

## PEKING DINNERS

<b>(A) For two persons - \$26.00</b> SIZZLING RICE SOUP POT STICKERS MONGOLIAN BEEF GARLIC CHICKEN <i>or</i> HOUSE CHICKEN STEAMED RICE	<b>(B) For three persons - \$39.00</b> SIZZLING RICE SOUP POT STICKERS MONGOLIAN BEEF GARLIC CHICKEN <i>or</i> HOUSE CHICKEN PRAWNS A LA PEKING STEAMED RICE	<b>(C) For four persons - \$52.00</b> SIZZLING RICE SOUP POT STICKERS MONGOLIAN BEEF GARLIC CHICKEN <i>or</i> HOUSE CHICKEN PRAWNS A LA PEKING VEGETABLE COMBINATION STEAMED RICE	<b>(D) For six persons - \$78.00</b> SIZZLING RICE SOUP POT STICKERS MONGOLIAN BEEF GARLIC CHICKEN <i>or</i> HOUSE CHICKEN PRAWNS A LA PEKING VEGETABLE COMBINATION HOT BRAISED FISH (Whole) STEAMED RICE
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## MANDARIN DINNERS

<b>(W) For two persons - \$25.00</b> WONTON SOUP EGG ROLLS SWEET & SOUR PORK ALMOND CHICKEN STEAMED RICE	<b>(X) For three persons - \$37.50</b> WONTON SOUP EGG ROLLS SWEET & SOUR PORK ALMOND CHICKEN VEGETABLE COMBINATION STEAMED RICE	<b>(Y) For four persons - \$50.00</b> WONTON SOUP EGG ROLLS SWEET & SOUR PORK ALMOND CHICKEN VEGETABLE COMBINATION MONGOLIAN BEEF STEAMED RICE	<b>(Z) For five persons - \$62.50</b> WONTON SOUP EGG ROLLS SWEET & SOUR PORK ALMOND CHICKEN VEGETABLE COMBINATION MONGOLIAN BEEF PRAWNS A LA PEKING STEAMED RICE
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- Only one item may be substituted on the above dinners. The difference for higher priced item will be added to the total bill.  
 - A minimum \$1.00 charge will be added for any substitution to the above dinners.

### DINNER FOR ONE - \$12.50 Per Person

Served with FRIED SHRIMP, BBQ PORK, PORK FRIED RICE OR CHICKEN CHOW MEIN  
 and a choice of one of the following:

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|--------------------------|----------------------------|------------------------|
| S4 - BEEF W/OYSTER SAUCE | S6 - VEGETABLE COMBINATION | S8 - SWEET & SOUR PORK |
| S5 - ALMOND CHICKEN      | S7 - CHICKEN CHOW MEIN     | MONGOLIAN BEEF         |
|                          |                            | S9 - HOUSE CHICKEN     |

