

Applying family culinary secrets and experience in satisfying hosts of indigenous and foreign customers of every nationality in over three generations of service developed the exceptional cuisine of Nam-Viet Restaurant. French and Southern Mekong Delta flavors and exceptionally fine quality of ingredients are evident in our very own "Can-Tho-nese" style cooking. Can Tho, Vietnam, a lush, bountiful, bustling, tropical area of the southernmost part of Vietnam, is frequently referred to as the "Bread Basket of Southeast Asia."

The demands of its people for high energy, non - filling, non-fattening nourishment to sustain them through a tropical workday resulted in the evolution of wholesome, savory culinary dishes of unique distinction, now finding great appeal and high favor in Western diets. We hope you enjoy and thank you for choosing Nam-Viet for your dining experience.



Actual food times may vary. Certain dishes may take less preparation times than others. Please let your server know if time is of a constraint to you, and he or she will help find the best possible dish in the time that you have allotted.

We try to provide the best accommodations that we can. Please be advised that Vietnamese cuisine features an abundant variety of spices and seasonings that may not be well suited to your dietary needs. Please alert your waiter to any food allergies that you may have with regards to certain products, peanuts, spices, dairy, etc.

Appetizers

1. Nam-Viet Appetizer Combo Platter (For Two) **\$8.95**
A Vietnamese Sampler consisting of one crispy roll, one shrimp garden roll, one shrimp toast, and lemongrass beef. An ideal combination of appetizers for those that can't decide
2. Nam-Viet Crispy Spring Rolls (2) (Cha Gio) **\$4.15**
Two of our famous crispy rolls filled with pork, chicken, crabmeat, carrots, and vermicelli deep-fried and served with romaine lettuce, watercress, and home made fish sauce. (Vegetarian alternative available)
3. Nam-Viet Fresh Garden Rolls (2) (Goi Cuon Tom) **\$4.15**
Fresh garden rolls served with shredded lettuce, vermicelli, and your choice of Shrimp, Pork, Shrimp and Pork, or Tofu wrapped in rice paper served with homemade peanut sauce.
4. Nam-Viet Fried Quail (Chim Cut Roti) **\$5.95**
Fried Quail, and sautéed in a house sweet glaze sauce with onions and served on fresh lettuce.
5. Nam-Viet Shrimp Toast (2) (Banh Mi Chien Tom) **\$5.25**
Ground shrimp with onions and sesame spread on a piece of French baguette Deep Fried and served with fresh romaine lettuce, watercress, and home made fish sauce.
6. Nam-Viet Fried Squid or Scallops **\$8.65**
You have your choice of fried scallops or fried squid sautéed with scallions, onions and ginger served over fresh salad, and with Nam-Viet's lemon pepper dipping sauce, a great starter for Seafood aficionados.
7. Nam-Viet Grilled Lemon Peel Chicken or Lemongrass Beef (2) **\$8.15**
Your choice of grilled lemon peel chicken or lemongrass beef served on fresh romaine lettuce with homemade fish sauce. (Also Available as an Entrée) .
8. Nam-Viet Fresh Garden Salad **\$4.95**
A garden salad with romaine lettuce, watercress, tomatoes, cucumber, and pickled radish and carrots served with our own unique vinaigrette dressing. .

Salads

9. Nam-Viet Shrimp Salad (Goi Tom) **\$8.50**
Nam-Viet's exceptional salad where our chefs blend a mixture of shredded cabbage, celery, bell peppers, onions and mint. Topped off with fresh shrimp, fried red scallions, chopped peanuts, and our special fish sauce dressing. Perfect for a low fat and nutritious meal.
10. Nam-Viet Chicken Salad (Goi Ga) **\$8.50**
Prepared in similar fashion to the Shrimp Salad above, but this time we use chunks of tender, moist, and juicy chicken. Perfect for the health conscious individuals.
11. Nam-Viet Green Papaya Beef Jerky, or Shrimp Salad **\$9.00**
Freshly julienne green papaya with special house wines, topped off with your selection of beef jerky, or shrimp, a great introduction to those who want try a very traditional Vietnamese Salad. (Goi Du Du Bo/Tom)
12. Nam-Viet's Mixed Shrimp and Chicken Salad **\$9.00**
Stuck between choosing either the Shrimp or Chicken salads? This Nam-Viet Salad has both. A Shrimp and Chicken blend with a mixture of shredded cabbage, celery, bell peppers, onions and mint. Topped off with fried red scallions, chopped peanuts, and our special fish sauce dressing. (Goi Tom Thit)

