SOUPS
Chicken Wonton...3.5  † Hot & Sour .....3.5
Chicken Velvet Corn...3.5  Veggie & Tofu .....3.5

APPETIZERS
Veggie Roll (1)...2.5  Basil Roll (2)......6
Spring Roll (1) ...2.5  Edamame.......6
(Chicken & Shrimp) Seaweed Salad .....6
† Chilled Cucumbers.............6  † Szechuan Wontons........6.5
† Crab Meat Fried Wontons.....6.5  Chicken or Pork Dumplings.........7
(Stuffed or Pan Fried)
Fried String Beans........8.5
Lettuce Wraps (Choice of Chicken, Shrimp or Veggie) ...8.5

FRIED RICE (Lunch)
(White rice w. eggs, onions, scallions & bean sprouts)
Chicken ..............10  Beef ..................10.5
Pork ................10  Shrimp ...............10.5
Vegetables ..........10  House ...............11
(Chicken, shrimp & pork)
Pineapple Fried Rice .................11
(Chicken or Shrimp w. Fresh Pineapples)

CHOW FOON (Lunch)
(Wide flat rice noodles w. bean sprouts & scallions)
Chicken .............12  Beef ..................13
Pork ................12  Shrimp ...............13
Vegetables ..........12  House ...............14
(Chicken, shrimp & pork)

† SINGAPOREAN RICE NOODLES
(Lunch) *11
(Thin rice noodles w. chicken, shrimp, red peppers, onions, mushrooms, bean sprout & eggs in a dry curry sauce)

LO MEIN (Lunch)
(Egg noodles w. mushrooms, snow peas, bean sprouts & napa)
Chicken ..............10  Beef ..................10.5
Pork ................10  Shrimp ...............10.5
Vegetables ..........10  House ...............11
(Chicken, shrimp & pork)

STEAMERS (Lunch)
All of our steamers are served w. broccoli, carrots, snow peas, napa, bean sprouts, mushroom & spinach. Served w. steamer sauce on the side
Chicken ..............10  Shrimp .............11
Vegetables ..........10  Scallop..............13

LUNCH 11:30 am - 3:00 pm
WOK & SAUTE
Served w. brown rice & spring roll

† ASIAN
(Spicy black pepper sauce, mushrooms, scallions & onions)
Chicken ..........10  Beef .................10.5
Pork ..............10  Shrimp ...............10.5

BROCCOLI
Chicken (White Sauce) ..........10
Shrimp (White Sauce) .............10.5
Beef (Brown Sauce) ...............10.5
† Chicken & Shrimp ..............11

CASHEW NUTS
(Brown sauce, mushrooms, cashew nuts & water chestnuts)
Chicken ..........10  Beef .................10.5
Pork ..............10  Shrimp (White Sc.) 10.5

† GARLIC SAUCE
(Sweet & spicy sauce, broccoli, red pepper, water chestnut & onions)
Chicken ..........10  Beef .................10.5
Pork ..............10  Shrimp ...............10.5

† TANGERINE
(Fried then sauteed in sweet & spicy tangerine sauce w. broccoli & carrot)
Chicken ..........10  Shrimp ...............11.5

† GENERAL TSAO
(Fried then sauteed in sweet & spicy sauce w. broccoli & carrot)
Chicken ..........10.5  Shrimp ..............11.5

† HIBACHI TRIO • 11
(Chicken, shrimp & beef w. mushroom, onions, broccoli, carrot & served w. shrimp sauce)

† THAI CURRY
(Broccoli, celery, red bell pepper, onions & basil)
Chicken ..........10.5  Shrimp ..............11.5

SWEET & SOUR
(Lightly fried sauteed in sweet & sour sauce on the side)
Served w. onions, red bell peppers & fresh pineapples
Chicken (White meat) .10.5  Shrimp ..............11.5

† Indicates Spicy

† HUNAN
(Broccoli, red bell peppers, mushrooms & snow peas)
Chicken ............10  Beef ...............10.5
Pork ..............10  Shrimp ...............10.5

† KONG-PO
(PEANUT, red bell pepper, water chestnuts & dry chili pepper)
Chicken ..........10  Beef ...............10.5
Pork ..............10  Shrimp ...............10.5

† SESAME
(Fried then sauteed in sesame sauce w. broccoli & carrot)
Chicken ..........10.5  Shrimp ...............11.5

† SZECHUAN
(Broccoli, red bell peppers & celery)
Chicken ..........10  Shrimp ...............10.5
Beef, Chicken & Shrimp ...........12

† VEGETABLES
(Broccoli, carrots, snow pea, celery, mushrooms, water chestnut)
Chicken (White Sauce) ..........10
Pork (Brown Sauce) ...............10
Beef (Brown Sauce) ..............10.5
Shrimp (White Sauce) ..........10.5
Scallop (White Sauce) ..........13

† GRILL
(Bell pepper, snow pea, mushroom, broccoli & angel hair pasta)
Chicken ....11  Beef ...........12  Fish ...........12

† VEGETARIAN
† Eggplant Garlic Sauce ...........10
† Stir-Fried Okra ................10
† Mixed Vegetables ...............10
† Sesame Tofu ....................10
† Spinach w. Garlic .............10
† Sauteed String Beans (add ground pork) 10

To Go
Lunch
7 Days  11:30 am to 3:00 pm
Dinner
Sun.-Thur. 5:00 pm to 9:30
Fri.-Sat. 5:00 pm to 10:30
DINNER