### 頭檯

### APPETIZERS

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|-----|------|---|--|
| 1.  | 鍋貼   | <b>POT STICKERS (6) .....</b> 5.95<br><i>These Chinese "Raviolis" are stuffed with a seasoned mixture of ground pork, cabbage, ginger and lightly pan fried to a golden brown.</i>  |  |
| 2.  | 小籠包  | <b>STEAMED BAO (Chinese Dumplings) (6).....</b> 7.50<br><i>Thin Chinese pastry generously stuffed with a ginger-flavored mixture of ground pork and cabbage, then steamed until plump and juicy. (Please allow 25 minutes steam time)</i> |  |
| 3.  | 炸餛飩  | <b>FRIED WONTONS (16).....</b> 4.95<br><i>A savory mixture of ground pork and Chinese spices wrapped in a wonton wrapper then deep fried to a crispy golden brown.</i>  |  |
| 4.  | 春    | <b>SPRING ROLLS (Vegetarian Egg Rolls) (4).....</b> 5.95<br><i>A light mixture of fresh shredded cabbage, celery, shiitake mushrooms, carrots and onions encased in an egg roll wrapper and deep fried to a golden brown.</i>             |  |
| 5.  | 炸蝦   | <b>FRIED SHRIMP (15).....</b> 8.95<br><i>Medium prawns dipped in a garlic-seasoned batter and deep fried to a crispy golden brown.</i>  |  |
| 6.  | 炸雞翼  | <b>FRIED CHICKEN WINGS (8).....</b> 7.95<br><i>Chicken wings dipped in a garlic-seasoned batter and deep fried to a crispy golden brown.</i>  |  |
| 7.  | 叉燒   | <b>BARBECUED PORK.....</b> 7.50<br><i>Lean pork tenderloin in our house marinade and slow roasted to perfection. Served sliced with hot mustard, sweet and sour sauce and sesame seeds.</i>   |  |
| 8.  | 蒜蓉炸雞 | <b>FRIED GARLIC CHICKEN (8) .....</b> 7.95<br><i>Thigh portions dipped in a garlic-seasoned batter and deep fried to a crispy golden brown.</i>   |  |
| 9.  | 炸魷魚  | <b>CHINESE STYLE FRIED CALAMARI.....</b> 8.75<br><i>Tender slices of calamari lightly fried in a thin flour coating and served with a variety of dipping sauces.</i>  |  |
| 10. | 紙包雞  | <b>FOILED WRAPPED CHICKEN (8) .....</b> 6.95<br><i>Tender slices of chicken marinated in our house blend of seasonings then wrapped in foil and deep fried.</i>   |  |
| 11. | 蟹角   | <b>PAN PACIFIC WONTONS (8).....</b> 6.50<br><i>A flavorful mixture of imitation crab meat, cream cheese and scallions encased in a wonton wrapper and deep fried to a golden brown.</i>   |  |

Prices and ingredients subject to change without notice. ➤ Hot & Spicy

18% gratuity will be added to tables of 8 people or more regardless of separate checks.

## 冷盤

## COLD APPETIZERS

12. 雞沙拉 **CHINESE CHICKEN SALAD**.....(S) 7.95 (L) 8.95  
*Diced batter fried chicken breast on a bed of fresh lettuce and crispy rice noodles and tossed lightly in our house sweet, cilantro accented vinaigrette dressing.*
13. 冷拌海蜇 **CHINESE JELLY FISH SALAD** .....15.95  
*Chilled shredded jelly fish and julienned cucumber tossed in a light soy garlic sauce. A refreshing seafood salad low in fat and high on flavor. (72 hours advance notice required)*
14. 拌三鮮 **FOUR OCEANS**.....22.00  
*A light mixture of scallops, calamari and mussels tossed with a hot Chinese mustard sauce. An appetizer that can be shared by all.*
15. 生菜包鸡 **CHICKEN LETTUCE WRAPS**.....8.95  
*Diced chicken, yellow and green onions, water chestnut, carrot, ginger, and mushroom sauteed in special seasoning and served with iceberg lettuce.*