Soups

13. Nam-Viet's Chicken Noodle Soup (Pho Ga) **\$4.15**
A staple in Vietnamese culture for many centuries, a Pho soup with tender chunks of chicken served with thin and flat rice noodles, and a flavorful broth, garnished with green and white onions, cilantro, and parsley. **\$7.55**
14. Nam-Viet Crab Meat and Asparagus Soup (Sup Mang Cua) **\$4.15**
One of Nam-Viet's many traditional soups served with crabmeat, egg whites and white asparagus in a consistent texture that will always please your appetite.
15. Nam-Viet Wonton Soup (Sup Hoanh Thanh) **\$4.15**
Homemade Vietnamese wontons filled with ground shrimp and pork served with barbequed pork garnished with green onions, cilantro, chives, and parsley. **\$7.55**
16. Nam-Viet Saigon Pork and Shrimp Clear Noodle Soup (Hu Tieu) **\$4.15**
A soup that has been passed down for many generations, this entree consists of clear rice noodles, barbecued pork, and jumbo shrimp served in an extremely flavorful broth, garnished with green onions, cilantro, chives, and parsley. **\$7.55**
17. Nam-Viet Beef Noodle Soup (Pho Bo) **\$4.15**
A staple in Vietnamese culture for many centuries, a Pho soup with tender beef strips served with thin and flat rice noodles, and a flavorful broth, garnished with green and white onions, cilantro, and parsley. **\$7.55**
18. Nam-Viet Hue Spicy Beef Noodle Soup (Bun Bo Hue) **\$4.15**
Similar to our Pho soup, but this soup contains thicker rice noodles, and a spicier broth. The Hue spicy beef soup welcomes any fan of spicy entrees, or anyone that would like to experience something new. **\$7.55**
19. Nam-Viet Saigon Pork and Shrimp Yellow Noodle Soup (Mi Xa Xiu) **\$4.15**
Similar to the Saigon pork and shrimp clear noodle soup, only this soup contains yellow egg noodles instead of clear rice noodles. **\$7.55**
20. Nam-Viet Vegetable Noodle Soup (Sup Chay) **\$4.15**
Rice Noodle Soup served with mushrooms, celery, broccoli, cauliflower, snap peas, carrots, and Tofu. **\$7.55**

21. Nam-Viet Seafood Rice Noodle Soup (Pho Seafood) **\$4.65 - \$8.50**
A soup that has brought the worlds of rice noodles, and fresh seafood together in unison. A flavorful broth teamed with succulent shrimp, scallops, and squid. A perfect meal or appetizer for any seafood fan out there.
22. Nam-Viet Seafood Yellow Noodle Soup (Mi Seafood) **\$4.65 - \$8.50**
Similar to the seafood rice noodle soup, but this soup dish has egg noodles instead of the rice noodles.
23. Nam-Viet Spicy Sweet and Sour Shrimp Soup (Canh Chua Tom) **\$4.75 - \$8.75**
An authentic Vietnamese soup served with fresh vegetables that include fresh white asian cabbage, bean sprouts, with pineapple, mushrooms, and fresh jumbo shrimp.
24. Nam-Viet Spicy Sweet and Sour Salmon Soup (Canh Chua Ca) **\$4.75 - \$8.75**
Similar to the shrimp soup above, only this soup is served with juicy chunks of fresh water Salmon instead.

Grilled Entrées

25. Nam-Viet Grilled Pork on Skewer served with Rice or Rice Vermicelli (Bun/Com Thi Heo Nuong) **\$9.95**
26. Nam-Viet Grilled Jumbo Shrimp with Rice Vermicelli (Bun Tom Ø) **\$13.50**
27. Nam-Viet Grilled Pork on Skewer with Steamed Rice Crepes (Banh Uot Thit Nuong) A famous dish with origins from Saigon, this dish features grilled pork on top of steam rice crepes made from the finest rice grains from Southeast Asia. **\$10.50**
28. Nam-Viet Hanoi Grilled Pork with Rice Noodles (Bun Hanoi) Nam Viets variation of the Bun Cha from Hanoi, this dish offers grilled pork served in a bowl of fish sauce served with rice vermicelli **\$11.50**
29. Nam-Viet Grilled Pork with bean thread rice vermicelli (Banh Hoi Thit Nuong) **\$11.95**
30. Nam-Viet Saigon Style Pork Chops (Xuong Nuong) Juicy, tender and moist pork chops grilled to perfection, served along side a mixed array of steam vegetables. **\$11.95**
31. Nam-Viet Grilled Pork w/Crispy Spring Roll over Rice Vermicelli (Bun Thit Nuong Cha Gio) **\$11.50**
32. Nam Viet Grilled Lemon Peel Chicken over Rice Vermicelli (Bun Ga Chanh) **\$9.95**
33. Nam-Viet Grilled Lemon Peel Chicken over steam rice (Com Ga Chanh) **\$9.95**
34. Nam-Viet Grilled Lemongrass Beef w/ Steam Rice (Com Bo Xu) **\$10.95**
35. Nam-Viet Grilled Lemongrass Beef w/ Rice Vermicelli (Bun Bo Xa) **\$10.95**
36. Nam-Viet Bo Dun on Skewer (Bo Dun) Tender beef with special house seasonings plus cooking wines wrapped with onions, and celery served with thrn rice vermicelli. **\$13.50**

