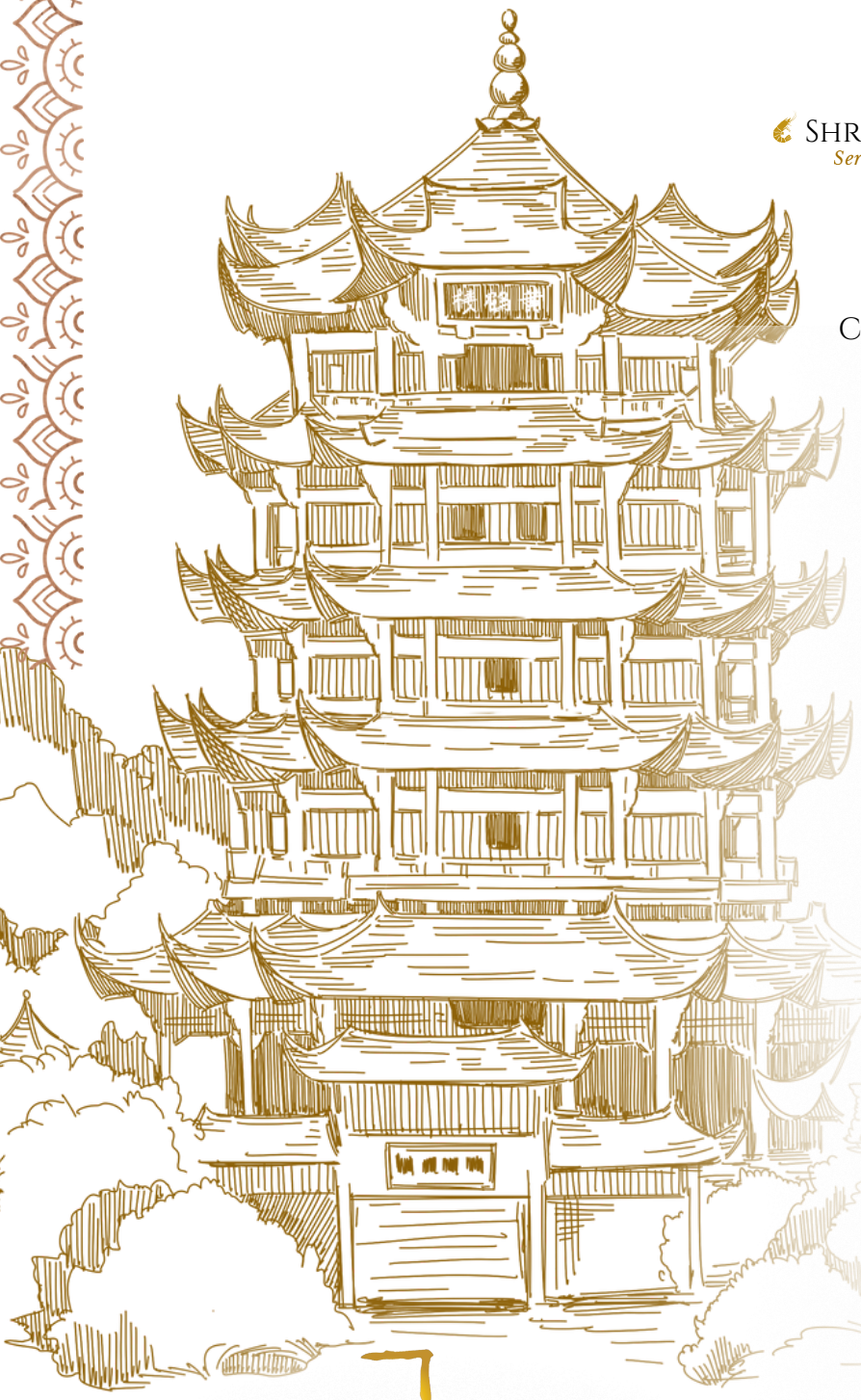
# Port Washington RESTAURANT WEEK

**$21 PER PERSON | 2 COURSE LUNCH MENU**

**SUNDAY, OCTOBER 19- SUNDAY, OCTOBER 26 | 12PM - 4PM**

+ 18% GRATUITY AND TAX



## APPETIZERS TO START

*CHOOSE ONE*

**Shrimp Pot Stickers**
*Served with scallion brown sauce*

**Shishito Peppers**
*Mildy Spicy*

**Chicken Satay**
*Chicken skewer cooked in a peanut sauce*

**Jade Wings**
*Choice of Bourbon, Teriyaki, or Sriracha*

**Crispy Calamari** (+$3)
*Fried Squid served with sweet chili sauce*

**Maki Roll**
*Choice of: Spicy Yellowtail, Spicy Tuna or Spicy Salmon*

**Chicken Tikka** (+$3)
*Marinated grilled chicken in garlic, yogurt and spices*

## CHOOSE YOUR ENTREE

*CHOOSE ONE*

**Teriyaki Steak Taco**
*Two teriyaki skirt steak tacos served with guac and sour cream*

**Cauliflower Manchurian Roll**
*Crispy cauliflower in a manchurian glaze, rolled with cucumber, and avocado, topped with spicy mayo and scallions*

**Wok Charred Vegetables**
(with choice of white, basmati or brown rice)
*Wok vegetables in a brown sauce*

**Basil Ginger Chicken**
(with choice of white, basmati or brown rice)
*Onion, red chilli bell pepper & string bean*

**Shrimp & Broccoli** (+$4)
(with choice of white, basmati or brown rice)
*Shrimp & Broccoli cooked in a chinese style brown sauce*

JADE
EATERY & LOUNGE
MODERN ASIAN FUSION

## *Make It Bottomless!*

*Add $30 to your entree for 90 min of bottomless Forest Hills, Mimosas, Bellinis, or Berry Bubbly.*

*indicates spicy • indicates vegetarian option• indicates shell fish*

*•Some of our dishes may contain nuts, please advise your server regarding any allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

JADE
EATERY & LOUNGE
MODERN ASIAN FUSION

# Port Washington RESTAURANT WEEK

**$48 PER PERSON | 3 COURSE DINNER**

SUNDAY, OCTOBER 19- SUNDAY, OCTOBER 26 | 5PM - 10PM

