



# NJORD HAVEN

New Nordic–Asian Cuisine

## MENU

<b>Lamb Pinnekjøtt</b> 18		<b>Kanom Gui Chai</b> 6		
Grilled Lamb Chop, Rosemary Glaze, Smoked Garlic Puree, Lingonberry Gel		Fried Thai Garlic Chive Rice Cake, Sweet Soy Dipping Sauce		
<b>Copenhagen Style Sirloin</b> 19		<b>Bali Beef Rendang</b> 15		
Certified Black Angus, Mushroom au Poivre Sauce, Sorrel Chimichurri, Nordic Greens		Braised Beef, Lemongrass, Cashew Nut, Galangal, Turmeric, Coconut Milk, Lime Leaf, Coconut Rice *Contains Cashew Nuts – Spicy!		
<b>Sesame Crust Ahi</b> 19		<b>“K-town” Eggroll</b> 12		
Tuna Steak, Lingonberry Unagi Sauce, Wasabi, Sesame Oil Powder, Beet-Cuc Sonomono		Roasted Pork, Cheddar, Kimchi, Ssamjang Sauce		
<b>Haddock Tempura</b> 17		<b>Crazy Drunken’ Thai Noodle</b> 19		
Carlsberg Ale, Kastike Tartar, Kurkku Tilli Salad		Shrimp, Scallop, Fresh Rice Noodle, Holy Basil, Rice Wine, Oyster Sauce, Green Bean, Red Bell Pepper Spicy → Choose Your Fate → Mild OK		
<b>Krabbekake</b> 16		<b>Shui Dong Cumin Baby Back Ribs</b> 15		
Nordic Style Crab Cake, Kastike Sauce, Nordic Greens, Lemon		Twice Cooked Fried Shanghai Ribs, Spicy Cumin- Szechuan Rub, Bell Pepper & Onion		
<b>Swedish Meatball</b> 16		<b>Da Lat City Chicken Wings</b> 15		
Crème Fraiche, Lingonberry Jam, Crisp Shallot		Central Vietnam Fry Chicken Wings, 5-spice, Lemongrass, Lime, Nuoc Mam Cham Dipping Sauce		
<b>Stockholm Caesar</b> 10			<b>Lop Chueng Chow Fan Fried Rice</b>	
Wood Grilled Romaine, Jarlsberg, Pumpernickel-Rye Crouton, Torched Lemon			Small 11 – Large 16 Chicken or Vegan Chicken, Choy, Sprouts *Add Thai Wok Fried Egg (\$1.5)	
	<b>Havasoletta</b> 8		<b>Viet Lemongrass Beef Noodles</b> 16	
Pan Seared Havarti Cheese, Sorrel Chimi, Crostini			Seared Rib Eye Steak, Chilled Rice Noodles, Viet Herbs, Cucumber, Lettuce, Red Cabbage	
	<b>Njord Fries</b> 6.50			<b>Wok Seared Broccoli</b> 11
Beet Sugar Ketchup, Nordic Aioli				Sesame, Oyster Sauce, Ginger, Garlic, Five Spices
	<b>Viking Onion Rings</b> 8			
Skyr, Beet Sugar Ketchup, Nordic Aioli				

  Vegetarian/Vegan option may be available, please inquire with your server.

**BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY.**

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

\*Pregnant and nursing women, women who may become pregnant, and children under the age of twelve are advised to not eat the following fish: swordfish, shark, king mackerel, and tilefish. Tuna steaks and canned white albacore and chunk light tuna consumption should also be limited. These fish contain levels of mercury which the EPA and FDA agree can be toxic to a developing neurological system.

\*Food prepared here may contain or have come in contact with peanuts, tree nuts, soybeans, milk, eggs, wheat, shellfish or fish. Our customer’s safety is of our utmost importance. Please do not take any unnecessary risks. Management cannot assure any cross contamination of these ingredients with your dish.