

THE FEAST

How to Pillage like the Mongols

All meals served with steamed rice or wraps.



Step 1: PREPARE FOR BATTLE

Advance to the fresh food bar and commandeer a bowl.

Step 2: CONTROL YOUR DESTINY

Choose your favorites from a bountiful selection of meats, seafood, noodles and vegetables.

Step 3: POUR ON THE FLAVOR • *The Essential Weapon*

Ladle on our Specialty Sauces or express your inner warrior by creating your own unique blend from the ingredients provided. Use 5-6 ladles of sauce.

Step 4: ADVANCE TO THE GRILL

Watch as your chosen ingredients are cooked before your eyes on our grill of epic proportions!

Step 5: TAKE BACK THE BOUNTY

Behold your piping hot creation! Return to your table and enjoy.

Step 6: RELIVE THE CONQUEST

The grill is unlimited, so mix it up again. Remember to leave room for the Final Pillage...dessert.

Weekday Lunch \$7.79

Weekend Lunch \$9.29
expanded food line selection

Dinner \$11.99
includes soup or salad

Please inform your server and cook of any food allergies. All food bar items and sauces must be cooked. Unlimited pillaging in the restaurant only. Mongolian grill leftovers cannot be packaged to take home.



The Essential Weapon

Our Sauces: Listed in order from Mild to Hot
~ all made in-house with no MSG ~

-  **Samurai Teriyaki™** • a mild, slightly sweet traditional Asian favorite made with soy sauce, sugar, sherry and sesame oil
-  **Not-So-Sweet & Sour™** • our version of sweet & sour; a flavorful yet mild combination of tomato sauce, vinegar, sugar and spices
-  **Khan's Favorite™** • our house sauce; an excellent complement to any other sauce; a mild blend of soy sauce, rice wine, garlic and spices
-  **Feed the Hordes Hoisin™** • a distinctive, slightly sweet sauce made with soy sauce, soybeans, vinegar and garlic
-  **Black Thai Peanut™** • our most popular sauce: a creamy blend of peanuts, coconut milk, mild chilies and fresh lime juice
-  **Burn-Your-Village Barbeque™** • subtle BBQ flavors with traditional Asian ingredients like soy sauce and chili garlic sauce
-  **Mean Bean Garlic Sauce™** • a moderately spicy black bean and chili sauce; other ingredients include soy sauce, garlic and ginger
-  **Bekter's Ginger™** • a zippy mix of ginger, sherry, soy sauce and chilies lightly sweetened; if you like ginger, you'll love this sauce!
-  **Yellow Belly Curry™** • yellow curry, coconut milk and chilies; one ladle of this sauce is a great complement to any sauce combination
-  **Mongol Mustard™** • a flavorful sauce with some kick; ingredients include mustard, lemon, sesame and Asian spices.
-  **Five Village Fire Szechuan™** • a spicy chili sauce with soy and tomato sauces, garlic, rice vinegar and more chilies!
-  **Kung Pao...Yow!™** • our hottest sauce! garlic chili sauce, sesame oil, more chilies and did we mention chilies?!

How Do You HuHot?



Mongolian Grill

WEEKDAY LUNCH	7.79
WEEKEND LUNCH <i>expanded food line</i>	9.29
DINNER <i>includes soup or salad</i>	11.99

The First Conquest

CRISPY EGGROLLS <i>pork and vegetable eggrolls, lightly fried and served with sweet & sour sauce</i>	4.29
ASIAN POTSTICKERS <i>chicken and vegetable potstickers, steamed on the grill or lightly fried</i>	3.99
DRAGON WINGS <i>like their namesake, these wings are big, meaty and pack a little fire; cool 'em down with a side of bleu cheese dip; eight wings served on a bed of noodles</i>	6.99
 KRAB RANGOONS <i>filled with krab, scallions & cream cheese and served with sweet & sour sauce</i>	4.99
A TASTE OF THE BOUNTY <i>Crispy Eggrolls, Asian Potstickers & Krab Rangoons ...served with sweet & sour dipping sauce</i>	8.99
MEAN GREEN BEANS <i>batter-dipped and deep-fried to a golden brown; wasabi sauce adds that Genghis mean streak</i>	4.29
 SHRIMP WONTONS <i>filled with shrimp, scallions & cream cheese and served with sweet & sour sauce</i>	4.99

Little Warriors Children 10 and under


THE FEAST! MONGOLIAN GRILL
guide your young warrior to the pillage — a great feast awaits

<i>Tuesdays</i> Children ages 4-10	4.59
<i>Kids Eat Free!</i> Children 3 and under	FREE


CHICKEN STRIPS or MACARONI AND CHEESE <i>served with a choice of fries or fruit cup</i>	4.59
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Trusted Allies

SOUP-OF-THE-DAY (available after 4pm) 2.59
Egg Drop or HuHot & Sour — ask your server


 ASIAN SALAD <i>greens mixed with veggies, mandarin oranges, toasted noodles and our famous Asian vinaigrette</i>	4.49
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GARDEN SALAD <i>mixed greens with veggies and croutons — just enough to prepare you for battle</i>	4.49
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 CHICKEN TERIYAKI SALAD <i>mixed greens topped with teriyaki chicken, almonds, broccoli, scallions, toasted noodles and our sweet Asian vinaigrette — a hearty meal in itself</i>	8.49
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Final Pillage


NY CHEESECAKE <i>as is or finished with your choice of topping</i>	5.39
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 CHEESECAKE RANGOONS <i>decadent rich cheesecake-filled rangoons served with ice cream and your choice of topping</i>	5.99
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KHAN'S CAKE <i>layers & layers of chocolate — a Genghis favorite</i>	5.49
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MOLTEN MUFFIN <i>hot fudge flows from this moist chocolate cake; served warm with ice cream</i>	5.79
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 SWEET VICTORY S'MORES <i>prepare traditional S'mores right at your table with your own campfire — enough for two!</i>	7.89
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 MONGOL MINIS <i>smaller sized desserts 'cause Genghis didn't have to share and neither should you</i>	1.99
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HuHot features an ever-changing selection of delicious desserts. Ask your server about our current offerings!



For parties of 8 or more we present one check and add a 15% gratuity. We gladly accept Visa, MasterCard, American Express and Discover cards.

 *HuHot Specialty Item*

HUHOT
MONGOLIAN GRILL