



PHO+  
SEAFOOD

mignon



# Welcome to Mignon Pho + Seafood

Mignon brings together the traditional flavors of Vietnamese cuisine with a modern twist. We use the freshest ingredients and the most aromatic spices to create each dish. More importantly, our food is made with tender loving care. Most of our dishes are made from recipes passed down from generations. Our family still own and run a very popular Pho eatery in Ho Chi Minh city.

One taste of our food and your mind will journey to the flavorful aromas along the bustling streets of Vietnam. We hope that you will experience our love of food in each and every meal.

Thank you for dining at Mignon Pho + Seafood.

With Love,

The Mignon Family



A NOTE FROM OUR KITCHEN

Vietnamese cuisine utilizes a lot of nuts, spices, and herbs.

*Please kindly inform our servers **BEFORE** ordering if you have any food allergies.*

Our servers can recommend dishes and our kitchen can provide special accommodations. We will try our best to accommodate most requests. Additional charges may apply.

The following codes will be helpful in selecting dishes.

(GF) = Gluten-free option available

(N) = Contains nuts

(S) = Spicy

(V) = Vegetarian/Vegan option available

\*\*\*\*\*

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

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## Sparkling

Fountain Soda***			3.75
Coke	Diet Coke	Root Beer	
Sprite	Dr. Pepper	Ginger Ale	
Soda Water	Tonic Water		
San Pellegrino			6.5
Vietnamese Limeade (hand squeezed)			5
Flavored Limeade (hand squeezed)			5.25
Raspberry, Strawberry, or Pomegranate			
Salted Plum or Salted Lemon			5

## Coffee and Dairy

Vietnamese Iced Coffee #		5.5
# without condensed milk upon request only		
Vietnamese Sweet Soy Milk (non-dairy)		4.5
Whole Milk		4.25

## Milk Tea

Sweetened, made to order. Select variety.	5
Thai Tea	
Coconut Thai Tea (non-dairy, 25 cents extra)	
Taro (non-caffeinated)	
Matcha	
Original	

## Sweet Tooth

3 Color: a classic Vietnamese dessert made with sweet beans, jelly, coconut milk, and crushed ice	5.5
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## Juice

Fountain Lemonade***	3.75
Apple, Orange, or Cranberry	4
Arnold Palmer: hand squeezed lemonade and iced tea	5.25

## Sweetened Fruit - Tea

Made to order, shaken and sweetened.	5.25
Kiwi Passionfruit	
Honey Lemon Jasmine	
Peachy Green Tea	

## Organic Whole Leaf Tea

Unsweetened and Certified Organic Daily Brewed Iced Tea***	3.75
Hot Tea	Cup 4 or Pot 6.5
Goji Berry Rooibos (non-caffeinated)	
Lychee Rose White	
White Monkey Green (hot only)	
Jasmine Green	
Ginger Orange Peach Oolong (hot only)	
Mango Tropical Black	
Passionfruit Black	

LOVE OUR ORGANIC TEA?  
Loose tea leaves available in bulk.  
Just ask our servers.



\*\*\*Complimentary refills on fountain drinks and organic brewed iced tea during dine-in.

## Fresh Rice Paper Rolls (Spring Rolls):

Made with delicate rice paper and fresh veggie. Two rolls per order and dipping sauces vary. Please ask our servers for gluten-free sauce options. Our peanut sauce contains nuts.

Traditional (GF): steamed pork and shrimp Gỏi cuốn 猪肉蝦生菜 生春卷き	7	Shrimp (GF) Tôm 生菜加蝦 エビ生春卷き	7.5
Tropical Shrimp Summer (no noodle) Tôm nướng 烤蝦 焼きエビ	8.25	Beefy Shrimp (no noodle) Tôm bò 烤牛肉蝦 焼肉とエビ	8.25
Buddha (GF,V) (no noodle) Chay 素食 ベジタリアン	7	Tofu (GF,V): soft or fried tofu Đậu hủ 生菜加炸豆腐 揚げ豆腐	7



## Skewers

Two skewers per order. Perfect pairing for beer and a bowl of rice.

