

CHINA GRILL DINNER

The art of sharing > The spirit of China Grill's food is the spirit of a journey shared — the seeds for which were planted seven centuries ago when the great explorer Marco Polo returned home to share exciting new foods from the empire of Kublai Khan.

Today China Grill gathers ingredients from around the globe to compose its signature World Cuisine. To best enjoy dinner here, consider it a journey to be taken together. Order as a group, & explore different dishes from different parts of the menu. Portions are dramatically presented & meant to be shared (Your server will be happy to guide you). Make courses whatever you want — there are no rules, just enjoy.

APPETIZERS

Spicy beef & scallion dumplings
soy ginger sauce
24

Crab cakes
tomatillo-pineapple salsa & mustard-sake sauce
28

Lamb spare ribs
plum & sesame glazed
25

Curried chicken satay
chilled sesame noodles & toasted peanut sauce
22

Lobster pancakes
stir fried with wild mushrooms, red chili, scallions & coconut milk
32

Tempura sashimi
hot mustard champagne sauce
22

Kobe beef tartare
chinese mustard sauce & crisp wontons
38

Thai shrimp cakes
cactus-mango salsa & black mole vinaigrette
21

Marinated tempura tofu & shiitake mushroom potsticker
kimchee aioli, herb & enoki salad
18

China Grill noodle of the day
"market price"

ENTREES

Wild mushroom profusion pasta
sake Madeira cream sauce
29

Barbecued salmon
Chinese mustard sauce & stir fried greens
35

Pan seared spicy tuna
avocado sashimi & wakame seaweed salad
42

Grilled garlic shrimp
black fettuccini & red curry coconut sauce
39

Shanghai lobster
ginger, curry & crispy spinach
99

Sweet soy marinated skirt steak
wok sautéed lo mein noodles & tempura shiitake mushrooms
37

Grilled Szechuan beef
sake, soy, spicy shallots & cilantro
42

Curry miso butterfish
sweet soy glazed Chinese broccoli & yuzu-miso butter sauce
42

Sake marinated "drunken" chicken
ponzu sauce, sweet crispy onions & Asian slaw
35

Duck two ways
pan seared breast with chocolate-orange sauce & "Moo Shu" style confit of leg with spicy hoisin sauce
39

Korean kalbi rib-eye
truffled artichoke-potato hash
56

Juniper rubbed rack of lamb
crispy potato cake, Asian pear chutney & cider vinegar sauce
42.00 Half Rack
72.00 Whole Rack

Spicy "Japanese style" Kurobuta pork loin
Asian mole pork tostadas & curry gazpacho
37

Edamame & vegetable risotto
red pepper coulis & miso grilled vegetables
27

Chinese BBQ braised beef short ribs
goat cheese mashed potatoes & mushroom soy demi-glacé
38

SALADS

Confucius chicken salad
sesame oil vinaigrette
21

Crackling calamari salad
lime miso dressing
22

Peking duck salad
crispy wontons & tangerine orange dressing
23

Baby lettuce salad
grilled hearts of palm, marinated artichokes, warm tempura goat cheese & Chinese apple vinaigrette
19

Caesar salad
ginger aioli, spiced roasted cashews & crispy wontons
18

ACCOMPANIMENTS

Wasabi mashed potatoes
9

Crispy spinach
10

Five vegetable fried rice
10

Lobster mashed potatoes
15

Avocado salad fried rice
12

Duck fried rice
12

Bamboo steamed vegetables
9

Stir fried spicy Chinese long beans
10

Wok sautéed vegetables
9

A 18% discretionary gratuity will be added to all parties of 6 or more.

"Thoroughly cooked foods of animal origin such as beef, eggs, fish, lamb, milk, poultry or shellfish reduces the risk of foodborne illness."

"Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked."



Michael Schmidt
Executive Chef
China Grill Las Vegas

China Grill "Classics"