

New Special Dishes

All dishes are \$8.95

SP 1 *Drunken Noodles*

Wok-fried noodles with basil and Chinese broccoli in a spicy garlic sauce.

Choice of minced chicken, beef or vegetarian.

SP 2 *Pad Sí Yu*

Noodles stir fried with Chinese broccoli and egg in dark soy sauce. Choice of chicken, beef or vegetarian.

SP 3 *Spicy Seafood Fried Rice*

with shrimp, fish cake, crab meat and Chinese broccoli.

SP 4 *Rail Road Fried Rice*

Served in a pineapple – with crab meat, shrimp, sweet sausage, egg, raisins and cashew nuts.

SP 5 *Basil*

Choice of minced chicken, beef, vegetarian with basil in a spicy garlic sauce. Served with rice on the side.

SP 6 *Prig Khing*

Sauteed pork with string beans and kaffir leaves in a red curry paste.

SP 7 *Beef with Oyster Sauce*

Chinese broccoli, mushrooms and scallions.

SP 8 *Cashew Chicken*

in shiitake sauce with roasted dried chiles

SP 9 *Moo Goo Gai Pan*

SP10 *Pepper Steak with Onion*

SP11 *Kung Pao Chicken or Beef*

SP12 *Hunan Shrimp*

SP13 *Ta Chien Chicken*



PHỞ Mেকong
HOUSE OF NOODLES

Appetizers

\$3.00 each

- A1** *Gỏi Cuon* (FRESH SPRING ROLLS) 2
Fresh rice paper – roll with lettuce, mints, vermicelli, shrimp and chicken cutlet. Served with peanut hoisin sauce.
- A2** *Cha Gío* (EGG ROLLS) 3
Pork, shrimp, carrots, onions, taro roots and green bean
- A3** *Cha Gío Tom* (SHRIMP EGG ROLLS) 4
Whole shrimp wrapped in egg roll skin. Served with fish sauce.
- A4** *Bò Lúí* 2
Grilled beef teriyaki with lemon grass
- A5** *Dau Hu Chiên* 5 Triangle tofu, golden brown fried tofu. Served with peanut sauce.
- A6** *Canh Gà Chiên* 5
Fried chicken wings. Served with sweet and sour sauce.
- A7** *Mekong Canh Gà Chiên* 5
Fried chicken wings with oyster sauce
- A8** *Tom Nuong Khom* 2
Grilled whole shrimp with pineapple
- A9** *Gà Lúí* 2
Grilled chicken teriyaki with lemon grass
- A10** *Soup Hoanh Thanh* 4
Wonton soup pork dumplings

Phở³ House of Noodles soups

Regular \$5.95 Large \$6.95 Extra Large \$7.95

- N11** *Pho Tai, Nam, Gau, Gan, Sach*
Noodle soup combination with eye round steak well done flank, brisket, soft tendon and tripe
- N12** *Pho Tai, Nam, Gan, Sach*
Noodle soup with eye round steak, well done flank, soft tendon and tripe
- N13** *Pho Tai, Gan Sach*
Noodle soup with eye round steak, soft tendon and tripe
- N14** *Pho Tai, Gan*
Noodle soup with eye round steak and soft tendon
- N15** *Pho Tai, Nam*
Noodle soup with eye round steak and well done flank
- N16** *Pho Tai, Gau*
Noodle soup with eye round steak and brisket
- N17** *Pho Tai, Sach*
Noodle soup with eye round steak and tripe
- N18** *Pho Tai, Bo Vien*
Noodle soup with eye round steak and meatballs
- N19** *Pho Ga*
Noodle soup with shredded white chicken meat
- N20** *Pho Do Bien* Noodle soup with seafood
- N21** *Pho Do Chay*
Vegetarian noodle soup with tofu, tomato and lettuce
- N22** *Pho Tai* Noodle soup with eye round steak
- N23** *Pho Bo Vien* Noodle soup with meatballs
- N24** *Pho Thít Bò Bam*
Noodle soup with chopped eye round steak
- N25** *Hu Tieu My Tho*
Clear noodle soup My Tho style with seafood
- N26** *Hu Tieu Nam Vang*
Rice noodle soup prepared in the same manner as N25
- N27** *Mien (Gà Hoac Do Bien)*
Mung bean thread with chicken tender or seafood
- N28** *Hu Tieu Hoanh Thanh*
Wonton with pork noodle soup
- N29** *Chao Thap Cam* Combination rice soup
- N30** *Chao Ga* Chicken rice soup
- N31** *Chao Thít Bò Bam*
Chopped eye round steak in a rice soup
- N32** *Chao do Bien* Seafood rice soup
- N33** *Chao Do Chay*
Vegetarian rice soup prepared in the same manner as N21
- N34** *Chao Tom Thít*
Shrimp and ground pork rice soup
- N35** *Banh canh Gà*
Jumbo rice noodle with chicken
- N36** *Banh canh Do Bien*
Jumbo rice noodle with seafood