Filet Mignon Bò thăn 菲力牛排 ファイルミニョン	7.5	Chicken Gizzard Mề gà 雞胗 砂肝	6.5
Beef Tongue Lưỡi bò 牛舌 牛タン	7.5	Chicken Heart Tim gà 雞心 ハツ	6.5
Chicken (White Meat) Gà 雞肉 焼鳥	6.5	Quail Egg (GF) Trứng cút 鵪鶉蛋 ウズラの卵	6.5

## Petite Salad

Green Papaya (V, S): tossed with dressing and topped with herbs, mild spicy Gỏi đu đủ 木瓜菜沙 パパイヤ サラダ	9.5
Spring Salad (GF,V): organic tender greens, cucumber, white onions tossed with vinaigrette Gỏi mùa xuân 春天菜沙 春 サラダ	8.25
Garden Salad (GF,V): organic mixed greens, cucumber, carrot, tomato, ranch dressing on the side Gỏi xanh 蔬菜菜沙 グリーン サラダ	8.25

## Deep Fried Bites

Eggrolls: stuffed with pork, chicken, taro, carrot and mushroom Chả giò 炸春捲 春巻き	7.5 for 4 rolls	2 for single roll
Saigon Wings: naked jumbo wings tossed in sweet, tangy glaze Cánh gà chiên 炸雞翅 サイゴンウィングス	10 for 6 wings	16 for 10 wings
Chicken Wontons Hoành thánh gà 雞肉雲吞		9
Drunken Bacon Macs: beer battered mac and cheese with bacon bits Nui phô mai chiên giòn 通心粉和奶酪 マカロニアンドチーズ		8.5
Tofu Squares (V): with ponzu sauce Đậu hũ chiên 炸豆腐 揚げ豆腐		7
Okra (V) Đậu bắp chiên giòn 炸秋葵 揚げオクラ		7.5
Green Beans (V) Đậu xanh chiên giòn 炸青豆 揚げインゲン		7.5
Artichoke Dip and Chips (GF) Nước sốt atisô 朝鮮蓴乳酪醬料 アーティチョークディップ		12.5
Cheddar Tots (V,S): with jalapeño bits inside		7.5

## French Fries

Mixed Fries (GF,V,S): regular fries, sweet potato fries and 3 types of seasoning Khoai chiên thập cẩm 組合薯條 組み合わせフライドポテト	9
Lemongrass Fries (GF,V) Khoai tây chiên xả tỏi 香茅大蒜薯條 レモングラスガーリックフライドポテト	8
Sweet Potato Fries (GF,V) Khoai lan ngọt chiên giòn 紅薯 薩摩芋	9
Cajun Fries (GF,V,S) Khoai tây chiên cajun 香辣薯條 ケイジャンフライドポテト	8

## Small Bites

Southern Wings: BBQ-ed wings with a sprinkle of sesame seed, 6 wings Cánh gà nướng 燒雞翅 バーベキューの鶏手羽肉	10
Grilled Corn on the Cob (GF): 2 pieces, with Cajun seasoning on the side Bắp trái nướng 烤玉米 焼きトウモロコシ	6
Roasted Bone Marrow (GF): served with sliced baguette Tủy xương nướng + bánh mì 烤骨髓 ローストされた骨髓	19
Beef Carpaccio (GF): sliced rare steak tossed in vinaigrette, served with onions and herbs Bò tái chanh 檸檬生牛排 牛肉カルパッチョ	11.5
Chili and Lime Edamame (GF,V,S): tossed in minced garlic Đậu nành tẩm chanh ớt 辣椒和檸檬大豆 チリとライムの枝豆	6.5
Salted Edamame (GF,V) Đậu nành 大豆 枝豆	6.5
Tapioca Dumplings Bánh bột lọc 木薯餃子 タピオカ餃子	10



