



dim sum

- spicy tuna tartare**,* fried rice, pickled lotus root, unagi sauce 23
- yu sheng of hamachi**,* chili crisp, pineapple 18
- dry aged beef pot stickers**, chinese mustard, soy vinegar 18
- spicy chicken dumplings**, general tso’s sauce, broccoli 17
- chilled lobster bao**, toban jan aioli, pickled radish 26
- spicy chicken bao**, nashville hot, kewpie mayo 17
- kung pao chicken wings**, buttermilk ranch, shaved celery salad, peanuts 17
- mongolian barbecue pork ribs**, chives, crispy noodle nest 4 for 17 / 8 for 34
- edamame**, chili, sesame, soy 12

salads

- tigress wedge**, sesame leaf green goddess, chinese bacon, pickled red onion 18
- watermelon salad**, feta, citrus truffle soy 18

vegetables

- wok charred kale**, sesame vinagrette, pickled goji berries 17, v
- smashed crispy fingerling potatoes**, turmeric caramel, pickled thai chilis, scallions 15, gf
- crispy brussels sprouts**, pomegranate molasses, peanuts 15, gf
- twice cooked green beans**, black bean brown butter, almonds 14

steaks & chops

- all come with lettuce to wrap, charred scallions, pickles and choice of sauce
- 10 oz wagyu skirt steak** 55
- 12 oz wagyu denver steak with seasme soy** 60
- 8 oz filet mignon*** 78, gf
- 14 oz dry-aged char siu pork chop*** 45
- 30 oz short rib of beef** 80

saucses

- black pepper
- crying tiger, gf
- soy garlic butter, gf
- scallion ginger relish, gf

noodles & rice

- crab fried rice**, jalapeno aioli, tobiko 36
- supreme fried rice**, land x air x sea 30
- sizzling vegetable fried rice**, umami butter, black truffles 27
- lobster and crab noodle**, coconut-chili, sweetcorn, holy basil 58
- chilled noodles**, chinese black vinegar, chili, summer melon, prosciutto 38

large plates

- crying tiger seared tuna**,* avocado salad, pickled gooseberries 43, gf
- half or whole aged crown of duck**,* hong kong french toast, drunken fruit, lettuce, granola, plum liquor 46/86
- walnut shrimp**, candied walnuts, walnut aioli, radish 34
- wok tossed seabass**, orange cashew, fresno chilies 46, gf

chef’s dessert

- calamansi yuzu snow**, florida citrus, coconut tapioca, almond cookie 18, gf
- mango mochi waffle**, mango sorbet, coconut 18
- guava cheesecake rangoons**, guava coulis, mint 18
- tropical sundae**, passion fruit, yuzu & berry sorbet, fried plantains, coconut caramel, toasted peanuts 18

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please notify your server of any dietary restrictions.
Executive Chef Iggy Ortiz
The Tigress Cantonese Chophouse concept, restaurant design and menu were developed in a collaboration between Food Crush Hospitality LLC f/s/o Celebrity Chef Dale Talde (www.foodcrushhospitality.com) and Misfit Joints LLC f/s/o Spencer Raymond (www.misfitjoints.com)
FOOD ALLERGY/HEALTH WARNING: Our food may contain Allium, Dairy, Egg, Fish, Gluten, MSG, Nightshade, Nuts, Sesame, Shellfish and/or Soy. If you have any allergies or other health concerns related to these ingredients, please advise our Wait Staff before placing your order.

A 20% service charge may be applied to parties of 8 or more guests.



signature cocktails

- hong kong old fashioned**, japanese whisky, tamarind-black vinegar caramel, black pepper, angostura bitters 17
- li chi sour**, mizu lemongrass shochu, chrysanthemum, lychee liquor, lemon 16
- ideal of harmony**, vodka, coconut green tea, banana, sparkling lime & yuzu soda 17

classics with a twist

- queen’s road**, rum or bourbon, orange, lemon, ginger, honey 17
- fujian paloma**, tequila, grapefruit, lime, oolong tea, grapefruit soda 16
- tigresso marteani**, our signature espresso martini with coconut rum, mr. black espresso liquor, fresh espresso, five spice 17
- twisted tiger**, reposado tequila, grand marnier, cointreau, lime, cranberry, hibiscus 17
- lotus flower**, gin, prickly pear, cynar, lemon 17

easy tiger - drinks with less bite (non-alcoholic cocktails)

- ume spritz**, aplós ease, ume plum, oroblanco grapefruit, white tea, and sea buckthorn 16
- coconut oolong cooler**, coconut water, fresh lime, oolong tea 16
- blood orange blossom**, blood orange, tamarind 16

sake

- chichibu nishiki**, tokubetsu junmai sake (750ml) 20/80
- kitsukura**, honjozo taru barrel aged (750ml) 120
- kimino shuzo**, emperor’s well yamahi junmai ginjo (300ml) 15/60
- sho chiku bai**, sparkling sake (300ml) 16/64
- junmai nigori**, “the blue one” unfiltered (300ml) 12/48

BTG			
sparkling		glass	bottle
1001	henri champliau (organic), brut, crémant de bourgogne, france	20	85
1002	lamberti, prosecco, Italy DOC	16	70
rosé			
5001	wolffer estate vineyards, rosé, sagapnack, new york fingerlakes	20	70
5002	avaline (organic, vegan), rosé, france	15	50
white			
3030	s.a. prüm estate, ‘blue’, rielsling, trocken, mosel, germany	18	65
3032	comtedela chevaliere, sancerre, france	22	78
3009	pine ridge, chenin blanc/ viognier, california	15	50
3008	massican, pinot grigio, california	17	60
3007	lylo, sauvignon blanc, marlborough, new zealand	12	40
3004	clarendelle, bordeaux blanc, france	16	55
3005	clos henri, sauvignon blanc, wairau valley, new zealand	19	70
3001	avaline (organic, vegan), chardonnay, languedoc, france	15	50
3027	zd wines, chardonnay, california	18	65
3031	cakebread cellars, chardonnay, napa valley, california	25	110
red			
4006	amity vineyards, pinot noir, willamette valley, oregon	16	70
4001	cuvelier los andes, malbec, uco valley, mendoza, argentina	18	65
4003	tenuta tascante, ‘ghiaia nera’ , rosso, etna, sicily, italy DOC	20	75
4004	milton park, shiraz, southern australia	15	65
4005	bezel, cabernet sauvignon, paso robles, california	20	70
4031	hall, cabernet sauvignon, napa valley, california	23	98
4008	grgich hills estate, cabernet sauvignon, napa valley, california	25	110

**raise a glass and make a difference — we’re donating \$1 for every Tigresso Marteani to the Parkinson’s Association of Southwest Florida PASWFL*

Government Warning: (1) According to the Surgeon General, women should not drink alcoholic beverages during pregnancy because of the risk of birth defects. (2) Consumption of alcoholic beverages impairs your ability to drive a car or operate machinery and may cause health problems.