

APPETIZERS

Hot & Sour Soup ... 14.95

Soft Shell Crab
Deep fried and served with tonkatsu (Japanese vegetable & tuna sauce) ... 7.95

Bacon Wrapped Scallops
With asparagus & served with teriyaki sauce ... 10.95

Crab Cake
Served with Tonkatsu sauce ... 6.95

Sugar Cane Shrimp
Grilled shrimp marinated with garlic spices & herbs on a sugar cane skewer ... 6.95

Fried Oysters
Served with Tonkatsu sauce ... 6.95

Lettuce Wrap
Ground chicken sautéed with garlic, onion & soy sauce served with fresh lettuce ... 4.95

Cacouni Shrimp
Jumbo shrimp coated with coconut flakes & deep fried with ginger sesame sauce ... 6.95

Thai Spring Roll
Cucumber, carrots, cilantro & lettuce wrapped in rice paper, served with peanut sauce ... 3.95

Singaporean Chicken Satay
Served with peanut sauce ... 5.50

Singaporean Pork Satay
Served with peanut sauce ... 5.50

Bruce's Fried Calamari
Served with tempura dipping sauce ... 6.95

Calamari Sauce
Sautéed with bell pepper, garlic & onion ... 6.95

Shrimp Tempura
Served with tempura sauce ... 6.95

Pepper Shrimp
Sautéed with garlic & pepper ... 6.95

Green Lip Mussels
Juicy mussels sautéed in garlic & wine broth ... 6.95

Shrimp de Jonghe
Sautéed with garlic & bread crumbs ... 6.95

Grilled Shrimp with Bleu Cheese Sauce
Bleu cheese lovers, be sure to try this! Sautéed with garlic, bread crumbs & bread dressing ... 6.95

Vegetable Tempura
Served with tempura dipping sauce ... 5.95

Pot Stickers ... 4.95

Thai Beef Lettuce Wrap
Thin sliced beef sautéed with Thai basil sauce, served with peanut sauce ... 6.95

Shrimp Cocktail ... 9.95

Bacon Wrapped Shrimp ... 9.95

STEAKS

The following dinners include salad with house vinaigrette

Diamond Beef

Grilled 12 oz. marinated ribeye with seasoning & spices. Served with sautéed vegetables & rice ... 46.95

Bruce's wine suggestion: Arzoo Cabernet Sauvignon

Carlos's Flirt

Grilled 8 oz. filet marinated with Bruce's garlic & soy seasoning & fresh herbs. Served with garlic parsley potatoes & sautéed vegetables ... 17.95

Bruce's wine suggestion: Kennedy Strong Cabernet Sauvignon

Chinatown Grill

Grilled marinated 10 oz. New York Strip with seasoning & spices. Served with red wine sauce, sautéed vegetables & rice ... 15.95

Bruce's wine suggestion: Rosemount Shiraz

Bulgogi

Korean style ribeye, thinly sliced & marinated with garlic, sesame, onion, soy seasoning & spices, then pan sautéed until tender & juicy. Served with vegetables, home made bun & rice ... 14.95

Bruce's wine suggestion: Cayu Pinot Noir

Teriyaki Beef

Served with sautéed vegetables & rice ... 13.95

Bruce's wine suggestion: Gray Norman Cabernet Merlot

Chi Chi Wang

Asian marinated beef pan sautéed. Comes with Mexican tortilla & served with bell pepper, onion, tomato & pea pods ... 13.95

Bruce's wine suggestion: Rosemount Shiraz or BV Coastal Pinot Noir

Flirt and Shrimp

Grilled 8 oz. filet with sautéed garlic shrimp. Served with garlic parsley potatoes & sautéed vegetables ... 26.00

Bruce's wine suggestion: Blackstone Merlot

Dan's Combo

Grilled 8 oz. filet & Mahi Mahi with spicy black bean sauce. Served with garlic parsley potatoes, sautéed vegetables & rice ... 23.95

Bruce's wine suggestion: BV Coastal Pinot Noir

Angus New York Strip

Grilled 14 oz. Angus New York Strip marinated with garlic soy seasoning & spices, along with red wine sauce. Served with garlic parsley potatoes, sautéed vegetables & rice ... 19.95

