Appetizers

A1 Spring Roll [2] 春卷 3.75
A2 Scallion Pancake 蔥油餅 4.25
A3 Peking Ravioli Pan Fried or Steamed [6] 鍋貼 6.25
A4 Boiled Wonton With Spicy Sauce 紅油抄手 6.25
A5 Cold Noodle With Peanut Sauce 麻辣涼面 6.25
A6 Crab Rangoon [8] 蟹角 6.25
A7 Fried Chicken Wings [5] 炸雞翅 7.50
A8 Fried Chicken Fingers 炸雞條 7.25
A9 Boneless Honey Spareribs 無骨排 7.50
A10 Spareribs With Bones [7] 有骨排 8.25
A11 Beef Teriyaki [5] 牛肉串 8.75
A12 Pu Pu Platter [For One] 寶寶盤 8.50
Spring roll [1], boneless spareribs [1], fried shrimp [1], beef teriyaki [1], chicken wings [1], crab rangoon [2]

Soup

Sp1 Hot And Sour Soup 酸辣湯 . . . . . Small 2.00 Large 3.75
Sp2 Wonton Soup 云吞湯 . . . . . Small 2.00 Large 3.75
Sp3 Pork And Pickled Vegetable Soup [For Two] 榨菜肉絲湯 . . . 5.00
Sp4 Eggwith Bean Curd And Vegetable Soup [For Two] 5.25
青菜豆腐蛋花湯
Sp5 Ground Chicken with Cut Corn Soup [For Two] 雞茸玉米羹 5.50
Sp6 Chicken And Vegetable Soup [For Two] 時菜雞片湯 5.75
Sp7 Home Style Egg Soup [For Two] 家常蛋雞 7.25
Chicken stock based soup with spinach, bamboo slice, mushroom and vermicelli, topped with lightly-fried egg "pancakes"
Sp8 House Special Egg Drop Soup [For Two] 本樓湯 8.75
Egg drop soup with shrimp, minced scallops and chicken, vegetable and bean curd cubes

Beef

B1 Beef with Scallion 10.50
蔥爆牛肉絲 [Chong Pao Niu Roll Si]
Shredded beef stir-fried with finely chopped scallion in seafood sauce, with a touch of oyster sauce
B2 Beef with Green Pepper 10.50
青椒牛肉絲 [Tsing Jiao Niu Roll Si]
Shredded beef sautéed with green pepper strips in house brown sauce
B3 Beef with Broccoli 芥蘭牛 [Jie Lan Niu] 10.50
Beef slices sautéed with fresh broccoli in house brown sauce
B4 Beef with Pea Pods 雪豆牛 [Shia Dou Niu] 10.50
Beef slices sautéed with fresh pea pods in house brown sauce
B5 Beef with Vegetable Mixtures 10.50
時菜牛 [Shi Chai Niu]
Beef slices stir-fried with fresh vegetables mix in house brown sauce
B6 Beef with Carrot And Celery 10.75
干燒牛肉絲 [Gan Shao Roll Si]
Shredded beef sautéed with carrots, celery and scallion in seafood sauce. Mild spicy
B7 Beef with Asparagus 蘆筍牛 [Lu Soon Niu] 10.95
Beef slices stir-fried with fresh asparagus in house brown sauce
B8 Orange Flavored Beef 陳皮牛 [Chen Pi Niu] 11.25
Deep-fried beef slices sautéed in a delicate orange sauce with orange zest and hot red pepper
B9 Sesame Beef 芝麻牛 [Zhi Ma Niu] 11.25
Beef finely sliced and deep-fried to tender crisp, and sautéed in chef's sweet and sour sauce, topped with sprinkles of sesame seeds

Beverages

Coke, Diet Coke, Mountain Dew, Sprite 1.50
Chinese Green Tea Or Chinese Red Tea 3.00