## Seafood Bites

Miso Clam or Mussel (GF): seasoned miso broth, garnished with green onion Miso nghêu 味噌蛤 味噌	19
Shrimp Ceviche: diced shrimp, red pepper, and cucumber; served with shrimp crackers Tôm tái chanh 檸檬蝦 エビセビーチェ	13
Shrimp Tempura: battered and deep fried shrimp, mayo on the side Tôm chiên 天婦羅蝦 海老の天ぷら	9.5
Shrimp Chips (GF): with garlic ranch on the side Bánh phồng tôm 蝦餅乾 エビチップス	5.5
Grilled Yellowtail Fish Collar (GF): served with ponzu sauce Mang cá chỉ vàng nướng 魚顎部 焼き魚の襟	18
Grilled Mackerel Fillet (GF): served with ponzu sauce Cá thu nướng 烤鯖魚 焼きさば	12.5
Calamari: battered and deep fried, served with a side of ranch dressing Mực chiên 炸魷魚 揚げイカ	16
Grilled Whole Shrimp (GF, shell-on) Tôm nướng 烤蝦 えびのグリル	17





## Chilled Seafood

(Oysters and scallops served raw with cocktail sauce, 4 of each)

Mardi's: oysters and shrimp	19
Hào tôm 4牡蠣4蝦 4カキ4エビ	
Double Take: oysters and scallops	23
Hào sò điệp 4牡蠣4扇貝 4カキ4ホタテ	
Trio: oysters, shrimp, scallops	26
Hào tôm sò điệp 4牡蠣4蝦4扇貝 4カキ4エビ 4ホタテ	
Grand: oysters, shrimp, scallops, snow crab	42
Hào tôm sò điệp càng cua 4牡蠣4蝦4扇貝4蟹爪 4カキ4エビ4ホタテ4カニの爪	
Shrimp Cocktail	20
Tôm lạnh 雞尾蝦 エビのカクテル	

## Raw Seafood

Oyster on Half Shell	3.25/ea	16/half dz	28/dz
Hào tươi 鮮贛 新鮮な牡蠣			
Scallop on Half Shell	3.75/ea	18/half dz	30/dz
Sò điệp trên vỏ 上殻扇貝 シェル上ホタテ			

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.**

## Seafood Boil

Order seafood by the pound.

Minimum of 1 pound combined per seasoning and spice level.

King Crab Legs	\$60/lb
Clam	\$19/lb
Snow Crab Legs	\$33/lb
Shrimp	\$21/lb
Mussel	\$19/lb
Crawfish	\$19/lb

### Pick a seasoning

- \*Garlic Butter (GF) chunks of garlic
- \*Jackpot (GF) Cajun inspired flavor
- \*Lemon Pepper (GF) zesty lemon flavor
- \*Plain (GF) no seasoning