+ 18% GRATUITY AND TAX

## APPETIZERS

*(Choose one)*

TERIYAKI STEAK TACO
*Teriyaki Skirt Steak in a corn tortilla*

SWEET POTATO ROLL
*Crunch topping, spicy mayo, sweet potato, avocado & cucumber*

CHICKEN TIKKA
*Boneless Tandoori Chicken*

VEGETABLE MANCHURIAN
*Mixed vegetable balls that come Dry or with Gravy*

KAI CHI CHICKEN
*Lollipop chicken tossed in scallions, onions, cilantro, ginger, garlic*

DUMPLINGS
*(chicken or vegetable)*
*Steamed or Fried*

## ENTREES

*(Choose one)*

MONGOLIAN STEAK
*(Includes white, brown or basmati rice)*
*Skirt steak cooked with a scallion and onion sauce*

BUTTER CHICKEN
*(Includes white, brown or basmati rice)*
*Tandoori grilled chicken, simmered in smooth tomato gravy with fresh cream*

SUSHI LOVER
*Choice of House + Maki Roll*
*Choose from: Guru, Jade or East House Roll + any Maki Roll from the Main Menu*

PAD THAI
*(veg, chicken, steak, or shrimp)*
*Made with tamarind, peanut, bean sprout, tofu*

SZECHWAN DELIGHT
*(Chicken or shrimp )*
*Choice of protein in a crushed red pepper sauce*

RED SNAPPER (+$5)
*Comes with shoestring fries and vegetables*
*Choice of Sauce: Black Bean, Oyster, Basil Ginger or Szechwan*

CRISPY SALMON TERIYAKI
*(Includes white, brown or basmati rice)*
*With edamame, bokchoy, and soy ginger in teriyaki sauce*

DRUNKEN NOODLE
*(Chicken or Vegetable)*
*Flat noodles cooked with bell peppers, onions, scallions and basil*

SEAFOOD SPECIAL LO MEIN (+$5)
*Lobster, Squid, Shrimp, Bokchoy Napa cabbage and ginger topped with scallions*

TERIYAKI SKIRT STEAK (+$10)
*(includes white, brown or basmati rice)*
*Caramalized onion, shoestring potato and vegetables*

## DESSERT

*(Choose one)*

F.B.I *or* CHEESECAKE *or* CHOCOLATE LAVA CAKE

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Celebrate the community during PORT WASHINGTON RESTAURANT WEEK