Pork

P1 Shredded Pork in Yu Hsiang Sauce 8.75
魚香肉絲 [Yu Hsiang Roll Si]
Shredded pork stir-fried with shredded wood-ear, water chestnut, minced garlic and hot pepper in yu hsiang sauce
P2 Chung King Pork 回鍋肉 [Hui Guo Roll] 8.75
Pork slices stir-fried with shredded cabbage and green pepper in seafood sauce with drops of chili sauce. Mild spicy
P3 Shredded Pork with Cabbage 醬爆肉 [Jiang Bao Roll] 8.75
Shredded pork stir-fried with cabbage in seafood sauce.
P4 Sweet and Sour Pork 咕佬肉 [Gu Lao Roll] 8.75
Pork chops deep-fried to crispy-tender, and glazed with sweet and sour sauce
P5 Pork Spareribs with Pepper Salt 9.75
椒鹽排骨 [Jiao Yan Pai Gu]
Marinated pork spareribs coated in sweet potato starch and deep-fried to golden crispy, sautéed with scallion, garlic and hot red pepper, and served with sprinkles of pepper salt
P6 Pork Spareribs In House Special Sweet and Sour Sauce . 9.75
糖醋排骨 [Tang Chu Pai Gu]
Marinated pork spareribs coated in sweet potato starch and deep-fried till golden crispy, and served with a glaze of the house special sweet and sour sauce

Chicken

C1 Crispy Chicken Cutlet 油淋雞 [You Lin Ji] 7.25
Chicken chest cutlet deep-fried to crispy-tender, and glazed with a mild sweet and sour sauce
C2 Kung Pao Chicken 宮保雞丁 [Kung Pao Ji Ding] 9.25
Chicken thigh meat diced, and stir-fried with chopped onion, carrots, peanuts and hot red pepper in kung pao sauce
C3 Chicken with Broccoli 芥蘭雞 [Jie Lan Ji] 9.25
Chicken chest meat sliced and stir-fried with fresh broccoli in house white sauce
C4 Chicken with Pea Pods 雪豆雞 [Shia Dou Ji] 9.75
Chicken chest meat sliced and stir-fried with fresh pea pods in house white sauce
C5 Chicken with Seasonal Vegetable Mixtures 9.25
時菜雞 [Shi Chai Ji]
Chicken chest meat sliced and stir-fried with mix of fresh vegetables in house white sauce
C6 Chicken in Curry Sauce 咖喱雞 [Ka Li Ji] 9.50
Cubed chicken thigh meat slowly braised with potato and onion chops in house curry sauce
C7 Chicken In Yu Hsiang Sauce 魚香雞 [Yu Hsiang Ji] 9.50
Chicken chest meat sliced and stir-fried with celery and water chestnut slices and garlic in Yu Hsiang sauce
C8 Chicken with Cashew Nuts 腰果雞 [Yao Guo Ji] 9.75
Cubed chicken thigh meat stir-fried with cashew nuts and pea pods in seafood sauce
C9 Tung An Chicken 東安雞 [Tung An Ji] 9.75
Chicken slices sautéed with onion and pepper in white sauce. Mild spicy and sweet
C10 General Tsao's Chicken 左宗雞 [Tsao Zhong Ji] 10.25
Marinated chicken thigh meat chops deep-fried, and sauteed in a spicy sweet and sour sauce, served on a bed of broccoli
C11 Orange Flavored Chicken 陳皮雞 [Chen Pi Ji] 10.25
Marinated chicken thigh meat chops deep-fried and tossed in a delicate spicy orange sauce. Mild spicy
C12 Sesame Chicken 芝麻雞 [Zhi Ma Ji] 10.25
Chicken chest meat slices deep-fried to tender-crisp, and sautéed in chef's sweet and sour sauce, finished with a sprinkle of sesame seeds
C13 Chicken with Asparagus 蘆筍雞 [Lu Soon Ji] 10.50
Thinly sliced chicken chest meat stir-fried with fresh asparagus in house white sauce
C14 Chicken with Spinach 滑雞片 [Hua Ji Pian] 10.75
Chicken chest meat slices sautéed in white garlic sauce, served on a bed of freshly sautéed spinach
C15 Chicken with Sweet & Sour Sauce 甜酸雞 [Tian Shuan Ji] . 11.50
Chicken strips deep-fried to tender-crisp and sautéed in house sweet and sour sauce

Hot & Spicy

Prices subject to change without notice.