37.	Nam-Viet Barbequed Shrimp Paste on Sugar Cane (Chao Tom) Ground Shrimp with onions, and house seasonings wrapped on sugarcane and grilled to perfection served with thin rice vermicelli, and rice paper.	\$13.50
38.	Nam-Viet Grilled Shrimp and Scallops on Skewer (Tom Nuong) Jumbo Grilled Shrimp and Scallops marinated and charbroiled served with thin rice vermicelli and rice paper.	\$14.95
39.	Nam-Viet Vietnamese Style Grilled Salmon (Ca Salmon Nuong) Juicy, moist, and succulent salmon grilled in our famous marinades served with an array of mixed vegetables, and steamed rice	\$14.50
40.	Nam-Viet Grilled Combo with Rice Vermicelli (Bun Bo, Heo, Ga + Tom) (Your choice of either Pork, Chicken, or Beef served with Jumbo Shrimp)	\$13.95

Vegetarian Entrées

41.	Nam-Viet Mixed Vegetables Sauteed with Mushrooms and Tofu (Rau Xao Chay) A Vegetarian Specialty that blends bean curd fried in vegetable oil sautéed together with broccoli, cauliflower, baby corn, mushrooms, celery, bell peppers, and carrots served alongside steam rice.	\$9.75
42.	Nam-Viet's Buddha's Delight with Crispy or Soft Yellow Egg Noodles (Mi Mem/Don Chay) A Vegetarian Specialty that blends fried bean curd sautéed together with broccoli, cauliflower, baby corn, mushrooms, celery, bell peppers, and carrots, served with your choice of Crispy or Soft Yellow Egg Noodles.	\$9.75
43.	Nam-Viet Curried Mixed Vegetables with Tofu (Cari Chay) Fried bean curd sautéed together with broccoli, cauliflower, baby corn, mushrooms, bell peppers, and carrots in a coconut curry sauce served with steamed jasmine rice.	\$9.75
44.	Nam-Viet Lemongrass Tofu with Mixed Vegetables (Rau Kho Xa) Fried bean curd sautéed together with broccoli, cauliflower, baby corn, mushrooms, bell peppers, and carrots in a sweet lemongrass sauce served with steam rice.	\$9.75
45.	Nam-Viet Stir Fried Noodles with Mixed Vegetables and Tofu (Pho Xao Chay) A vegetarian favorite. A stir-fried noodles with fried bean curd with broccoli, cauliflower, baby corn, mushrooms, carrots sautéed with house seasonings and egg.	\$9.75

Fried Rice

**	Vegetarian Fried Rice	\$9.95
46.	Nam-Viet Shrimp Fried Rice	\$9.95
47.	Nam-Viet Pork Fried Rice	\$9.95
48.	Nam-Viet Chicken Fried Rice	\$9.95
49.	Nam-Viet Crabmeat or Beef Fried Rice	\$10.50
50.	Nam-Viet Combination Fried Rice (Pork, Chicken, and Shrimp)	\$10.50