Vermicelli Entrees

\$6.95 each

Served with fish sauce, bean sprouts, lettuce, cucumbers and mints

- V37** *Bun Tom, Thịt Nuong (Heo Hoac Bo)*
Choice of grilled pork or beef with shrimp over vermicelli
- V38** *Bun Thịt Xao (Bo, Heo, Ga, Hoac Tom)*
Choice of beef, pork, chicken, or shrimp stir fried with lemon grass over vermicelli
- V39** *Bun Bo Kho (Pho, bun, com)*
Vietnamese beef stew style made with your choice of noodle, vermicelli or steamed rice
- V40** *Bun Cha Gio, Thịt Nuong (Heo Hoac Bo)*
Choice of grilled pork or beef with Vietnamese egg rolls over vermicelli.
- V41** *Bun Ga Carí (Pho, Bun, com)*
Vietnamese curry chicken style with your choice of noodle, vermicelli or steamed rice

Phở Mekong Specialties

- S42** *Canh Chua (Ca, Tom, Hoac, Ga)* \$9.95
Bean sprouts, pineapple, tomato, sliced celery and minced mint in a spicy sour soup. Choice of fish, shrimp or chicken. Served with steamed rice on the side.
- S43** *Pho Xao-pad Thai* \$7.95
Choice of chicken, pork, beef, shrimp or seafood stir fried with rice noodles, scallions, bean sprouts and peanuts.
- S44** *Ga Hoac Xao Xa Ot* \$6.95
Choice of beef or chicken lightly salted. Stir fried with onions, baby corn, mushrooms, and lemon grass flavor. Served with steamed rice on the side.
- S45** *Bong Cai Xao Thịt Bo* \$5.45
Beef stir fried with broccoli. Served with steamed rice on the side.
- S46** *Do Bien Sot chua Ngot* \$6.95
Seafood stir fried with sweet and sour sauce. Served with steamed rice on the side.
- S47** *Pho Xao (Tom, Ga, Hoac Do Bien)* \$6.95
Choice of shrimp, chicken or seafood stir fried with vegetables over steamed rice noodles.
- S48** *Kho To (Ca, Tom, Hoac Thịt)* \$9.95
Spicy salted fish, shrimp, or lean meat seasoned in hot pot. Served with steamed rice on the side.
- S49** *Ga Hoac Bo Xao Gung* \$6.95
Choice of beef or chicken lightly salted, stir fried with onions, baby corn and mushrooms with ginger flavor. Served with steamed rice on the side.
- S50** *Xau Lan* \$6.95
Choice of shrimp, chicken or seafood stir fried with vegetables and curry sauce. Served with steamed rice on the side.
- S51** *Ca Chien Sot ca* \$6.95
Salmon filet deep fried and topped with tomato sauce. Served with steamed rice on the side.
- S52** *Ca Hap* \$6.95
Choice of salmon or catfish steamed with ginger sauce. Served with steamed rice on the side.
- S53** *Mi Xoa Don (Tom, Ga Hoac do Bien)* \$6.95
Choice of shrimp, chicken or seafood stir fried with vegetables over crispy egg noodles.