### Spice Level

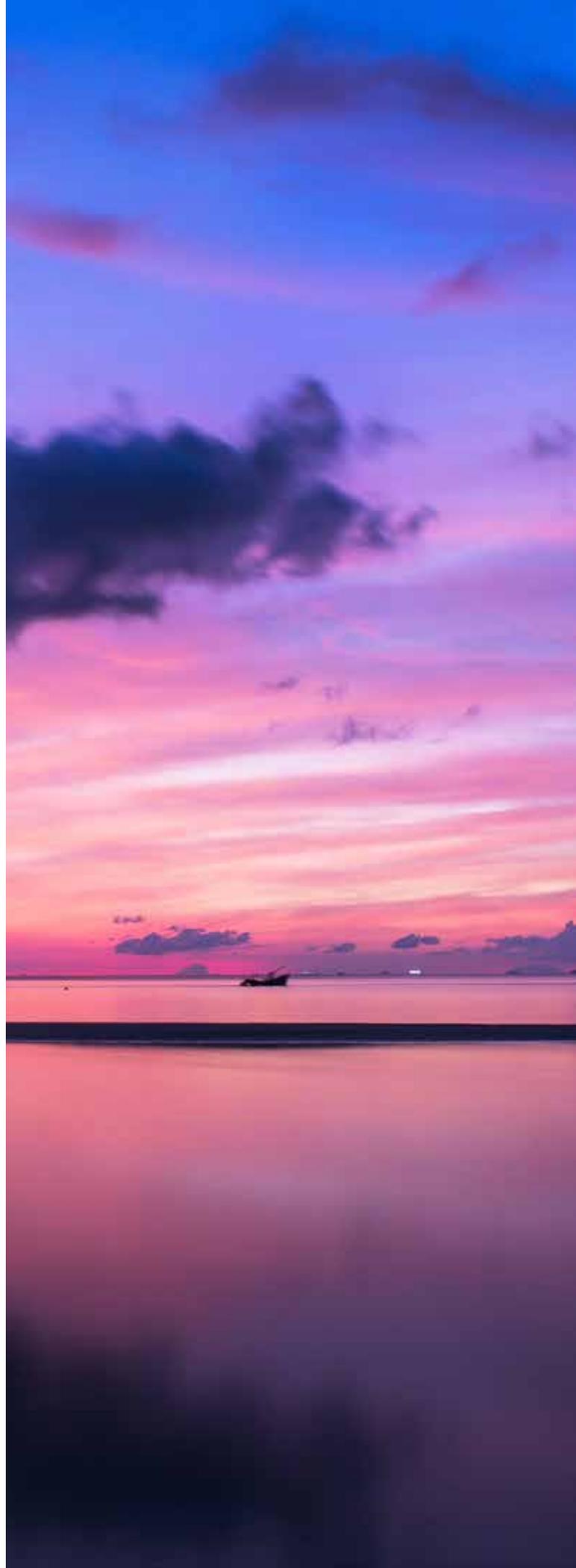
0. No, even mild is spicy to me
1. A bit of heat - nice and easy (mild)
2. Little more flame - gentle medium
3. Spicy - a good heat (spicy medium)
4. Really spicy - need a glass of milk
5. DANG!!! - I can't feel my lips

### Add these to your boil for more deliciousness

When these items are ordered a la carte,  
an extra \$4 is applied for the seasoning.

Sausage	6 pieces for 3.5 12 pieces for 5.5
Corn	Single piece for 1.35 3 pieces for 3.25
Potato	Single piece for 1.35 3 pieces for 3.25
Quail Egg	4 pieces for 2.5

(Extra seasoning is an additional \$4.5)



## Fried Rice

Seasoned and stir fried with carrots, corn, and egg.

Gluten-free, vegetarian, or vegan option available upon request only.

Classic Cơm chiên 炒飯 チャーハン	12	Shrimp Cơm chiên tôm 蝦 エ	14
Chicken Cơm chiên gà 雞 鶏	13	Bacon Cơm chiên thịt ba rọi 燻肉 ベーコン	14
Vegan-tarian (No egg, no butter) Cơm chiên chay 蔬菜 野菜	12.5	Lobster Cơm chiên tôm hùm 龍蝦 ロブスター	26

## Banh Mi

All banh mi are served with a small side of french fries.

Baguette stuffed with cucumber, pickled radish and carrot, and jalapenos

California Bánh Mì: grilled pork, fried egg, french fries, ponzu sauce, French butter spread	8.5
Bánh Mì Bo: grilled ribeye steak, ponzu sauce, French butter spread	9
Bánh Mì Tôm: grilled shrimp, ponzu sauce, French butter spread	9
Bánh Mì Chay: Fried tofu, tomato, ponzu sauce, French butter spread	8
Chicken Bánh Mì: grilled chicken, ponzu sauce, French butter spread	8.5
Breakfast Bánh Mì: bacon and egg, ponzu sauce, French butter spread	8.5
Bánh Mì Opla: sunny side up eggs, pate, tomato, soy sauce, all served on the side	8.5

## Mignon Kids

(Perfect for kids 12 and under)

Kiddy Mac Bites: battered deep fried mac n cheese, served with small side of fries	9
Popcorn Chicken: deep fried battered chicken pieces, served with small side of fries	9
Mini Pho: choose from beef meatball, chicken, or rare steak (no garnish, herbs, limes, sprouts)	9
Mini Rice Plate: choose from chicken or pork, served with boiled broccoli and carrot	9

## Rice Plate

Served with a small salad, cup of beef pho broth, and mixed fish sauce on the side.  
(Sorry, no broth for take out orders.)