Bruce's wine suggestion: Arzoo Cabernet Sauvignon

Grilled Oriental Short Ribs

Mouth-watering short ribs marinated with Bruce's garlic & soy seasoning. Served with rice & vegetables ... 13.95

Bruce's wine suggestion: Blackstone Merlot

Grilled 8 oz. Flirt with 12 oz. Lobster Tail

Served with garlic parsley potatoes & sautéed vegetables ... 39.95

Bruce's wine suggestion: BV Coastal Pinot Noir

Bruce's Flirt Wrapped in with Chilean Sea Bass

Served with blue cheese sauce along with garlic potatoes & sautéed vegetables & rice ... 23.95

Bruce's wine suggestion: Gray Norman Cabernet Merlot

ORIENTAL

House Beef or Chicken

Sautéed with garlic, onion & soy on lettuce & rice ... 14.95

Bruce's wine suggestion: Arzoo Cabernet Sauvignon

Mongolian Beef

Sautéed with green onions on rice ... 8.95

Bruce's wine suggestion: Kennedy Strong Cabernet Sauvignon

Beef or Chicken Stir-Fry

Sautéed with pea pods, tomatoes, bell peppers, onions & baby bok choy on rice ... 8.95

Kung Pao Chicken

Sautéed with chicken & onions in mild, spicy garlic sauce on rice ... 8.95

Thai Basil Chicken

Sautéed with bell peppers & onions in Thai basil sauce on rice ... 8.95

Orange Chicken

Chicken deep-fried with light batter & covered with mid spicy & sweet tangy sauce on rice ... 8.95

Bruce's Chip

Layers of vegetables, toll & asparagus with pepper, tomato, served with rice & house salad (vegetarian's favorite) ... 12.95

Vegetable Stir-Fry ... 8.95

SEAFOOD

The following dinners include salad with house vinaigrette

Grilled Tuna

Marinated tuna with ginger soy seasoning. Grilled to medium & served with vegetable, sautéed & rice ... 45.95

Bruce's wine suggestion: Kennedy Strong Cabernet Sauvignon

Grilled Halibut

Marinated with ginger soy seasoning & spices. Served with sautéed portabella mushrooms & rice ... 16.95

Bruce's wine suggestion: Kennedy Strong Cabernet Sauvignon

Szechwan from the Sea

Grilled juicy scallops with spicy garlic & black bean sauce, accompanied by steamed garlic asparagus & rice ... 15.95

Bruce's wine suggestion: Dynamic Vineyard Sauvignon Blanc

Romeo & Juliet

Grilled chicken until tender & juicy accompanied by jumbo shrimp sautéed in spicy garlic sauce. Served with sautéed vegetables & rice ... 14.95

Bruce's wine suggestion: Schmitz Solus Pinot Noir, Richebourg

Carlo's Steamed Sole

Served with ginger sauce, sautéed vegetables & rice ... 14.95

Bruce's wine suggestion: Luni di Luna Pinot Grigio-Chardonnay

Chilean Sea Bass With Pepper Sauce

Grilled to perfection! Served with sautéed vegetables & rice ... 27.50

Bruce's wine suggestion: Santa Margherita Pinot Grigio

Blackened Salmon with Portabella Creme Sauce

Served with fried rice & sautéed vegetables ... 16.95

Bruce's wine suggestion: Kennedy Jackson Chardonnay

Grilled Mahi Mahi with Spicy Black Bean Sauce

Served with sautéed vegetables & rice ... 16.95

Bruce's wine suggestion: Carlo Pinot Noir or Kennedy Jackson Chardonnay

Firecracker Shrimp

Sautéed with garlic, bell peppers & snow peas in spicy tangy sauce. Served with rice ... 13.95

Bruce's wine suggestion: Dynamic Vineyard Sauvignon Blanc

Soft Shell Crab Dinner

Tempura style with Japanese Tonkatsu sauce. Served with sautéed vegetables & rice ... 22.95

Bruce's wine suggestion: Kennedy Jackson Chardonnay

Bacon Wrapped Scallop Dinner

Served with steamed garlic asparagus & rice ... 17.95

Bruce's wine suggestion: Dynamic Vineyard Sauvignon Blanc

Bruce's Friday Fish Fry

Very thin batter deep-fried. Served with vegetable & french fries. You can order this every day of the week ... 10.95