*Substitutions or additional items will cost \$1.00

Rice Dishes

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| RD
54 | <i>Com Suon Nuong</i>
Marinated grilled pork chops, lettuce, cucumber, and tomato over steamed rice. Served with fish sauce. | \$6.95 |
| RD
55 | <i>Com Chien Mekong</i>
Vietnamese fried rice with eggs and combination of shrimp, chicken, Chinese sausage and mixed vegetables. | \$6.95 |
| RD
56 | <i>Com Chien</i>
Choice of shrimp, beef, pork or chicken fried rice. | \$6.95 |
| RD
57 | <i>Com Suon Trung</i>
Steamed white rice with grilled pork chop, egg over easy. | \$7.95 |
| RD
58 | <i>Com Ga Nuong Xa Ot</i>
Spicy lemon grass grilled chicken, lettuce, cucumber and tomato over steamed rice with fish sauce. | \$7.95 |
| RD
59 | <i>Com Bo Luc Lac</i>
Steamed rice with beef chunk steak | \$7.95 |

Vietnamese coffee

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| 82 | <i>Café Đen</i>
Hot black coffee | \$2.50 | 84 | <i>Café Đa</i>
Ice black coffee with sugar | \$2.50 |
| 83 | <i>Café Súa</i>
Hot coffee with condensed milk | \$2.50 | 85 | <i>Café Súa Đa</i>
Ice coffee with condensed milk | \$2.50 |

*** no refills

Fruitshakes & Refreshments

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| 86 | <i>Đa Chanh Tuoi</i>
Fresh lemonade | \$2.50 | 92 | <i>Soda chanh</i>
Fresh lime soda | \$2.50 |
| 87 | <i>Sinh To Dua</i>
Coconut fruit shake | \$2.50 | 93 | <i>Sinh To Bo</i>
Avocado fruit shake | \$2.50 |
| 88 | <i>Sinh To Sau Riêng</i>
Duran fruit shake | \$2.50 | 94 | <i>Nuoc Dua Tuoi</i>
Young coconut juice and meat | \$2.50 |
| 89 | <i>Sinh To Mit</i>
Jack fruit shake | \$2.50 | 95 | <i>Sinh To Khom</i>
Pineapple fruit shake | \$2.50 |
| 90 | <i>Nuoc Ngot</i>
Soft drinks (Coke, Pepsi, Sprite, Sunkist) | \$1.00 | 96 | <i>Tra Thai</i>
Thai tea | \$2.50 |
| 91 | <i>Sinh to Chuoi</i>
Banana fruit shake | \$2.50 | 97 | <i>Sinh To Xoai</i>
Mango fruit shake | \$2.50 |

*** no refills

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Vegetarian

APPETIZERS

- VEG 60** *Cha Gío Chay* \$3.00
Vegetarian egg rolls. Served with soy sauce.
- VEG 61** *Bí Cuon Chay* \$3.00
Vegetarian spring rolls. Served with veggie soy sauce.
- VEG 71** *Bun Đậu Hủ Chiên* \$7.95
Fried tofu over soft vermicelli. Served with veggie soy sauce.
- VEG 72** *Đậu Hủ Xào Xà Oát* \$7.95
Tofu stir fried with vegetables and lemon grass. Served with steamed rice.