## 湯類

## SOUPS

- |           |   | (S)  | (M)  | (L)   |
|-----------|---|------|------|-------|
| 16. 鍋巴湯   | <b>SIZZLING RICE SOUP</b> .....   | 5.95 | 7.95 | 9.95  |
|           | <i>A fresh combination of shredded chicken, shrimp, water chestnuts, white mushrooms and spinach in a light chicken broth topped with a sizzling rice crust.</i>  |      |      |       |
| 17. 酸辣湯   | <b>HOT AND SOUR SOUP</b> .....  | 6.50 | 8.50 | 10.50 |
|           | <i>A Northern Chinese mixture of shredded chicken, shrimp, tofu, willow tree fungus, and bamboo shoots in a peppery and tangy chicken broth finished with whipped eggs. A classic enjoyed as the starter to many Chinese meals.</i> |      |      |       |
| 18. 雞玉米湯  | <b>CHICKEN CORN SOUP</b> .....  | 6.50 | 8.50 | 10.50 |
|           | <i>A delicious combination of chicken, egg and corn in a rich chicken broth.</i>  |      |      |       |
| 19. 紫菜湯   | <b>SEAWEED SOUP</b> .....   | 5.95 | 7.95 | 9.95  |
|           | <i>A mixture of spinach, water chestnuts, peas, carrots, white mushroom and Nori seaweed finished with whipped eggs.</i>  |      |      |       |
| 20. 蛋花湯   | <b>EGG FLOWER SOUP</b> .....  | 5.95 | 7.95 | 9.95  |
|           | <i>A tasty medley of white mushrooms, spinach, peas, carrots and water chestnuts finished with whipped eggs.</i>  |      |      |       |
| 21. 三鮮湯   | <b>SAN SHAN SOUP</b> .....  | 7.95 | 9.95 | 11.95 |
|           | <i>A delightful combination of shrimp, scallops and shredded chicken in a light chicken broth garnished with sliced carrots, snow peas and white mushrooms.</i>   |      |      |       |
| 22. 餛飩湯   | <b>WONTON SOUP</b> .....  | 5.95 | 7.95 | 9.95  |
|           | <i>Our house pork wontons served in a rich chicken broth with shredded chicken, shrimp and spinach and topped with green onions.</i>  |      |      |       |
| 23. 冬菇雞湯  | <b>CHICKEN &amp; BLACK MUSHROOM SOUP</b> .....  | 7.95 | 9.95 | 10.95 |
|           | <i>Sliced chicken breast with Chinese black mushrooms in a rich clear chicken broth. Garnished with green onions.</i>   |      |      |       |
| 24. 素菜豆腐湯 | <b>FRESH VEGETABLES W/TOFU SOUP</b> .....   | 6.25 | 8.25 | 10.25 |
|           | <i>Garden fresh vegetables with sliced tofu in a savory, clear vegetable broth.</i>   |      |      |       |
| 25. 西湖牛肉湯 | <b>WESTLAKE MINCED BEEF SOUP</b> .....  | 7.95 | 9.95 | 11.95 |
|           | <i>A preparation of finely minced beef, flavorful Chinese dried shrimp, shredded bok choy in a rich chicken broth finished with whipped eggs and topped with fresh cilantro.</i>  |      |      |       |

## 羊肉類

## LAMB

26. 乾燒羊 **GHAN SHAO LAMB**.....11.95  
*Thinly sliced leg of lamb marinated in Northern spices and scallions, stir fried and placed on a bed of fresh lettuce.*
27. 北京羊肉 **PEKING STYLE LAMB**.....11.95  
*Slices of tender leg of lamb stir fried with yellow onions, zucchini, celery and white mushrooms in our chef's special hot sauce.*
28. 蒙古羊肉 **MONGOLIAN LAMB**.....11.95  
*Sliced tender leg of lamb sauteed with strands of green onions and yellow onions, roasted red hot peppers in our house sauce and served on a bed of crispy rice noodles.*

## 牛肉類

## BEEF

29. 北京牛肉 **PEKING BEEF** .....9.95  
*Generous slices of tender beef, marinated in a sweet and peppery garlic-infused sauce and scallions, stir fried and placed on a bed of fresh lettuce then topped with a dash of toasted sesame seed.*
30. 蒙古牛肉 **MONGOLIAN BEEF** .....9.75  
*Sliced tender beef sauteed with strands of green onions and yellow onions, roasted red hot pepper in our house sauce and served on a bed of crispy rice noodles. This simple dish is a must for meat lovers.*
31. 綠筍牛肉 **BEEF WITH ASPARAGUS**..... *Seasonal*  
*Tender beef sauteed with fresh sliced asparagus in our house sauce.*
32. 宮爆牛肉 **KUNG PAO BEEF** .....9.75  
*Sliced tender beef sauteed with roasted red hot peppers, yellow onions, bell peppers, celery, zucchini and peanuts in our spicy Kung Pao sauce. A must for those who crave hot and spicy.*
33. 素菜牛肉 **BEEF WITH VEGETABLES** .....9.75  
*Fresh garden vegetables and tender beef slices sauteed together in our garlic wine sauce.*
34. 咖哩牛肉 **CURRY BEEF** .....9.75  
*Our house blend of curry spices give this dish of sliced beef sauteed with yellow onions, bell peppers, zucchini, white mushrooms, carrots and celery its rich flavor and aroma.*
35. 蠔油牛肉 **BEEF WITH OYSTER SAUCE** .....9.75  
*Sliced tender beef sauteed lightly in our oyster-flavored sauce with broccoli floweret and baby corn.*
36. 雪豆牛肉 **BEEF WITH SNOW PEAS**..... 10.95  
*Sliced tender beef with a mixture of snow peas and white mushrooms stir fried in our house sauce.*
37. 冬菇牛肉 **CHINESE BLACK MUSHROOM AND BEEF**..... 10.95  
*A generous serving of Chinese black mushrooms and white mushrooms stir fried with tender beef in our house sauce. A definite must for mushroom lovers.*
38. 芥蘭牛肉 **BEEF WITH BROCCOLI** .....(S) 7.25 (L) 9.75  
*Tender beef slices sauteed with fresh broccoli floweret in our house sauce.*

