35
Solé 2.35
Vietnamese Coffee 3.15

Caffeine Free Teas
Chamomile tea 2.35
Licorice Spice tea 2.35
Peppermint tea 2.35
Red Zinger tea 2.35
Orange Spice tea 2.35
Other weirdness 2.35

Flavored Teas
Lemon Spice tea 2.35
Earl Grey tea 2.35

Black Teas
Darjeeling tea 2.35
English Breakfast tea 2.35

D E S S E R T S

COCONUT ICE CREAM
TOASTED COCONUT ICE CREAM SERVED WITH CHOCOLATE TRUFFLE SAUCE
5.50

FROZEN GINGER SNAP YOGURT
MADE WITH GINGER AND WHITE PEPPER
(NOT FOR THE FAINT OF HEART, THIS IS REALLY SPICY.)
5.50

PHU THO HO CHI MINH FLAN
COCONUT CREME CARAMEL
5.50

CHOCOLATE CINNAMON ICE CREAM
ICE CREAM MADE WITH CHOCOLATE AND CINNAMON, GET IT?
5.50

CAPTAIN MORGAN'S EAST INDIAN SORBET
ORANGE AND MANGO SORBET WITH CURRY SPICES
5.50

GRAPEFRUIT GINGER TEQUILA SORBET
GRAPEFRUIT SORBET WITH GINGER, TEQUILA AND BLACK PEPPER
5.50



P P E T I Z E R S

EGG ROLLS

Two light crispy Lumpia wrapped egg rolls (pork or vegetarian) filled with cellophane noodles, carrots, cabbage and onion, served with mustard greens and nuoc cham.

4.70

CHILLED SPRING ROLLS

Two rice paper wrapped spring rolls filled with shrimp, chicken, leaf lettuce and rice noodles, served with cilantro and spicy peanut sauce. (Available vegetarian if you ask very, very nicely.)

5.50

WATER BUFFALO CHICKEN WINGS

Eight chicken wings fried and dipped in a spicy soya ginger glaze, served with blue cheese dip.

7.05

CRYSTAL SESAME SHRIMP

Lightly battered shrimp over fried rice noodles with a spicy, lemony sesame sauce.

11.75

GOAT CHEESE WONTONS

Five wontons filled with herby goat cheese and served with green sauce (green sauce? green sauce!).

5.50

Fried Potstickers

Five potstickers filled with shrimp and chicken, served with nappa cabbage salad and spicy orange soya glaze.

8.60

CAL-ASIAN CRAB CAKES

Two crab and fish cakes made with chives, ginger and hot chilies, served with mango salsa.

8.60

STUFFED PEKING PANCAKES

Four Peking pancakes served with a smoked chicken breast, baby bok choy, enoki mushrooms and Chinese salsa.

8.60

BATTERED FRIED CHICKEN WINGS

Eight chicken wings battered and deep fried, served with sweet and sour sauce.

7.05

IT'S NOT SATAY, IT'S SECRET SALTED CHICKEN

8.60

F R O M T H E

W O K

Broccoli Stir-fry

Broccoli, onions and bamboo shoots.

Vegetable Stir-fry

Broccoli, carrots, cabbage, onions, pea pods and sometimes baby corn.

Chow-mien Stir-fry

Vegetable stir-fry as above, on a bed of fried egg noodles.

Green Bean Stir-fry

Fresh green beans and onions in black bean sauce.

Spicy Golden Curry

Onions, scallions and cranberries stir-fried in a coconut milk curry sauce with plenty o' turmeric and cumin then dusted with ground peanuts.

Pea pod Stir-fry

Pea pods, onions, pineapple, bamboo shoots and tomato.

Bell Pepper Stir-fry

Multi-color bell peppers and onions stir-fried, Kung Pao style and topped with green onions and peanuts.

Spicy Imperial Stir-fry

Onions, scallions, ginger, garlic and lemon grass.

Fried Potato

Crispy fried thin sliced potato tossed with onion in a rich oyster sauce.

Fried Rice

Stir-fried rice, egg, bean sprout and onion.

ScandanAsian Stir-Fry

We sneaked this one in here at the end, it's a little bit different, kind of special, and doesn't really fit anywhere else – your choice of shrimp or chicken with wild mushrooms and asparagus, poached in parsley beurre blanc.

with CHICKEN 11.75
with SHRIMP 12.50
with SEA SCALLOPS 14.85

Items from the wok may be prepared with the following proteins:

TOFU 9.40
SHRIMP 13.30
LOBSTER 17.20
SEA SCALLOPS 14.10
CHICKEN BREAST 10.20
BEEF TENDERLOIN 12.50
WILD MUSHROOM 13.30
MOCK DUCK 10.20
CASHEWS 10.20
PORK 9.40

If you should have any special requests, combinations, or dietary concerns please let your waiter know. We would be happy to accommodate, on a time and materials basis. A good rule of thumb is; two bucks per protein, one per vegetable.



ITEMS WHICH

Defy CATEGORIZATION

Imperial Beef Salad

Beef tenderloin, sautéed with onions, garlic, ginger and lemon grass atop a bed of lettuce, fresh herbs, tomatoes, cucumbers and finished with fresh lemon juice.

11.75

Imperial Chicken Salad

Chicken, sautéed with onions, garlic, ginger and lemon grass atop a bed of lettuces, fresh herbs, and rice noodles.

10.95

Sweet and Sour

Onion, bell pepper and tomato in a sweet and sour sauce with your choice of the following:

Shrimp 13.30

Chicken Breast 10.20

Tofu 9.40

Pineapple Chicken

Cubes of chicken breast, onions and pineapple sautéed with an oyster sauce, served with rice.

11.75

Shrimp and Chicken Meatballs

Ground shrimp and chicken, poached then stir-fried with multi-colored bell peppers, onions, garlic, wild mushrooms and curry sauce.

14.10

Barbecue

Char grilled with an Asian barbecue sauce served over rice or on Vietnamese salad:

BEEF 12.50

CHICKEN 10.20

PORK 9.40

SHRIMP 13.30

MOCK DUCK 10.20

TOFU 9.40



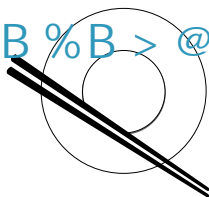
August Moon eschews the use of artificial colors, flavors (mock duck notwithstanding), or preservatives, where possible and would like to take this opportunity to publicly denounce the use of flavor enhancers such as MSG or marijuana.

*Most items can be made **spicy** or mild.*

*August Moon has been known to cater.
Ask us about your next home or office party.*

*Be good, have fun, eat well and don't shake the lava lamps.
Vivika e3 Martin (not her husband) Olander*

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