

Appetizers

1	GỎI CUỐN <i>summer rolls w/ shrimp & pork</i>	2.95
2	TÔM THỊT NƯỚNG <i>summer rolls - shrimps & grilled pork</i>	3.50
3	TÔM GÀ NƯỚNG <i>summer rolls shrimps & grilled chicken</i>	3.50
4	GỎI CUỐN CHAY <i>summer rolls vegetarian</i>	2.95
5	CHẢ GIÒ <i>crispy egg rolls</i>	3.50
6	CHẢ GIÒ TÔM <i>crispy shrimp egg rolls</i>	3.50
7	TOM YUM <i>spicy and sour lemongrass soup with mushroom, chili paste and lime leaves.</i>	3.95
	w/ shrimps & pork	4.95
	w/ shrimps & squid	4.95
8	CÁNH GÀ CHIÊN BƠ <i>chicken wings w/ buttery sauce</i>	4.95
9	BÁNH BÈO <i>steamed rice flour cakes topped w/ crushed shrimp, dried shallots, & scallions</i>	5.95
10	CHIM CÚT QUAY <i>roasted quails</i>	8.95
11	BÁNH XÈO. <i>A traditional mixture of shrimps, pork, & bean sprouts in a delicate batter folded into a crepe and fried until crisp. Served with lettuce, mints & fish sauce on the side</i>	7.95
12	BÒ TÁI CHANH / BÒ TÁI ME <i>thinly sliced lemon-cured (or tamarind-cured) beef w/ herbs, basil & crushed peanut</i>	8.95
13	TÔM TÁI CHANH <i>lemon-cured shrimps w/ herbs, basil & crushed peanut</i>	10.95
14	LẠC VIỆT ĐẶC BIỆT - LV Appetizer:	15.95
	<i>Chả Giò Tôm, Chả Giò, Nem Nướng, Thịt Nướng, Chạo Tôm</i>	
	<i>Shrimp egg roll, pork egg roll, grilled pork balls, grilled pork, & grilled ground shrimp on sugar cane</i>	
15	TAM BỬU KHAI VI - Three Treasures Appetizer:	9.95
	<i>Chả Giò, Gỏi Cuốn, Cánh Gà Chiên Dòn</i>	
	<i>egg rolls, shrimp & pork rice paper rolls & sesame chicken wings</i>	
16	ẾCH XÀO LĂN <i>frog legs in curry sauce</i>	15.95
17	CUA LỘT CHIÊN <i>golden soft shell crab tempura</i>	15.95
18	NGHÊU HẤP XÀ <i>clams simmered w/ basil & lemongrass</i>	15.95
19	NGHÊU XÀO DẦU HÀO <i>clams sautéed in oyster sauce</i>	15.95
20	NGHÊU XÀO TƯƠNG ĐEN <i>clams sautéed in black bean sauce</i>	15.95

Salad *a la Vietnam*

- 21 **ĐU ĐỦ KHÔ BÒ** shredded papaya topped with **LẠC VIỆT** beef jerky. Served with a special dressing, basil, & crushed peanuts **6.95**
- 22 **ĐU ĐỦ** hay **XOÀI** hay **NGÓ SEN** shredded papaya or mango or lotus stem mixed w/ cucumbers, carrots, & celery in a tangy sweet & lemon zest dressing, topped w/ mints & crushed peanuts **9.95**
w/ shrimps & pork **10.95**
w/ shrimps & squid **10.95**
Xoai (Mango) is seasonal
- 23 **LV GARDEN SALAD** served w/ vinaigrette dressing a la Vietnam **8.95**
w/ grilled shrimps **8.95**
w/ grilled chicken **7.95**
- 24 **DỪA LEO** mixture of sliced cucumbers with rare lemon-cured beef in a lemon zest dressing topped w/ basil & crushed peanuts **10.95**
- 25 **TÔM MỰC** Thai style shrimp and squid salad mixed with sliced cucumbers, celery, & tomatoes in a semi-spicy, tangy lemon zest dressing, topped w/ basil & peanuts **12.95**
- 26 **GỎI GÀ** hay **VỊT** shredded cabbage tossed with cilantro, peanuts, oriander herbs, lime juice, fried onions in a house dressing served with ginger sauce. **10.95**
w/ chicken **10.95**
w/ duck **12.95**

Noodle Soup

Soups are served w/ a plate of bean sprouts, fresh basil/ mints, a lime wedge & green jalapeno peppers on the side.