## 木須類

## MU SHU (with 4 Pancakes)

*Mu Shu means wood shavings which describes the shape of the sliced meat, spinach, carrots, willow tree fungus, egg and cabbage that are stir fried together. This dish is served with flavorful plum sauce, julienned scallions and thin Chinese pancakes in which all prepared ingredients are rolled up and eaten fajita style.*

39. 木須素菜 **MU SHU VEGETABLES** .....8.95
40. 木須豬肉 **MU SHU PORK** .....9.95
41. 木須牛肉 **MU SHU BEEF** .....9.95
42. 木須雞肉 **MU SHU CHICKEN**.....9.95
43. 木須蝦 **MU SHU SHRIMP** ..... 12.95

## 甜酸類

## SWEET AND SOUR

*Your choice of tender chunks of meat or succulent shrimp, deep fried in batter and sauteed with bell peppers, yellow onions, zucchini, carrots and celery in our tangy sweet and sour sauce.*

44. 甜酸豬肉 **SWEET & SOUR PORK** .....(S) 6.95 (L) 8.95
45. 甜酸雞肉 **SWEET & SOUR CHICKEN**.....(S) 6.95 (L) 8.95
46. 甜酸蝦仁 **SWEET & SOUR SHRIMP** ..... 12.95

## 雞鴨類

## POULTRY

47. 北京雞丁 **HOUSE CHICKEN** .....9.50  
*Deep fried battered, boneless chicken chunks tossed with our sweet-tangy pepper sauce. A very aromatic dish with minced ginger, garlic, peas, carrots and yellow onions.*
48. 檸檬雞 **LEMON CHICKEN** .....9.95  
*Golden fried boneless chicken breast with our tangy sweet lemon sauce.*
49. 生炒雞片 **ANDY'S CHICKEN** .....10.95  
*Sliced chicken breast with roasted red hot peppers and fermented black beans in our garlic accented sweet & sour wine sauce. A chicken dish created by one of our most cherished customers.*
50. 陳皮雞 **CHIEN PI CHICKEN** .....9.95  
*Tender sliced chicken sauteed with sun dried orange peel and roasted red hot peppers in our spicy garlic sauce. The dried orange peel imprints a citrusy aroma to this delectable dish.*
51. 大蒜雞 **GARLIC CHICKEN** .....9.25  
*Sliced chicken, minced garlic, water chestnuts, white mushrooms and yellow onions stir fried in our garlic wine sauce.*
52. 雪豆雞片 **SNOW WHITE CHICKEN** .....10.95  
*Sliced chicken breast delicately sauteed with white mushrooms and fresh snow peas in our garlic wine sauce.*
53. 咖哩雞丁 **CURRY CHICKEN** .....9.25  
*Sliced chicken sauteed with bell peppers, yellow onions, carrots, zucchini, celery and white mushrooms in our house blend of curry spices.*
54. 素菜雞丁 **CHICKEN WITH MIXED VEGETABLES**.....9.25  
*Garden fresh vegetables sauteed with tender sliced chicken in our garlic wine sauce.*
55. 豆豉雞丁 **CHICKEN WITH BLACK BEAN SAUCE** .....9.25  
*Sliced chicken stir fried with fresh broccoli and baby corn in our fermented black bean sauce accented with ginger and garlic.*
56. 宮爆雞丁 **KUNG PAO CHICKEN** .....9.25  
*Sliced chicken sauteed with roasted red hot peppers, bell peppers, yellow onions, zucchini, celery and peanuts in our spicy Kung Pao sauce.*
57. 冬菇雞丁 **CHINESE BLACK MUSHROOMS AND CHICKEN**.....10.95  
*A generous serving of Chinese black mushrooms and white mushrooms stir fried with sliced chicken in our house sauce.*
58. 腰果雞丁 **CASHEW CHICKEN**.....9.25  
*A mixture of sliced chicken, bell peppers, yellow onions, celery, zucchini and cashew nuts stir fried in our house sauce.*
59. 杏仁雞丁 **ALMOND CHICKEN** .....(S) 6.95 (L) 9.25  
*A hearty blend of sliced chicken, bell peppers, yellow onions, celery, zucchini and almonds sauteed in our house sauce.*
60. 油淋雞 **CHUNKED CHICKEN WITH GINGER SAUCE** .....10.95  
*A roasted half chicken dressed with our spicy aromatic ginger sauce.*
61. 樟茶鴨 **SZECHUAN TEA SMOKED DUCK**.....12.50  
*Half a young duck marinated in our special blend of herbs and spices, smoked with black tea leaves and deep fried to perfection. Served with plum sauce and julienned scallions.*
62. 北京烤鴨 **PEKING DUCK**.....35.00  
*Young duck delicately prepared in our specially built oven. Served boneless with Peking pao-ping, a thin Chinese pancake, with scallions and plum sauce.  
 (72 hours advance notice required)*