Grilled Chicken 12  
Gà 烤雞肉 グリルド鶏

Chick of the Sea: grilled chicken and shrimp skewer 13  
Tôm, gà 烤蝦烤雞肉 焼きエビとグリルド鶏

Tofu Gaga: grilled chicken and tofu 12  
Gà, đậu hũ chiên 烤雞肉炸豆腐 グリルドチキンと揚げ豆腐

Grilled Pork Chop 13  
Sườn 烤豬排 ポークチョ

Grilled Pork 12  
Thịt 烤豬肉 焼き豚

Grilled Shrimp 13  
Tôm 烤蝦 焼きエビ

Grilled Ribeye Steak 13  
Bò 烤牛肉 焼肉

Cow Ate My Shrimp: grilled ribeye steak and shrimp skewer 14  
Tôm, bò 烤蝦烤牛肉 焼きエビと焼肉

Piggy Plate: shredded pork skin, pork chop and steamed meat loaf 14  
Bì, chả, sườn 豬皮蒸蛋豬排 豚皮、ミートローフ、ポークチョップ

Pig-a-Chick: shredded pork skin, grilled chicken and steamed meat loaf 14  
Bì, chả, gà 豬皮蒸蛋烤雞肉 豚皮

Yummy in My Tummy: shredded pork skin, grilled pork,  
steamed meat loaf and deep fried stuffed bean curd 15  
Bì, chả, thịt, đậu hũ ky 豬皮蒸蛋豬肉腐竹蝦 満腹プレート

Tofu (GF,V): soft or fried tofu 12  
Đậu hũ 豆腐 揚げ豆腐

## Customization to Rice Plate

+ Fried egg	1.75	+ Meat loaf or shredded pork skin	2.5
+ Stuffed bean curd	4	+ Shrimp skewer	5
+ Extra meat	4	+ Plain baguette	2.5
+ Bowl of rice	2.5	+ Boiled carrots or broccoli or bok choy	2

Upgrade to classic fried rice 5

Upgrade cup of broth to veggie broth 1

Small cup of beef broth (dine-in only) 2.5

Small cup of veggie broth (dine-in only) 3.5



## Regionally Inspired

Crispy Crepe (GF,V): stuffed with cooked bean sprouts and onion Your choice of chicken and corn, vegetarian, or seafood Bánh xèo 越南脆餅 ベトナムのクレープ	13
Chicken or Tofu Curry (S): dark meat chicken braised in yellow curry broth Served with potato and a baguette. (For Shrimp Curry add \$2) Cà ri gà 咖喱雞 鶏カレー	13
Garlic Noodle: chunky egg noodle and broccoli stir fried in garlic butter sauce with a side of bean sprouts (Add beef, chicken, or pork for \$4 or add shrimp for \$5) Mì xào tỏi 大蒜炒面条 ガーリックヌードルソテー	11
Lobster Garlic Noodle: chunks of lobster stir fried with chunky egg noodle Mì xào tỏi tôm hùm 大蒜龍蝦炒面条 ロブスターのガーリックヌードル	26
Beef Stew: slow cooked cubed flank steak with a hint of lemongrass, tomato, and carrots. Traditionally served with a baguette. Bò kho 燉牛肉 ビーフシチュー	13
Shaken Beef: cubed filet mignon sauteed with wine and a lightly sweet caramelized sauce. Served with a bowl of rice and small salad. Bò lúc lắc 法式牛排 ベトナムのステーキ	25
Salt and Pepper Prawns (S): deep fried, shell-on, tossed with seasoning Tôm rang muối ớt 椒盐虾 レモングラスガーリックフライドポテト	22
Tamarind Glazed Salmon: fillet cooked in claypot with sweet, sour, tamarind glaze. Served with a bowl of rice and small salad. Cá Salmon kho me 羅望子三文魚 タマリンドサーモン	22
Caramelized Salmon: fillet cooked in claypot with sweet caramelized glaze. Served with a bowl of rice and small salad. Cá Ba Sa kho tộ 巴薩魚煲仔飯 クレイポットで調理されたBasa Fish	22
Saigon Steak: 12 ounce USDA Choice New York Strip, served with 2 sunny side up eggs, pate, and a baguette. Bò Né 牛排和雞蛋 ステーキと卵	26