PHỞ

	Regular	Large
27 PHỞ LV <i>beef noodle soup (all toppings)</i>	7.95	8.95
28 PHỞ BÒ <i>beef noodle soup (up to 4 toppings)</i>	6.95	7.95
Toppings:		
Tái <i>eye-round steak</i>	Sách <i>bible tripe</i>	Nạm <i>flank</i>
Bò Viên <i>beef meatball</i>	Gân <i>soft tendon</i>	Chín <i>well done</i>
29 PHỞ GÀ <i>chicken rice noodle soup</i>	6.95	7.95

Egg or Rice Noodle Soup

30 LV Special <i>served w/ pork, shrimp, squid, & fish combo</i>	8.95
31 TÔM THỊT <i>shrimp & char siu pork</i>	6.95
32 VỊT TIỀM <i>slow cooked duck topped w/ shanghai bok choy</i>	7.95
33 BÒ KHO <i>beef stew w/ carrot & sweet onions</i>	7.95
34 HỦ TIỂU NAM VANG <i>Phnom Penh style clear noodles w/ pork, shrimp, squid, fish balls, & a quail egg</i>	7.95

Rice Vermicelli Noodle Soup

35	BÚN BÒ HUẾ thick rice noodles w/ sliced beef, pork & boneless pork hock  SPICY	6.95
36	BÚN MĂNG GÀ (hay VỊT) chicken or duck w/ bamboo shoot	7.95
37	BÚN RIÊU ground shrimp, crabmeat, tomato, & tofu	6.95
38	CANH BÚN northern Vietnamese style, seasoned ground shrimp, crabmeat, tomato & water spinach	6.95
39	BÚN MỌC northern Vietnamese style w/ pork meatballs	7.95
40	THỊT BÒ THUÔN HÀNH RĂM northern Vietnamese style w/ rare thin slice beef and a touch of oriander herbs	7.95
41	BÚN THANG northern Vietnamese style combination of shredded chicken, sliced eggs, lean pork and herbs	7.95
42	BÚN ĐIỀU CÁ northern Vietnamese style tilapia filet and sliced tomato in a savoury tangy broth with a touch of galangal	7.95
43	BÚN MẮM the savory flavor of fermented fish broth over noodles w/ fish filet, shrimp, squid, & pork	8.95
44	BÚN THÁI the savory flavor of lemongrass & bai makrut broth over noodles w/ fish filet, shrimp, squid, & beef  SPICY	8.95
45	BÁNH CANH CHẢ CÁ TÔM Vietnamese udon noodles w/ shrimp, & seasoned fish balls	8.95
46	BÁNH CANH GIÒ HEO Vietnamese udon noodles w/boneless pork hock	7.95
47	BÁNH CANH HẢI SẢN Vietnamese udon noodles w/sea food	8.95
	Add giò cháo quẩy	.95
	Add Ốc	1.95

Slow Cooked Rice Soup – Congee

48	Choice of chicken / ground beef	6.95
49	Choice of duck/ tilapia filet/ seafood	7.95
	Add giò cháo quẩy	.95

Specialty Vietnamese Rice Crepe

Steamed rice flour crepes w/ various fillings & toppings,
served w/ steamed bean sprouts, basil, & special fish sauce