## 海鮮類

## SEAFOOD

		(S)	(M)	(L)
63. 乾燒魚	➤ <b>HOT BRAISED FISH</b> .....	16.95	17.95	19.95
	<i>Fried whole fish braised with green onions in our spicy ginger sauce. Our house special and a favorite of many.</i>			
64. 糖醋魚	<b>SWEET AND SOUR ROCK COD</b> .....	16.95	17.95	19.95
	<i>Whole fresh rock cod deep fried to a golden brown, topped with vegetables and our special sweet and sour sauce.</i>			
65. 清蒸魚	<b>STEAMED FISH</b> .....	16.95	17.95	19.95
	<i>Seasonal catch with julienned fresh ginger and green onions in our house Chinese wine sauce.</i>			
66. 紅燒魚	<b>SHANDONG BRAISED FISH</b> .....	16.95	17.95	19.95
	<i>Seasonal catch braised whole, with fresh vegetables and black mushrooms in our Chinese anise and pepper sauce.</i>			
67. 乾燒明蝦	➤ <b>PRAWNS A LA PEKING</b> .....			11.25
	<i>Succulent prawns stir fried with chopped garlic, water chestnuts, onions, minced ginger in our house tomato sauce and topped with green onions. One of our house specialties which must be tried.</i>			
68. 鼓汁蝦仁	<b>PRAWNS WITH BLACK BEAN SAUCE</b> .....			11.25
	<i>Prawns sauteed with fresh broccoli and baby corn in our fermented black bean sauce.</i>			
69. 宮爆蝦	➤ <b>KUNG PAO PRAWNS</b> .....			11.25
	<i>Tender prawns sauteed with roasted red hot peppers, bell peppers, yellow onions, celery, zucchini and peanuts in our spicy Kung Pao sauce.</i>			
70. 合桃蝦	<b>BILL'S WALNUT PRAWNS</b> .....			13.95
	<i>Lightly battered prawns tossed in our chef's special cream sauce and garnished with candied walnuts.</i>			
71. 蝦仁豆腐鍋	<b>CLAY POT PRAWNS AND TOFU</b> .....			11.25
	<i>Shrimp and diced tofu simmered in our garlic wine sauce with black mushrooms and green onions served in a clay pot.</i>			
72. 咖哩蝦仁	<b>CURRY SHRIMP</b> .....			11.25
	<i>Succulent shrimp, bell peppers, yellow onions, carrots, zucchini, celery and white mushrooms sauteed in our house blend of curry spices.</i>			
73. 青炒蝦仁	<b>PEKING SPECIAL SHRIMP</b> .....			11.25
	<i>Tender shrimp braised with fresh garlic, peas, carrots, water chestnuts, white mushrooms and whipped eggs in our wine and lobster flavored sauce.</i>			
74. 鍋巴蝦仁	<b>SIZZLING RICE SHRIMP</b> .....			13.95
	<i>Prawns sauteed with snow peas, carrots, water chestnuts and white mushrooms in our light garlic wine sauce. Served on a bed of sizzling rice.</i>			
75. 炒三鮮	<b>THREE INGREDIENTS</b> .....			14.25
	<i>Tender prawns, whole scallops and sliced chicken breast with fresh snow peas and carrots sauteed in our garlic wine sauce.</i>			
76. 全家福	<b>HAPPY FAMILY</b> .....			14.25
	<i>Chicken, beef, shrimp, scallop, calamari, white and black mushrooms, broccoli and carrots stir fried with fresh ginger and garlic in our house sauce.</i>			
77. 八寶辣椒	➤ <b>EIGHT HOT DELICACIES</b> .....			14.25
	<i>Chicken, beef, shrimp, scallop and calamari sauteed with bell peppers, yellow onions, white mushrooms, black mushrooms, zucchini, carrots and celery in our spicy wine sauce.</i>			
78. 魚香乾貝	➤ <b>SCALLOPS WITH GARLIC SAUCE</b> .....			15.95
	<i>Tender whole scallops deep fried then sauteed with roasted red hot peppers, water chestnuts, peas, carrots and white mushrooms in our tangy Szechuan hot pepper sauce.</i>			
79. 清炒乾貝	<b>WHITE SCALLOPS</b> .....			16.95
	<i>Whole scallops sauteed with garlic and scallions in our garlic wine sauce. Served on a bed of fresh steamed broccoli.</i>			
80. 乾烹魷魚	<b>DRY FRIED CALAMARI</b> .....			11.25
	<i>Deep fried calamari stir fried with chopped green onions in our ginger and garlic sauce.</i>			
81. 紅燒海參	<b>SAUTEED SEA CUCUMBERS</b> .....			35.00
	<i>Sliced sea cucumbers sauteed with scallions in our garlic wine sauce. (72 hours advance notice required)</i>			