BEGINNER

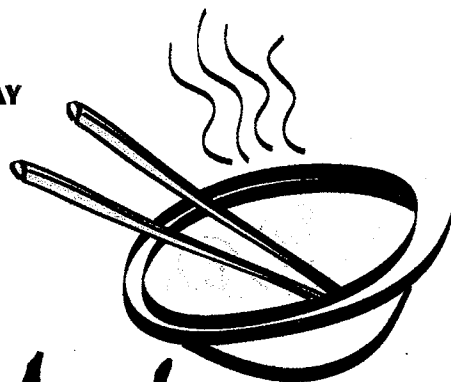
- VEG 62** *Bun Bí Chay* \$7.95
Vegetarian vermicelli served with veggie soy sauce.
- VEG 63** *Bun Xào Đậu Hủ/Cha Gío* \$7.95
Stir fried tofu with lemon grass and egg rolls over soft vermicelli. Served with veggie soy sauce.
- VEG 64** *Đậu Hủ Xào Lăn* \$7.95
Tofu stir fried with vegetable and curry sauce. Served with steamed rice.
- VEG 65** *Hủ Tiếu Chay* \$7.95
Tofu stir fried with vegetable and veggie sauce. Served with soft rice noodles.
- VEG 66** *Rau Cải Hấp* \$7.95
Steamed vegetable with hoisin sauce. Served with steamed rice.
- VEG 67** *Đậu Hộc Xào Xà Oát* \$7.95
String bean in a spicy lemon grass sauce. Served with steamed rice.
- VEG 68** *Rau Cải Xào* \$7.95
Shredded black mushroom, carrots, bamboo shoots, snow peas, golden mushrooms, baby corn, and bean sprouts stir fried with house special sauce. With rice.
- VEG 69** *Mì Xào Rau Cải* \$7.95
Tofu stir fried with vegetables and lo mein noodles.
- VEG 70** *Mì Xào Đon* \$7.95
Tofu stir fried with vegetables over crispy egg noodles.
- VEG 73** *Đậu Hủ Xào Thập Cẩm* \$7.95
Tofu stir fried with vegetables and veggie sauce. Served with steamed rice.
- VEG 74** *Canh Chua Chay* \$9.95
Tofu in a spicy sour soup with pineapple, tomato, celery and bean sprouts. With steamed rice.
- VEG 75** *Cà Tím Xào Tỏi* \$7.95
Eggplant in garlic sauce. Served with steamed rice.
- VEG 76** *Đậu Hủ Xào Xà Oát* \$7.95
Bean curd in a spicy lemon grass sauce. Served with steamed rice.
- VEG 77** *Bánh Phở Xào* \$7.95
Tofu stir fried with vegetables over steamed rice noodles.
- VEG 78** *Mì Xào* \$7.95
Tofu stir fried with yellow noodles, red and green bell peppers, onions, broccoli, green beans and snow peas.
- VEG 79** *Rau Cải Xào Chua Ngọt* \$7.95
Tofu stir fried with vegetables and sweet and sour sauce.

SOUPS

- VEG 80** *Soup Chua Cay* \$3.00
Vegetable hot and sour soup
- VEG 81** *Soup Rau Cải* \$3.00
Seaweed soup with tomato and bean curd

601 JOHN STREET, UTICA, NY
(BEHIND THE COUNTY BUILDING)
(315) 797-7171 OR (315) 797-7176

HOURS: MON - SAT 10AM - 8PM CLOSED SUNDAY



Pho³ Mekong

HOUSE OF NOODLES

*A way to appreciate Pho
(The Vietnamese Noodle Soup)*

Pho has been sought after for its taste and at the same time, appreciated as a wholesome nutritious meal. It has qualities a health conscious eater would look for - fresh, natural and... always delicious. One would need to know what characteristics to look for to appreciate pho noodle soup.

A delicious bowl of noodle soup is one that meets these criteria: Aroma, appearance and taste.

The far reaching aroma of pho noodle soup is unique, tantalizing, and distinct. It is a combination of exotic spices and fresh herbs, which penetrate the slow cooked beef, chicken or seafood and then finished with grilled ginger, onion and minced scallion.

The appearance of a wholesome bowl of pho noodle soup is elaborate, an indication of the delicate process of preparation, cooking and presentation.

The taste of pho noodle soup is even more special, deriving mainly from the broth. Delicious pho noodle soup broth acquires its "luscious" taste by slow cooking, at the right temperature, just the right amount of salt, sugar spices, and depending on the soup... beef, chicken or seafood. Appetizing pho noodle soup broth is rich, not greasy and should be sampled prior to eating, similar to a fine wine.

An excellent bowl of pho noodle soup is one that meets each individual desire; adding one item while omitting another is totally up to one's preference.

At Pho Mekong Restaurant, you are guaranteed to get the best pho noodle soup, simply the way you want it. It is our pleasure to serve you and any suggestions of different ways to prepare your pho noodle soup is welcomed.