- 50 **BÁNH CUỐN LẠC VIỆT** Rice Flour Crepe Special 7.95
combination of plain, ground pork , & ground shrimp rice crepes served w/ seasoned pork loaf
- 51 **BÁNH CUỐN NHÂN THỊT / BÁNH ƯỚT CHẢ LỤA** 6.95
rice crepes filled w/ sautéed ground pork , mushroom, & onions plain rice crepes topped w/ seasoned pork loaf
- 52 **BÁNH CUỐN THỊT NƯỚNG / GÀ NƯỚNG** 7.95
rice crepes filled w/ grilled pork or grilled chicken
- Add ground shrimp on sugar cane OR* 4.95
pork meatball 4.95
Add grilled chicken OR grilled pork 2.95
Add egg roll , OR seasoned pork loaf 1.50

Fried Rice

- Choice of*
- 53 **ĐỒ BIỂN** seafood / **TÔM** shrimp / **DƯƠNG CHÂU** 7.95
combination of shrimp, chinese sausage & pork char siu
- 54 **GÀ** chicken hay **BÒ** beef 6.95

Vermicelli Noodles

- served w/ fresh lettuce, mints, topped with crushed peanut*
- 55 **BÚN LẠC VIỆT** 10.95
Thịt Nướng, Chả Giò, Chạo Tôm, Bò Nướng
Lạc Việt special: grilled pork, grilled ground shrimp on sugar cane, grilled beef, & egg roll
- 56 **BÚN CHẢ HÀ NỘI** Hanoi style grilled pork platter 8.95
- 57 **BÚN THỊT** hay **GÀ NƯỚNG** grilled pork or chicken 6.95
- 58 **BÚN BÒ** hay **TÔM NƯỚNG** grilled beef or shrimp 8.95
- 59 **BÚN BÒ GÀ XÀO** hay **GÀ XÀO** 8.95
sautéed lemongrass beef or chicken
- Add an egg roll* 1.50

Rice Platter

Served w/ jasmine rice or seasoned rice

- 60 **CƠM LẠC VIỆT ĐẶC BIỆT** bì, sườn, chả, trứng, tôm nướng **8.95**
Lạc Việt Rice Special: grilled shrimp, julienne pork, grilled pork chop, steamed pork loaf, & sunny side up egg
- 61 **CƠM BÌ SƯỜN CHẢ** **6.95**
julienne pork, grilled pork chop, & steamed pork loaf
- 62 **CƠM HEO** hay **GÀ NƯỚNG** *grilled pork or chicken* **6.95**
- 63 **CƠM TÔM** hay **BÒ NƯỚNG** *grilled shrimp or beef* **8.95**
- 64 **CƠM BÒ** hay **GÀ XÀO** **8.95**
sautéed lemongrass beef or chicken
- 65 **CƠM GÀ HẢI NAM** *chicken Hai Nam style* **8.95**
pineapple rice topped with steamed chicken served with ginger fish sauce
- add soup OR sunny side up egg* **.95**

Wok Fried Noodles

- 66 **MÌ XÀO DÒN** hay **MỀM** *choice of crispy or soft egg noodles stir fried w/ mixed vegetables sautéed in ginger sauce*
- Combination of shrimp, beef, & chicken* **11.95**
- Combination of shrimp, scallop, & squid* **14.95**
- 67 **PAD THAI STYLE** *rice noodles stir fried w/ shrimp, chicken, eggs, bean sprouts, tofu, & scallions topped w/ crushed peanuts* **11.95**
- 70 **PHỞ ÁP CHẢO ĐỒ BIỂN** **14.95**
crispy pan fried rice noodles w/ shrimp, squid, scallop, & mixed vegetables sautéed in ginger sauce
- 71 **BÚN XÀO SINGAPORE** *rice noodles sautéed w/ pork, chicken, garnished with thinly sliced egg, carrot, celery, onions and a touch of curry powder seasoning.* **11.95**