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18% gratuity will be added to tables of 8 people or more regardless of separate checks.

## 豬肉類

## PORK

82. 櫻桃豬肉 **CHERRY PORK**.....9.75  
*Chunks of lean choice pork deep fried in batter and tossed with our special garlic and ginger seasoned cherry sauce.*
83. 冬菇肉片 **SLICED PORK WITH BLACK MUSHROOMS** ..... 10.95  
*Slices of lean pork sauteed with white mushroom and Chinese black mushrooms in our house sauce.*
84. 素菜肉片 **PORK WITH MIXED VEGETABLES** .....9.25  
*Garden fresh vegetables sauteed with lean pork slices in our garlic wine sauce.*
85. 雪豆肉片 **SLICED PORK WITH SNOW PEAS** ..... 10.95  
*Choice lean pork with fresh snow peas and white mushrooms stir fried in our house sauce.*
86. 芥蘭肉片 **PORK WITH BROCCOLI**.....9.25  
*Sliced lean pork with broccoli floweret stir fried in our house sauce.*
87. 豉汁排骨 **SPARERIBS IN BLACK BEAN SAUCE** ..... 9.25  
*Spareribs, bell peppers, yellow onions, zucchini and celery simmered in our fermented black bean sauce.*

## 素菜類

## VEGETABLES

88. 素什錦 **NORTHERN STYLE VEGETABLES DELUXE** .....(S) 5.50 (L) 8.50  
*Assorted seasonal vegetables stir fried in our garlic wine sauce.*
89. 素三鮮 **SHANDONG VEGETABLE TRIO**.....8.95  
*A healthy mixture of black mushrooms, water chestnuts and your choice of snow peas or broccoli stir fried with our garlic wine sauce. (Asparagus seasonal)*
90. 蒜蓉菠菜 **FRESH SPINACH AND GARLIC**.....8.50  
*Fresh spinach sauteed with garlic and white wine. A must for spinach lovers.*
91. 乾焙四季豆 **HOT SPICED STRING BEANS** .....8.50  
*Fresh string beans flash fried and tossed with a mixture of minced ginger and chopped garlic in our spicy house sauce.*
92. 魚香茄子 **EGGPLANT WITH GARLIC SAUCE** ..... 8.50  
*Fresh eggplant braised with our spicy Szechuan garlic sauce and topped with green onions.*
93. 冬菇菜心 **BLACK MUSHROOMS W/BOK CHOY** .....8.95  
*Tender Chinese black mushrooms and fresh bok choy stir fried in our house sauce.*
94. 麻婆豆腐 **MA-POR TOFU** .....8.95  
*Diced tofu braised with garlic, onions, peas, carrots, bamboo shoots and white mushrooms in our spicy Szechuan wine sauce.*
95. 紅燒豆腐 **CLASSIC CHINESE BRAISED TOFU** .....8.50  
*Deep fried chunks of tofu, black mushrooms, bok choy, and water chestnuts in our house sauce.*
96. 家常豆腐 **FAMILY STYLE TOFU** .....8.50  
*Deep fried tofu sauteed with roasted red hot peppers, black mushrooms, sliced carrots and bok choy in our spicy house sauce.*

