

gingerroot

DINNER MENU

APPETIZERS

CRISPY SPRING ROLLS (SHANGHAI STYLE) stuffed with ground pork, carrots, and water chestnuts, with sweet & sour sauce	7.00
CRISPY SPRING ROLLS (VIETNAMESE STYLE) with lettuce wrap, stuffed with ground pork and crab meat, with a lime dipping sauce	7.00
CHICKEN WINGS deep fried and served with a lemon dipping sauce	7.00

ENTREES

(except for steak and noodles, all dishes are served with jasmine rice)

MORCON rolled sirloin beef filled with chorizos, ham, roasted peppers, olives, and carrots, served in a delicious gravy	12.95
ASIAN BEEF STEW cubes of sirloin beef with spicy chorizos, potatoes, carrots, and roasted peppers, garnished with ripe plantains in a rich curry sauce	12.95
GINGERROOT BABY BACK RIBS grilled rack of pork baby back ribs marinated and grilled in our house dressing	14.95
VEGETARIAN MIXED VEGETABLES seasonal fresh vegetables, stir fried	8.50
TILAPIA ESCABECHE (WHOLE OR FILET) fresh tilapia deep fried, served with escabeche sauce	11.95
SISIG crispy pork dish served with green chiles and onions on a sizzling platter	10.00
SIZZLING STEAK* T-bone steak with onions and mushrooms served on a sizzling platter, prepared to your liking. Side dish of greens and tomato salad	12.95

ENTREES (CONTINUED)

SHAKING BEEF*	14.95
filet mignon served on a bed of bib lettuce, tomatoes, and sautéed red onions, cooked to your liking	
OXTAIL AND TRIPE STEW IN PEANUT SAUCE	13.95
tender beef, oxtail, and tripe simmered in roasted rice powder and peanut-butter sauce with Asian string beans, eggplant, and artichokes	
CHICKEN ADOBO	9.50
chicken simmered in our classic soy-and-vinegar sauce	
CRISPY PATA	15.95
a large serving of knuckles of pork, deep fried to perfection and served with a vinegar-and-garlic dipping sauce (good for 2)	
PAN-FRIED FLOUNDER (WHOLE)	
fresh, crispy whole flounder pan fried with a mild ginger/soy dressing	
HALIBUT GINGERROOT	14.95
fresh halibut steaks in fresh tomatoes and ginger-infused black bean sauce	
SEAFOOD PLATTER	10.00
a mélange of shrimp, scallops, mussels, baby squids served in a sizzling platter	
VERMICELLI NOODLE DISH	10.00

**consumption of undercooked food may increase your risk of food-borne illness*

DESSERTS

FLAN	5.00
a rich custard dessert topped with a soft layer of caramel	
HALO-HALO ROYALE	5.00
sweet beans, coconut strings, purple yam, jackfruit, palm fruit, roasted rice crispies topped with vanilla ice cream	
CRISPY BANANA ROLL WITH JACKFRUIT	5.00
served with vanilla ice cream, layered with chocolate sauce and chopped nuts	

FRESHWATER DRINKS 3.00

WATERMELON FRESH PINEAPPLE CUCUMBER LIME GINGER LIME