Bruce's wine suggestion: Fetzer Gewurztraminer

Sautéed Shrimp in Black Bean Sauce

Sautéed with portabella mushrooms & greens over rice ... 13.95

Bruce's wine suggestion: Ecco Domain Pinot Grigio

More items on back



PASTAS

Pasta Singaporean

Jumbo shrimp & BBQ pork sautéed with pea pods & onions in sweet soy sauce... **\$9.50**

Bruce's wine suggestion: Baruffi Col Diassiso

Pasta Chinese

Slices of beef sautéed with pea pods & onions in dark, sweet soy sauce... **\$9.50**

Singaporean Soup Noodle

Slices of beef, shrimp & vegetables in light soup... **\$9.50**

Bruce's wine suggestion: Cave Pind Noir

Banana Noodle

Scallops & garlic sautéed with shrimp, chicken, nesting on hot noodles... **\$9.50**

Bruce's wine suggestion: Eco Domain Pinot Grigio

Tropical Pineapple Fried Rice

Jasmine rice sautéed with egg & onions accompanied by grilled marinated chicken & pineapple... **\$9.25**

Bruce's wine suggestion: Jekel Riesling

CHICKEN

The following dinners include salad with house vinaigrette

Teriyaki Chicken

Grilled marinated chicken with garlic & soy. Served with vegetables & rice... **\$10.50**

Bruce's wine suggestion: Kendall Jackson Chardonnay

Diamond Chicken

Grilled chicken, pineapple & onion. Served with sautéed beef, pepper, tomatoes, pea pods, onions & rice... **\$10.50**

Bruce's wine suggestion: Eco Domain Pinot Grigio

Strawberry Chicken

Deep-fried chicken with light batter. Covered with strawberry sauce. Served with sautéed beef, pepper, tomatoes, pea pods, onions & rice... **\$10.50**

Bruce's wine suggestion: Luna di Luna Pinot & Chardonnay

Singapore Curry Chicken

Chunks of chicken braised in Singapore curry spices & vegetables. Served with home made bun & rice... **\$10.50**

Bruce's wine suggestion: B.V. Coastal Pinot Noir



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FRIED RICE

Plain Fried Rice... **\$4.50**

Bacon Fried Rice... **\$5.50**

BBQ Pork Fried Rice... **\$6.50**

Beef Fried Rice... **\$6.50**

Chicken Fried Rice... **\$6.50**

Shrimp Fried Rice... **\$8.50**

Veggie Fried Rice... **\$6.50**

Combo Fried Rice... **\$9.50**

(beef, chicken & shrimp)

SLIDES

Rice... **\$10.00**

Sautéed Garlic Parsley Potatoes... **\$2.50**

Sautéed Portabella Mushrooms... **\$3.25**

Green Beans in Garlic Oil... **\$4.95**

Fresh Steamed Garlic Asparagus... **\$3.50**

Pasta in Garlic... **\$3.50**

KIDS' KORNER

(10 years and under)
All kids meals are served with a fruit cup and fried rice or french fries

Shrimp Tempura... **\$6.50**

Teriyaki Beef... **\$5.50**

Teriyaki Chicken... **\$4.95**

Chicken Fingers... **\$4.95**

Chicken Satay Jr... **\$4.95**

DESSERTS

All desserts are home made by Bruce

Tramisu

Coffee & Kahlua flavored pastry topped with light cream cheese & fruit sauce (Bruce's favorite)... **\$5.95**

Singapore Cheesecake

With cream flavor... **\$5.95**

Tropical Fruit with Champagne Mousse... **\$4.95**

Pastry Tulip with Three Fruit Sauce... **\$5.95**

Pastry Tulip with Ice Cream... **\$3.50**

DRINKS

Coke, Diet Coke, Sprite (free refills)... **\$1.75**

Juice (orange, grapefruit, cranberry, pineapple)... **\$2.50**

Hot Tea... **\$1.75**

Coffee Iced Tea... **\$1.75**

Milk... **\$1.25**

- All parties of 8 or more will have a \$50 gratuity added
- Carry-outs available
- All prices subject to change
- Private cooking classes with Bruce available for parties of 10 or more. Ask staff for information.



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