Sautéed Entrées

51.	Nam-Viet Stir-Fried Noodles with Shrimp, Roasted Pork, and Chicken (Pho Xao)	\$11.50
52.	Nam-Viet Sautéed Chicken with Mixed Vegetables (Mi Mem/Don Ga / Ga Xao Rau) Tender chunks of chicken served with mixed vegetables in a flavorful house brown sauce with your choice of either Soft or Crispy Yellow Egg Noodles, or steamed jasmine rice.	\$10.95
53/54.	Nam-Viet Pork Sautéed with Mixed Vegetables (Mi Mem/Don Heo / Heo Xao Rau) Tender chunks of pork served with mixed vegetables in a flavorful house brown sauce with your choice of either Soft or Crispy Yellow Egg Noodles, or steamed jasmine rice.	\$10.95
55.	Nam-Viet Beef Sautéed with Mixed Vegetables (Bo Xao Rau)	\$12.75
56.	Nam-Viet Sautéed Green Mussels with Ginger and Green Onions (So Hanh Gung)	\$11.50
57.	Nam-Viet Jumbo Shrimp Sautéed with Mixed Vegetables (Tom Xao Rau)	\$13.50
58.	Nam-Viet Sautéed Eggplant with your choice of Beef, Pork, or Chicken (Ca Xao Bo, Heo, Ga)	\$12.95
59.	Nam-Viet Sautéed Beef with Snap Peas or Broccoli (Tom Xao Rau)	\$12.95
60.	Nam-Viet Sautéed Chicken with Snap Peas or Broccoli (Ga Xao Dau/Bong Xanh)	\$11.50
61.	Nam-Viet Sautéed Shrimp with Snap Peas or Broccoli (Tom Xao Dau/Bong Xanh)	\$12.95
62.	Nam-Viet Sautéed Watercress with Garlic Sauce w/ steam rice (Xa Lach Son Xao Toi)	\$9.95
63.	Nam-Viet Mixed Combination (Mi Xao Don) A sautéed medley of mixed vegetables with tender chunks of beef, chicken, and jumbo shrimp served on a bed of crispy yellow noodles. Perfect for the indecisive.	\$13.50
64/65.	Nam-Viet Seafood Combination (Xa Lach Son Xao Toi)	\$13.95
66.	Nam-Viet Seafood Combination w/ Fresh Asparagus (Mang Bien)	\$13.95

Our Chef Specialties

67.	Nam-Viet Lemongrass Chicken (Ga Xa) All white meat chicken blended with our sweet homemade marinades and lemongrass served in a clay pot with steam rice.	\$9.95
68.	Nam-Viet Caramelized Pork w/ Black Pepper (Heo Kho)	\$9.95
69.	Nam-Viet Caramelized Shrimp w/ Ginger (Tom Kho Gung)	\$12.95

70.	Nam-Viet Caramelized Chicken w/ Ginger (Ga Kho Gung)	\$9.95
71.	Nam-Viet Caramelized Catfish w/ Black Pepper (Ca Kho Tho)	\$12.95
72.	Nam-Viet Curried Chicken w/ Coconut Juice (Cari Ga)	\$9.95
73.	Nam-Viet Curried Shrimp, Squid, or Mussels (Cari Tom/Muc/So)	\$12.95
74.	Nam-Viet Curried Salmon (Cari Ca Salmon)	\$12.95
75.	Nam-Viet Curried Seafood Medley (Ga Xao Dau/Bong Xanh)	\$14.95
76.	Nam-Viet Sweetened and Seasoned Roasted Quail w/ Steam Rice (Chim Cut Roti)	\$10.95
77.	Nam-Viet Chicken w/ Cashew Nuts (Ga Dieu)	\$10.95
78.	Nam-Viet Spicy Jumbo Shrimp w/ Steam Rice (Tom Ram Man)	\$12.95
79.	Nam-Viet Vietnamese Crepe (Banh Xeo) A Vietnamese Crepe made with beans served with bean sprouts, chives, onions, chicken, and shrimp, a dish that resembles an omelet but has been a Vietnamese tradition for centuries.	\$10.50
80.	Nam-Viet Vietnamese Orange Chicken (Ga Cam) Breaded with corn flower and fried then sautéed with ginger and oranges served in a homemade house citrus sauce. This dish comes with your choice of mild or hot flavor.	\$10.95
81.	Nam-Viet Vietnamese Orange Shrimp (Tom Cam)	\$12.95
82.	Nam-Viet Vietnamese Orange Beef (Bo Cam)	\$12.95
83.	Nam-Viet Vietnamese Steak (Bo Luc Lac) Charily marinated chunks of cubed flank steak, sautéed with bell peppers, onions, and potatoes served over fresh salad.	\$12.95

Side Items

Steam Rice	\$2.00
Steam Vegetables	\$2.00
Rice Noodles	\$2.00
Grilled Shrimp (4)	\$4.95
Steam Tofu	\$2.00

Desserts

Banana Flambe au Rhum	\$5.25
Caramel Custard	\$5.15
Banana Flambe & Ice Cream (Vanilla or Strawberry)	\$7.25
Ice Cream Cup (Vanilla or Strawberry)	\$4.95