## Meaty Salad

Beef (S): baby greens topped with grilled ribeye, tossed in semi-spicy dressing, side of shrimp chips Gỏi bò 牛肉沙拉 牛肉のサラダ	13
Coconut Shrimp (N): mixed greens, bean sprouts, carrots, deep fried coconut-encrusted shrimp, topped with cilantro and peanuts, served with coconut dressing Gỏi tôm dừa 椰子蝦沙拉 ココナッツ	13
Vietnamese Chicken Coleslaw (GF): sliced cabbage, sliced chicken breast, herbs, and vinaigrette (Sub shrimp for \$1) Gỏi gà 白菜雞肉沙拉 キャベツ	12
Grilled Salmon (GF): grilled fillet, served on top of mixed greens, cabbage, sprouts, creamy dressing Gỏi cá hồi nướng 三文魚沙拉 サーモンサラダ	22

## Vermicelli Noodle Salad (Bún)

Thin rice noodle on top of fresh lettuce, bean sprouts, cucumber, mint, and garnished with fried shallots, green onions, and peanuts. Noodle is served at room temperature with mixed fish sauce on the side.  
Upgrade to brown rice noodle for \$1 more.

Grilled Chicken Gà 烤雞肉 グリルド鶏	12
Land n' Sea: chicken and shrimp skewer Tôm, gà 烤蝦烤雞肉 焼きエビとグ	13
Omg Combination: eggroll, chicken and shrimp skewer Chả giò, tôm, gà 炸春捲烤蝦烤雞肉 OMGコンボ	14.5
Grilled Pork Thịt 烤豬肉 焼き豚	12
Grilled Shrimp Tôm 烤蝦 焼きエビ	13
Grilled Ribeye Steak Bò 烤牛肉 焼肉	13
Moo Moo Shrimp: ribeye steak and shrimp skewer Tôm, bò 烤蝦烤牛肉 焼きエビと焼肉	14
Foodie Combination: eggroll, pork and shrimp skewer Chả giò, tôm, thịt 炸春捲烤蝦烤豬肉 食いしん坊コ	14.5
When Tom Met Piggy: pork and shrimp skewer Tôm, thịt 烤蝦豬肉 焼きエビ	13
Tofu (GF,V): soft or fried tofu, served with ponzu Đậu hũ 豆腐 揚げ豆腐	12



## Spicy Hue Lemongrass Noodle (Bún Bò Huế)

Originated from the city of Hue, this noodle soup is spicy and complicated. It is made with a combination of pork stock, beef stock, and shellfish stock. Served with shank and flank steak, steamed pork cake, tendon, and pork feet. The broth is slow cooked with lemongrass, served with chunky round rice noodle, and garnished with onions and cilantro. This noodle soup is accompanied by a plate of bean sprouts, shaved cabbage, herbs, lime, and jalapenos. Sorry, we cannot make it non-spicy. Contains egg, shellfish, nuts, spices.