WOK & SAUCE

Served w. white rice or brown rice

† ASIAN
(Spicy black pepper sauce, mushrooms, scallions & onions)

Chicken………….. 15 Beef………….. 15.5
Pork……………….. 15 Shrimp…………. 15.5

† KONG-PO
(Peanut, red bell pepper, water chestnuts & dry chili pepper)

Chicken………….. 15 Beef………….. 15.5
Pork……………….. 15 Shrimp…………. 15.5

‡ HUNAN
(Broccoli, red bell peppers, mushrooms & snow peas)

Chicken………….. 15 Beef………….. 15.5
Pork……………….. 15 Shrimp…………. 15.5

‡ KING-PO
(Peanut, red bell pepper, water chestnuts & dry chili pepper)

Chicken………….. 15 Beef………….. 15.5
Pork……………….. 15 Shrimp…………. 15.5

‡ SINGAPOREAN RICE NOODLES
(Dinner) • 13

(Thin rice noodles w. chicken, shrimp, red peppers, onions, mushrooms, bean sprout & eggs in a dry curry sauce)

LO MEIN
(Egg noodles w. mushrooms, snow peas, bean sprouts & napa)

Chicken………….. 11 Beef………….. 11.5
Pork……………….. 11 Shrimp…………. 11.5
Vegetables………… 11 House………….. 12

THE DUOS & TRIOS

Hibachi Trio…………… 17
(Pan-seared Chicken, shrimp & beef w. onions & mushrooms, broccoli, carrots & served w. shrimp sauce)

Triple Delight………….. 19
(Shrimp, scallop & chicken stir-fried w. veggie in a brown sauce)

Seafood in Clay Pot………….. 19
(Shrimp, scallop, mussel & tofu w. veggie in a light sauce served in a hot pot)

Chicken & Shrimp Egg Fu Yong………….. 17
(A Chinese classic w. onions, bean sprouts, cabbage & brown gravy)

‡ GARLIC SAUCE
(Sweet & spicy sauce, broccoli, red pepper, water chestnut & onions)

Chicken………….. 15 Beef………….. 15.5
Pork……………….. 15 Shrimp…………. 15.5

‡ GENERAL TSAO
(Fried then sauteed in sweet & spicy sauce w. broccoli & carrot)

Chicken………….. 16 Shrimp…………. 17

‡ SZECHUAN
(Broccoli, red bell peppers & celery)

Chicken………….. 15 Shrimp…………. 15.5
Beef, Chicken & Shrimp………….. 19

‡ TANGERINE
(Fried then sauteed in sweet & spicy tangerine sauce w. broccoli & carrot)

Chicken………….. 16 Beef………….. 17
Shrimp………….. 17

‡ SWEET & SOUR
(Lightly fried sauteed in sweet & sour sauce on the side)

Served w. onions, red bell peppers & fresh pineapples

Chicken………….. 16 Shrimp…………. 17
(White meat)

MOO SHU
(Stir-fried shredded cabbage, mushroom & eggs in a wheat flour moo shu wrap)

Chicken………….. 15 Shrimp…………. 16
Pork……………….. 15 Vegetables……… 14

‡ Indicates Spicy

VEGETABLES

Grill

(Served w. red pepper, snow pea, mushroom, broccoli & angel hair pasta)

Chicken………….. 16 Beef………….. 17
Fish……………….. 17

STEAMERS

All of our steamers are served w. broccoli, carrots, snow peas, napa, bean sprouts, mushroom & spinach.

Served w. steamer sauce on the side

Chicken………….. 15 Shrimp…………. 16
Vegetables………… 14 Scallop…………. 18

VEGETARIAN

‡ Eggplant Garlic Sauce………….. 13
‡ Stir-Fried Okra………….. 13
‡ Mixed Vegetables………….. 13
‡ Sesame Tofu………….. 13
‡ Spinach w. Garlic………….. 13
‡ Sauteed String Beans (add ground pork)………….. 13
‡ Ma Po Tofu (add ground pork)………….. 13

SPECIALTIES

Beijing Duck………….. 23
(Scallions, cucumbers & plum sauce; served w. moo-shu wraps or buns)

Baoding Duck………….. 20
(Boneless duck in Grand Marnier sauce, w. red pepper, snow pea, mushroom, broccoli)

† Baoding Scallop………….. 19
(Scallop fried then sauteed in a sweet & spicy sauce w. red pepper, snow pea, mushroom, broccoli)

† Baoding Shrimp………….. 19
(Shrimp fried then sauteed in a sweet & spicy sauce w. a side of spinach)

Shrimp w. Lobster Sauce………….. 19
(Shrimp in lobster sauce w. carrots & snow peas)

Bean Curd Shells………….. 16
(Carrots, mushrooms & bean sprouts in tofu skin in a light brown sauce)

‡ Crispy Shredded Beef………….. 17
(Stir-fried w. carrots & celery in a spicy sweet sauce)

‡ Firecracker Shrimp………….. 18
(Spicy tomato, w. broccoli)

Pineapple Fish………….. 18
(Fried fish in sweet-sour sauce w. onions, pineapple, red pepper, broccoli)

† Thai Curry Chicken………….. 17
(A spicy Thai dish w. broccoli, red bell pepper, onions, celery, basil, wine & soy sauce)

† Three Glass Chicken………….. 17
(Dark meat chicken w. garlic, ginger, basil, chili, wine & soy sauce)

Salt & Pepper Shrimp………….. 18
(w. red pepper, snow pea, mushroom, broccoli)