

STARTERS

*contained raw ingredients **contained spicy ingredients

A1	Dragonfries Taro, Sweet Yam, Potato fries	5.95
A2	Garden Roll-Gỏi Cuốn Bến Thành - <i>Poached Shrimp & Pork, bean sprouts, fresh herbs, rice vermicelli served with Peanut Sauce (2 Rolls)</i>	4.95
A3	Dragonfly Imperial Rolls- Chả Giò <i>Lump crabs, Shrimp & Pork , wood ear mushrooms taro served with Fish Sauce (2 Rolls)</i>	5.95
A4	Buddha Rolls - Chả Giò Chay <i>Crispy vegetarian rolls with taro, tofu, shiitake & wood ear mushrooms jackamar (2 Rolls)</i>	4.95
A5	Crab Rangoon Fried wonton stuffed with crab meat, cream cheese & herb (6)	4.95
A6	Dragonfly Wings - Cánh Gà Chiên Crispy Chicken Wings in Chef's special Sweet and Spicy Sauce (6)	8.95
A7	Grilled Sugarcane wrap with Shrimp Paste - Chạo Tôm Biên Hòa Grilled sugarcane wrap with seasoned shrimp paste (3)	8.95
A8	Sweet Chili Firecracker Shrimps - Tôm Hòa Tiến Crispy seasoned Jumbo shrimps, serve with Sweet Chili Sauce (4)	8.95
A9	Dragonfly Remoulade Gator bites – Cá Sấu Bát Trù ** Lightly battered alligator bites with Remoulade dipping sauce	12.95
A10	Salt Toasted Calamari - Mực Rang Muối Lightly batter five spices seasoned with scallions lemon, jalapeño, toasted garlic, served with Lime Dip	9.95
A11	Grape Leaves Beef Rolls- Bò Cuốn Lá Nho Marinated beef charbroiled and wrapped in grape leaves (4)	8.95
A12	Southern Sizzling Savory Crepe- Bánh Xèo Gia Định Savory turmeric crepe infused coconut milk filled with Shrimp, sliced Pork, Onion, Mung Beans adding Bean Sprouts served with <i>lettuce, assorted herbs and fish sauce dipping</i>	10.95
A13	Dragonfly Shrimp Fritters - Bánh Tôm Cổ Ngư Shrimps and julienned yam deep fried, served with lettuce, assorted herbs and fish sauce dipping (2)	12.95
A14	Dragonfly Rolls Sampler (For Two) (1) Garden Roll; (1) Imperial Spring Roll; (1) Buddha Roll	6.95
A15	Dragonfly Appetizer Combo Sampler (For Two) (2) Grape Leaves Beef Roll; (2) Sugarcane Grilled Shrimp Paste; (4) Crab Rangoon; (2) Dragonfly Wings	14.95

SALAD

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S1	Lime Cured Beef Salad - Bò Tái Chanh Carpaccio Vietnamese style - Thinly Sliced Lime Cured Beef* with spicy lemon vinaigrette, Asian basil, sliced red onions and roasted rice crusted	14.95
S2	Lotus Salad - Gỏi Ngó Sen Lotus stem, cucumbers, carrots, shrimp, pork <i>complimented with Shrimp chips and house fish sauce</i>	15.95
S3	Jellyfish Salad- Gỏi Sứa Tôm Thịt Jellyfish, celery, shrimps, pork complimented with shrimp chips and house fish sauce	15.95
S4	Dragonfly Pineapple Salad - Gỏi Khóm Dragonfly Fine shredded pineapple, purple cabbage, carrots, bell peppers, celery, mint, cilantro seafood adding sweet chili house vinaigrette topped with fried shallots and peanuts	14.95
S5	Beef Steak Salad on Mix Greens Char-broiled tender slices of flank steaks mixed with red onion, green onion, cilantro, roasted rice powder in a tasty vinaigrette dressing	14.95

VIETNAMESE BBQ

Sweet Lemongrass BBQ served with choice of: Lettuce Wrap, Vermicelli Noodles, Steam Jasmine Rice compliment with *Lettuce, Bean Sprouts, Mint, Basil, Shredded Cucumber, Pickled Carrots Daikon Radish sprinkles of ground Peanut and fish sauce.*
Add an Imperial Spring Roll (+2.00)

G1	Grilled Pork on Skewers (2)	9.95
G2	Grilled Lemongrass Beef on Skewers (2)	9.95
G3	Grilled Lemongrass Chicken on Skewers (2)	9.95
G4	Grilled Jumbo Shrimp on Skewers (2)	12.95
G5	Dragonfly BBQ Platter (For Two) Combination of Pork, Beef, Chicken Lemongrass on Skewers & Imperial Spring Roll	18.95

SAVORY SOUPS - PHO

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An authentic Vietnamese soup consisting of Rice Noodles in a delicate Beef or Chicken broth seasoned with star anise, cinnamon and cloves. Served with fresh basil, bean sprouts, lime, hoisin and sriracha hot chili sauce.