Combo	13
Beef Cut Only	13

## Boum Real (Bún Riêu)

A savory broth made from seafood and tomato. Similar to a Vietnamese version of a Cioppino. This soup is served with rice noodle, fried tofu, and a side of herbs and sprouts. Contains egg and nuts\*. Select variety.

Shrimp	13
Tôm 蝦 エビ	
Escargot	13
Ốc 蝸牛 エスカルゴ	
Octopus	13
Bạch tuộc 八爪魚 タコ	
Seafood Combo (no crab)	14.5
Đồ biển 海鮮 コンボ	
Meat Combo	14.5
Giò heo, chả 豬腳肉餅 豚足ミートローフ	
Crab**	23
Cua 蟹 カニ	

\*Nuts cannot be removed as it is already in the shrimp and crab paste

\*\*Crab boum real ~ topped with Snow Crab leg and crab meat.

Bún Bò Huế



Bún Riêu



Phở



**P**hở (pronounced “fuh”) is a popular Vietnamese rice noodle and beef broth dish, normally served with a variety of beef cuts and garnished with onions and cilantro. Our broth is slow cooked with exotic spice but the flavor is balanced, delicate and subtle. We take extra care to make sure our broth is perfectly seasoned to the last drop.

Our pho is served with fresh bean sprouts, lime, jalapenos, and fragrant herbs.

Our beef broth is gluten-free. Veggie (vegan) broth is gluten-free and MSG-free. Sorry, we do not serve chicken broth. Please note that our home-made secret spicy seasoning in our spicy broth does contain shellfish and is not recommended for children.

For a healthier alternative, upgrade to brown rice noodle for just a dollar more. Brown rice noodle is made in a gluten-free facility.

## Deluxe Pho

Filet Mignon***: tender slices of steak that melts in your mouth Phở bò thăn 菲力河粉 ファイレミニオンフォー	13
Trolley Bowl: includes well done steak, flank, tripe, tendon, and meatball Phở xe lửa 火車頭河粉 トロリーボウル	13
Spicy (S): includes tendon, meatball, flank, bok choy, and spicy seasoning Phở cay 辣河粉 スパイスフォー	13
Grilled Ribeye: seasoned and charred Phở bò nướng 烤牛肉河粉 焼肉フォー	13
Shrimp Phở tôm 蝦河粉 エビフォー	14
Bone Marrow: select baguette or rice noodle Phở xí quách 骨髓河粉 骨髓フォ	15
Short Rib Pho: soft and tender, fall of the bones Phở sườn bò 短肋河粉 ビーフリブフォー	16.5
Veggie (V): includes fried tofu, mushroom, bok choy and vegetarian broth Phở rau cải 素食河粉 野菜フォー	13
Oxtail: slow cooked to perfection Phở Đuôi Bò 牛尾 オックステール	18

## Make it even better

Upgrade to brown rice noodle	1.25
Upgrade to spicy broth	1.25
Upgrade to extra noodle	2.75
Upgrade to veggie broth	1.25
+ Extra herbs/sprouts/limes	1.25 to 3
+ Add runny egg to the broth	1.75
+ Add hard boiled egg	1.75
+ Add shrimp	4.25
+ Add create your own ingredient	1.25/ea.
+ Add grilled ribeye	3.25
+ Add filet mignon***	3.25
Bowl of noodle and broth (no meat)	9.5
Bowl of beef broth	7

## Create Your Own Pho

Tạo phở cho riêng bạn  
オリジナルフォーを作成

**\$12**

Select up to any 3 ingredients below

Chọn 3 thành phần  
選擇最多3個成分 具を3つまで選択

### Beef Ingredients

Thành phần thịt bò 牛肉成分	
Meat Ball	Bò viên 牛肉丸 肉団子
Brisket	Gầu 肥牛肉 胸肉
Flank Steak	Nạm 牛腩 腹肉
Rare Steak***	Tái 牛排 レアステーキ
Tendon	Gân 牛筋 筋肉
Tripe	Sách 牛肚 トライブ
Well Done Steak	Chín 熟牛排 ウェルダンスステーキ