## 炒飯麵類

## RICE OR CHOW MEIN

**FRIED RICE:** All fried rice dishes are cooked with eggs, peas, diced carrots and onions.

**CHOW MEIN:** All chow mein dishes come with soft noodles. Hong Kong style crispy noodles available for an additional charge of \$1.50. These dishes are cooked with assorted julienned vegetables.

*Both of the above dishes are served with your choice of the following:*

97. 豬肉 **PORK**..... (S) 4.50
98. 豬,牛,雞或素 **PORK, BEEF, CHICKEN OR VEGETARIAN**.....5.95
99. 蝦或什錦 **SHRIMP OR COMBINATION (Pork, Chicken & Shrimp)** .....6.95
100. 白飯 **Steamed Rice is served per person at a cost of \$1.25**

## 湯麵類

## NOODLE SOUPS

101. 炸醬麵 **NOODLES WITH PLUM SAUCE (Not A Soup) .....8.50**  
*Diced beef sauteed with onions and garlic braised in a dark, rich bean sauce, served on noodles.  
(It is rumored that this dish is the forefather of spaghetti.)*
102. 北京湯麵 **PEKING NOODLE SOUP (Choice of spicy or not spicy broth) .....9.50**  
*Stir fried chicken, beef, shrimp, scallops, calamari and mixed vegetables on noodles finished with a rich chicken broth.*
103. 海鮮湯麵 **SEAFOOD NOODLE SOUP .....9.50**  
*Chicken, shrimp, scallops and mixed vegetables with noodles in a light, savory chicken broth topped with green onions.*
104. 冬菇雞湯麵 **CHICKEN & BLACK MUSHROOM NOODLE SOUP .....8.50**  
*Chicken, black mushroom and fresh spinach served on top of noodles finished with a rich chicken broth.*
105. 素菜湯麵 **VEGETARIAN NOODLE SOUP .....8.50**  
*Assorted seasonal vegetables served on top of noodles in a clear broth garnished with green onions.*
106. 叉燒湯麵 **BBQ PORK NOODLE SOUP .....8.50**  
*BBQ pork slices and spinach on top of noodles in a savory broth garnished with green onions.*
107. 雲吞湯麵 **WONTON NOODLE SOUP .....9.50**  
*Wontons, chicken, shrimp, noodles and seasonal greens in a savory broth garnished with green onions.*

## BEVERAGES

### BEER

TSING TAO (Chinese).....	(S) 5.50.....	(L) 8.50
SAPPORO (Japanese) .....		5.95
HEINEKEN .....		5.95
LAGUNITAS IPA.....		5.95
COORS, COORS LIGHT, BUD, BUD LIGHT .....		4.95

### WINE BY THE GLASS

CHARDONNAY, Gallo.....	5.25
WHITE ZINFANDEL, Gallo.....	5.25
MERLOT, Gallo.....	5.25
MERLOT, Mirassou.....	6.95

### BOTTLED WINES

MIRASSOU CHARDONNAY OR MERLOT .....	25.00
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### HOUSE WINES (Peter Vella)

	(Glass)	(1/2 Liter)	(Liter)
BURGUNDY, CHABLIS OR BLUSH .....	4.95.....	7.95.....	10.95

### OTHER BEVERAGES

FOUNTAIN DRINKS -- COKE, DIET COKE, SPRITE, .....	2.25
ROOT BEER, FANTA ORANGE, LEMONADE	
ICED TEA -- UNSWEETENED, SWEET TEA, .....	2.25
RASPBERRY, SWEET GREEN TEA	

Prices and ingredients subject to change without notice. 18% gratuity will be added to tables of 8 people or more regardless of separate checks.