P1	Phở-tastic – A Delicacy! Poached Egg, Ox tails & Sliced Rare Filet Migon* served on the side	Mini – 13.95 Large - 15.95
P2	Phở Tái, Chín, Nạm, Gân, Sách The Work! Brisket, flank, soft tendon and bible tripe & Flank steak*	Mini – 6.95 Large - 8.95
P3	Phở Tái, Gân, Sách Soft tendon and bible tripe & Flank steak*	Mini – 6.95 Large - 8.95
P4	Phở Tái, Gân, Bò Viên Soft tendon and Vietnamese Meat Balls & Flank steak*	Mini – 6.95 Large - 8.95
P5	Phở Tái, Chín, Nạm Well- done Flank & Flank steak *	Mini – 6.95 Large - 8.95
P6	Phở Tái, Chín, Bò Viên Vietnamese Meat Balls & Flank steak*	Mini – 6.95 Large - 8.95
P7	Phở Tái Rare Flank steak*	Mini – 6.95 Large - 8.95
P8	Phở Gà Xé Phai Flat Rice Noodle Soup with Hand Shredded Free Range Chicken, served with Poached Egg on the side	Mini – 6.95 Large - 8.95
P9	Phở Hải Sản – Seafood Phở Delicious seafood noodle soups with Scallops, shrimp and squids	Mini – 10.95 Large - 13.95
P10	Phở Chay – Vegetarian Phở Rice noodle soup served with Tofu, Mushroom and assorted vegetbles in savory vegetarian broth	Mini – 6.95 Large - 8.95

Additional Topping Choices: (+2.50)

Tái - Eye round steak	Chín - Well- done brisket	Nạm - Well- done flank
Bò Viên - Vietnamese meatballs	Gân - Soft tendon	Sách -Bible tripe

Dragonfly Gourmet Selections

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SOUP

C1	Southern Tamarind Soup - Canh Chua Nam Bộ Sweet and sour soup with choice of catfish or shrimp, bean sprouts, tomatoes, pineapple and a combination of green vegetables in light broth and special sauce	15.95
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LAND

L1	Rotisserie Quails - Chim Cút Rôti House secret barbeque marinade quails, roasted to perfection, served on a bed of green and Steam Jasmine Rice	12.95
L2	Sizzling vacillated cubed filet - Bò Lúc Lắc Wok-seared cubed filet mignon* over a bed of fresh Watercress, Tomatoes, Sweet Onion with Lime Dip, served with Steamed Jasmine Rice	21.95
L3	Sizzling Dragonfly seared Rib Eyes Steak - Bò Bíp Tét Thiêt Bàng Wok-seared marinated Rib Eyes Steak* in House secret sauce, topped with fried egg in Hot Iron Plate & served with French-fries, side salad & Baguette	22.95
L4	Flank Steak Russet Potatoes - Bò Bíp Tét Khoai Tây Wok seared Sliced Flank steak* with crispy russet potatoes with house tomatoes sauce, served with Steam Jasmine Rice	14.95
L5	Ginger Beef Sliced flank steak stir-fired with ginger, green onion, garlic and bell pepper in house speical sauce	14.95
L6	Firecracker Beef Tender strips of ginger marinated beef flour dusted and fried 'til crispy, then wok-tossed with julienned green and red bell peppers and garnished with fresh cilantro	14.95
L7	Caramel Northern Style Claypot Pork Ribs - Sườn Kho Tộ Nam Bộ Braised Claypot Caramel Pork Ribs served with Steam Jasmine Rice	14.95
L8	DrunkenCornish-Hen - Gà Hầm Hoa Điêu Braised Cornish-hen in Hoa Điêu wine fromThiệu Hưng served with Steam Jasmine Rice	15.95
L9	Stir-Fried Chicken with Lemongrass and Chili - Gà Xào Sả Ôt** Served with Steam Jasmine Rice	12.95