### Other Popular Ingredients

Thành phần phổ biến khác 其他成分	
その他の人気のある成分	
Fried Tofu	Đậu hũ chiên 炸豆腐 揚げ豆腐
Soft Tofu	Đậu hũ trắng 嫩豆腐 絹ごし豆腐
Imitation Crab	Cua giả 仿蟹肉 カニカマ
Chicken	Thịt Gà 雞肉 鶏肉
Mushroom	Nấm 蘑菇 エリンギ
Bok Choy	Rau 白菜 青梗菜
Broccoli	Bông Cải Xanh 西蘭花 ブロッコリー
Carrot	Cà rốt 胡蘿蔔 ニンジン
Corn	Bắp 玉米 コーン

\*\*\*Served raw on the side upon request only

## **Bò Nướng Vĩ**

Mini for \$60  
(feeds 2-3 adults)

Includes:

2 Appetizers from list on this page

Filet Mignon (3 oz)

Rare Steak (3 oz)

Ribeye Steak (3 oz)

Shrimp (1/2 pound)

Mixed vegetable

Vermicelli noodle

Rice paper

Dipping sauce

1/2 stick of butter to grease plate

Seafood for \$70  
(feeds 2-3 adults)

Includes:

2 Appetizers from list on this page

Shrimp (1 pound)

Scallop on half shell (6 pieces)

Mussels (6 pieces)

Mixed vegetable

Vermicelli noodle

Rice paper

Dipping sauce

1/2 stick of butter to grease plate

Biggie for \$150  
(feeds 3-4 adults)

Includes:

3 Appetizers from list on this page

Filet Mignon (5 oz)

Rare Steak (5 oz)

Ribeye Steak (5 oz)

Shrimp (1 pound)

Lobster tail (1 tail)

Scallop on half shell (6 pieces)

Mussels (6 pieces)

Mixed vegetable

Vermicelli noodle

Rice paper

Dipping sauce

1 stick of butter to grease plate

### List of Appetizers:

Fried Okra

Crispy Green Beans

Shrimp Chips

Eggrolls

Chili Lime Edamame

Salted Edamame

Shrimp Tempura

Spring Salad

Spring Salad

Chicken Skewers

Filet Mignon Skewers

Tofu Squares

Lemongrass Garlic Fries

Cajun Fries

Traditional Rice Paper Rolls

Buddha Rice Paper Rolls



### *BBQ Hot Plate at the Table*

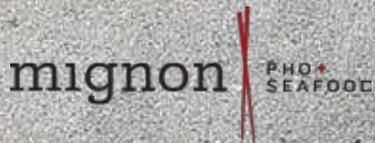
Grill fresh ingredients and learn to make fresh rice paper rolls at your table. It's delicious, healthy, and so much fun! Experience the true flavors of Vietnamese street food.

Please no substitution for any of the ingredients.



## TOP 13 MOST POPULAR ITEMS

1. Shrimp Rice Paper Rolls
2. Eggrolls
3. Filet Mignon Skewers
4. Saigon Wings
5. Lemongrass Garlic Fries
6. Chili and Lime Edamame
7. Cali Banh Mi
8. Saigon Steak
9. Bun Bo Hue
10. Short Rib Pho
11. Beef Stew with Baguette
12. Chicken Fried Rice
13. Garlic Noodle



Business Hours:

Monday thru Sunday: 11:00am - 10:00pm

(Please note, we close early when we sell out of pho.)

Happy Hours:

3:00pm - 7:00pm Every Day

Call or RSVP at [mignonpho.com](http://mignonpho.com)

Can't make it here but still want our food?

We deliver via various delivery partners.





3860 Convoy Street  
Suite 116  
San Diego, CA 92111  
(858)278-0669  
mignonpho.com

Prices do not include tax. Prices may change without notice.  
We do not add gratuity to any checks, regardless of party size.  
Maximum of 4 credit cards per party, regardless of the number of split checks.

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