Vegetarian

- 72 **GỎI CUỐN CHAY** 2.95
tofu rice paper rolls served w/ peanut dipping sauce
- 73 **PHỞ CHAY** 7.95
vegetarian noodle soup healthy vegetarian soup with rice noodles topped with tofu and vegetables
- 74 **MÌ QUẢNG CHAY** 7.95
flat egg noodle soup w/ tofu, bamboo & mushrooms. topped w/ crushed peanuts & mints
- 75 **CƠM CHIÊN CHAY** 6.95
vegetarian fried rice fried rice w/ tofu, peas, carrots and onions
- 76 **CARI CHAY** 7.95
vegetarian curry a mixture of tofu, bamboo, mushrooms, potatoes, & sweet potatoes simmered in coconut milk & curry sauce served w/ jasmine rice
- 77 **BÔNG CẢI XANH XÀO TỎI** 8.95
broccoli crowns sautéed in garlic sauce served w/ jasmine rice
- 78 **GÀ CHAY** hay **BÒ CHAY XẢ ỚT** 8.95
vegetarian chicken or vegetarian beef sautéed w/ lemongrass in chili sauce served w/ jasmine rice
- 79 **ĐẬU HŨ CHIÊN XẢ ỚT** 8.95
fried tofu sautéed w/ lemongrass in chili sauce served w/ jasmine rice
- 80 **ĐẬU HŨ XÀO NẤM** 8.95
fried tofu sautéed w/ mushrooms in a light ginger sauce served w/ jasmine rice
- 81 **ĐẬU HŨ, ĐẬU QUE, NẤM XÀO CARY** 8.95
fried tofu, mushrooms, & green beans sautéed in curry sauce served w/ jasmine rice

Chef's Special

Served w/ jasmine or brown rice

- 82 **VIT ROTI a la Vietnam – Duck a la Vietnam** 18.95
marinated semi-boneless duck browned to perfection topped w/ buttery flavored sauce with sautéed vegetable medley on the side.

Suggested Wine : Louis Martini Nappa Cabernet

- 83 **TAM BỮU HẢI SẢN** combination of three seafood treasures 24.95
shrimp sautéed in sweet & sour chili sauce, squid tossed in five spices & crispy tilapia filet coated in tempura batter served w/ steamed mixed vegetables & sweet chili sauce on the side.

Suggested Wine : Whithaven Sauvignon Blanc

- 84 **TAM BỮU THẬP CẨM** combination of three specials 20.95
white boneless chicken breast sautéed w/ ginger & chili sauce, coupled w/ grilled lemongrass beef & pork sautéed w/ vegetable medley.

Suggested Wine : Bogle Petite Syrah

- 85 **CARY ĐÊ** goat meat curry 22.95
tender goat meat in authentic Vietnamese curry sauce with carrot, & sweet onions served in hotpot.

Suggested Wine : Murphy Goode Merlot

CÁ HỒNG – Whole Red Tilapia

- 86 **NƯỚNG CUỐN BÁNH TRÁNG** 26.95
Roll your own rice paper roll w/ grilled whole fish, rice vermicelli, mints, lettuce, and dip in fish sauce

