

# JACK MACMURRAY

## Sage Urban American Grill

1031 Lynch Street @ 11th & Lynch in Soulard

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[www.sageinsoulard.com](http://www.sageinsoulard.com)

Open Monday thru Saturday

11:00 a.m. to 12:00 midnight

### **Shanghai Steak and Noodle Salad** serves 4-6

1 1/4# Flank steak, trimmed of silver skin and marinated 8 hours;  
Grill to Medium-Rare, chill completely, carving demonstrated

#### Marinade:

1/2 cup soy sauce  
2 Tbsp sesame oil  
2 Tbsp garlic, minced  
2 Tbsp ginger, minced  
2 Tbsp Worcestershire sauce  
1 Tbsp red pepper flake  
1 tsp sesame seeds  
1/4 cup brown sugar  
1-2 Tbsp Cholula hot sauce

Mix till sugar dissolved, refrigerate up to 1 week

1# Chinese noodles (Soba) cooked al dente, chilled  
2 cups Napa cabbage, thinly sliced  
2 cups mixed greens  
1/4 cup carrots, julienne  
1/4 cup green onion, chopped  
2 Tbsp parsley, chopped  
2 Tbsp cilantro, chopped  
2 Tbsp Basil, chopped  
2 tsp mint, thinly sliced  
1 Avocado, diced  
1/2 mango, diced  
1/2 cup peanuts, roasted  
1/2 pint grape tomatoes  
1 tsp toasted sesame seeds  
1 cup Shanghai Dressing, Recipe follows

Toss all together and garnish with toasted sesame seeds

#### Shanghai Dressing

1 cup Thai sweet chili sauce  
2 Tbsp chili oil  
1 Tbsp rice wine vinegar  
1 Tbsp honey  
1 Tbsp chili garlic sauce  
1 Tbsp sesame oil

Whisk all together