SEA

*Served with Steam Jasmine Rice

01	Stir-Fried Squid with Chili Lemongrass - Mực Xào Sả Ôt** Chili Lemongrass seasoned Squid stir-fried with house sauce	15.95
02	Caramel Southern Style Clay Pot Catfish in - Cá Kho Tộ Nam Bộ Caramel Catfish braised in Clay Pot Southern Style	14.95
03	Salt Toasted Scallion Jumbo Shrimps - Tôm Rang Kim To** Slightly battered Jumbo Shrimps Salt toasted Five Spices dressed with Scallion and hot pepper	19.95
04	Dragonfly Hot Fish Crispy slices of seasonal white fish in a tangy, spicy sauce with stir-fried assorted vegetables **	17.95
05	Tamarind Whole Flounder Whole fish fired until crispy then cover with sweet and sour tamarind sauce **	Seasonal

HOUSE SPECIALS

#1	Clay Pot Baby Clam Rice - Cơm Tay Cầm Hén	11.95
#2	Clay Pot Combination Rice - Cơm Tay Cầm Thập Cẩm Combination of poultries and seafood clay pot rice with added quail eggs	13.95
#3	Dragonfried Rice - Cơm Chiên Dragonfly Your choice of shrimp, chicken, beef, or pork with bell pepper and basil in Dragonfly house sauce**	12.95
#4	Dragonfried Rice with Seafood Combination - Dragonfly Cơm Chiên Hải Sản Fried Rice with shrimps, scallops, squids with bell peppers and basil in Dragonfly house sauce**	17.95
#5	Dungeness Crab Meat Fried Rice - Cơm Chiên Cua Thái Bình Dương	15.95
#7	Dragonfly Stir-fried Noodle Special - Mì Xào Thập Cẩm Seafood & Chicken sautéed vegetable with your choice of Soft or Crispy Egg Noodles	15.95
#9	Dragonfly Wok - Fried Flat Rice Noodles – Dragonfly Hủ Tiếu Xào *choice of beef, chicken, shrimp or combination wok fried in Dragonfly Basil sauce**	14.95
#10	Stir-Fried Mixed Vegetable with Seafood - Rau Thập Cẩm Xào Hải Sản Seafood stir fired with assorted vegetable and served with steam jasmine rice	19.95
#11	Stir-Fried Shanghai Bok Choy with Tofu and Shitake Mushroom in garlic Served with steam jasmine rice	12.95
#12	Dragonfly Crawfish Seasoning choice of: Original Cajun Bang Bang (tangy coconut lemongrass house speical sauce) Spice Levels: Mild, Medium, Spicy, Extra Spicy**	Seasonal
#14	Dragonfly Steamed Blue Crab (by dozen)	Seasonal

VEGETARIANS

V1	Vegetarian Southern Sizzling Savory Crepe - Bánh Xèo Gia Đình	10.95
	Savory turmeric crepe infused coconut milk filled with vegetarian meat, onion, mung beans adding bean sprouts served with lettuce, assorted herbs and fish sauce dipping	
V4	Buddha Fried Rice - Cơm Chiên Phật Tử	11.95
	Fried rice with assorted vegetables carefully wrapped in steamed banana leaf	
V5	Buddha's Noodle - Mì Xào "Tủ Đầm"	14.95
	Assorted vegetables & tofu stir fried with your choice of soft or crispy egg noodles	
V7	Stir-Fried Mixed Vegetable - Rau Xào "Tủ Đầm"	12.95
	Assorted vegetable stir fried with tofu and vegetarian meat served with steam jasmine rice	
V11	Stir-Fried Vegetarian Chicken with Lemongrass and Chili - Gà Xào Sả Ớt Chay**	14.95
	Wok stir-fried chili lemongrass vegetarian chicken served with steam jasmine rice	
V12	Clay Pot Vegetarian Chicken Rice - Cơm Tay Cầm Gà Chay	11.95
	Herb seasoned vegetarian chicken clay pot rice	

DESSERTS

D1	Dragonfly Banana Sacs	6.95
	Crispy bites of banana sweet cheese-infused coconut served w/ coconut ice cream and drizzled w/ caramel and top with fresh fruits	
D2	Dragonfried Ice cream	6.95
	House specialty Vanilla fried ice cream sprinkles with roasted peanut bits	
D3	Flan- Caramel Custard	6.95
D4	Wild Black Sticky Rice Pudding with Taro	6.95
	Served with coconut milk and sprinkles with roasted peanut bits	
D5	Cardamom Wild Black Sticky Rice	6.95
	Cardamom- infused coconut wild black sticky rice serve with grilled pineapples or fresh mango top with coconut milk	

BEVERAGE

Fountain Soda	1.95
House coffee	2.95
Viet Slow Drip Coffee (Hot/Iced)	4.95
Young Coconut Juice	3.95
Fresh Fruit Smoothies with Jelly - Strawberry, Mango, Mix Berries, Avocado and Green Tea	4.95