- 87 **HẤP HÀNH GỪNG** 22.95
steamed whole fish w/ ginger & scallion sauce

- 88 **CHIÊN DÒN** 22.95
crispy deep fried fish w/ your choice of

SỐT CÀ tomato sauce **SỐT XOÀI** mango sauce

SỐT ME tamarind sauce **SỐT GỪNG** ginger sauce

SỐT CHUA NGỌT sweet & sour sauce

Suggested Wine : Schloss Vollrads Riesling

Dinner Entrees

- 89 **CANH ĐẬU HŨ HẸ w/ TÔM or THỊT BẦM** 9.95
leek soup w/ tofu & ground shrimp or pork
- 90 **CANH CẢI XANH CHẢ CÁ** 11.95
mustard greens soup w/ seasoned fish balls
- 91 **CANH CHUA CÁ hay TÔM** (small) 12.95 (large) 18.95
sweet & sour soup w/ bone in red tilapia or shrimp
- 92 **CÁ KHO TỘ hay THỊT KHO TỘ** (small) 12.95 (large) 18.95
caramelized bone in red tilapia cooked in a clay pot
Add thịt heo 2.95
- 93 **FILET CHIÊN SẢ ỚT -** *crispy fried tilapia filets* 15.95
seasoned with lemongrass and chili then crispy fried
Add dưa giá 3.95
- Your choice of : Shrimp, Squid or Scallop**
- 94 **XÀO CHUA NGỌT KIỂU THÁI** w/ basil sauce 15.95
mixed w/ pineapple chunks , cucumbers, tomatoes, and celery sautéed w/ Thai style sweet & sour basil sauce.
- 95 **SATAY with SATAY sauce** 15.95
sautéed with satay sauce – a mild peanut, cinnamon, curry and coconut cream blended sauce.
- 96 **XÀO SẢ ỚT** sautéed in lemongrass & chili sauce 15.95
- 97 **RANG MUỐI** (shell on) wok tossed in five spices topped w/ green & red bell peppers, & onions 15.95
- 98 **XÀO CHUA NGỌT** sautéed in sweet & sour sauce 15.95
Special w/ all seafood 20.95

Sautéed Boneless Chicken Breast

Suggested Wine : Fetzer Merlot

- 99 **SẢ ÓT** lemongrass & chili sauce  **SPICY** 8.95
- 100 **RAU THẬP CẨM** 8.95
vegetable medley (baby corn, snow peas, celery, mushrooms, carrots, broccoli, bok choy, & bambo)
- 101 **GỪNG** ginger & chili sauce  **SPICY** 8.95
- 102 **LÁ QUẾ** basil sauce 8.95
- 103 **XÀO LĂN** curry sauce  **SPICY** 8.95

Sautéed Beef

Suggested Wine : McMurray Ranch Pinot Noir

- 104 **SẢ ÓT** lemongrass & chili sauce  **SPICY** 9.95
- 105 **RAU THẬP CẨM** 9.95
vegetable medley (baby corn, snow peas, celery, mushrooms, carrots, broccoli, bok choy, & bambo)
- 106 **GỪNG** ginger & chili sauce  **SPICY** 9.95
- 107 **XÀO LĂN** curry sauce 9.95
- 108 **BÒ XÀO SALAD XOONG** sliced of beef sautéed with 12.95
onions served with a bed of fresh watercress with tangy zesty dressing.
- 109 **BÒ LÚC LẮC** cubed beef sautéed w/ butter, garlic, & 12.95
black pepper sauce

Lạc Việt Hot Pot

Cook at your own pace with our soup on a fire pot - served w/ vegetable medley and noodles

	<i>small</i>	<i>large</i>
110 LÀU HẢI SẢN <i>seafood combination</i>	32.95	39.95
111 LÀU THÁI <i>seafood combination Thai style</i>  SPICY	32.95	39.95
112 LÀU CANH CHUA CÁ hay TÔM <i>sweet & sour soup w/ fish or shrimp</i>	32.95	39.95
113 LÀU ĐIỀU CA <i>pompano</i>	37.95	45.95
114 LÀU LƯƠN <i>eel</i>	37.95	45.95
115 LÀU DÊ ĐẶC BIỆT <i>goat</i> <i>(Add extra goat meat & broth \$12.95)</i>	37.95	45.95

*Add noodles 2.50 broth 4.95 vegetables 4.95
rau lẩu mắm 8.95 thịt/cá /tôm 9.95*

Desserts

Chè Ba Màu <i>mung bean, black bean, agar jelly served with coconut milk</i>	3.95	SÂM BỔ LƯỢNG <i>mix nut lotus seed, longan in light syrup</i>	3.95
FLAN <i>creamy egg custard baked in caramelized syrup served chilled</i>	4.95	MIXED FRUIT & YOGURT <i>Seasonal fruits served w/yogurt</i>	4.95