Not responsible for lost articles.

Before placing your order, please inform your server if a person in your party has a food allergy.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness.

Vegetable

V1 Ma Poo Bean Curd with Ground Pork 8.50
麻婆豆腐 [Ma Poo Tou Fu]
Cubed bean curd sautéed with ground pork, scallion, garlic, and hot red pepper in spicy chili sauce
V2 Home Style Bean Curd with Vegetables 8.75
家常豆腐 [Jia Chuang Tou Fu]
bean curd deep-fried to golden, and sautéed with seasonal vegetable mix in chili sauce
V3 House Special Bean Curd with Pork 8.75
本樓豆腐 [Ben Lou Tou Fu]
Cubed bean curd stir-fried with pork in black bean sauce
V4 Bean Curd in Kung Pao Sauce 8.75
宮保豆腐 [Kung Pao Tou Fu]
Cubed bean curd sautéed with onion, carrot, peanut and red pepper in kung pao sauce
V5 Sautéed String Bean 干煸四季豆 [Gan Bie Si Ji Dou] 8.75
Fresh string bean sautéed with chopped scallion and garlic
V6 String Bean in Seafood Sauce 9.25
醬燒四季豆 [Jiang Shao Si Ji Dou]
Fresh string bean sautéed in seafood sauce, with chopped scallion and garlic
V7 Eggplant and Ground Pork in Seafood Sauce 8.95
醬燒茄子 [Jiang Shao Chie G]
Fresh eggplant chops stir-fried with pork strips in seafood sauce
V8 Eggplant with Pork Strips in Yu Hsiang Sauce 8.95
魚香茄子 [Yu Hsing Chie G]
Fresh eggplant chops stir-fried with pork strips, minced garlic and hot pepper in Yu Hsiang sauce
V9 Eggplant in Spicy Sauce 家常茄子 [Jia Chuang Chie G] . . 9.25
Fresh eggplant chops stir-fried with seasonal vegetable mix and basil chops in black bean sauce. Mild spicy
V10 Sautéed Spinach 清炒菠菜 [Tsing Chao Bo Cai] 8.75
Fresh spinach sautéed with or without minced garlic
V11 Black Mushrooms and Chinese Vegetables 8.95
冬菇菜心 [Dong Gu Chai Shin]
Black mushrooms sautéed with Chinese vegetables in white sauce
V12 Broccoli in Yu Hsiang Sauce 8.95
魚香芥蘭 [Yu Hsiang Jie Lan]
Fresh broccoli sautéed with onion in Yu Hsiang sauce
V13 Vegetarian's Delight 素什錦 [Su Shi Jin] 8.95
Mix of seasonal vegetables steamed/stir-fried
V14 Vegetable with Tofu 9.95
清蒸時菜豆腐 [Tsing Zeng Shi Chai Dou Fu]
Mixed vegetables steamed with fresh tofu

Rice and Noodle

R1 Steamed Rice 白飯 . . . . . Small 1.00 Large 2.00
R2 Brown Rice 伊里飯 . . . . . Small 1.50 Large 3.00
R3 Pork Chop with Rice 排骨飯 5.75
R4 Chicken Cutlet with Rice 雞排飯 5.75
R5 Fried Rice 各式炒飯 6.75
Choice of chicken, beef, roast pork, shrimp or vegetable
R6 House Special Fried Rice 本樓炒飯 7.75
R7 Lo Mein 各式炒麵 Choice of chicken, pork, beef, shrimp or vegetable . . 7.25
R8 Noodle with Pork and Pickled Vegetable Soup 6.50
榨菜肉絲湯麵
R9 Noodle with Pork Chop Soup 排骨湯麵 6.75
R10 Three Delight Seafood with Flat Noodle 三鮮炒河粉 6.75
R11 Peking Special Meat Sauce Noodle 炸醬麵 6.95
R12 Noodle With Beef Soup Q 牛肉湯麵 6.95
R13 Noodle With Seafood Combo Soup 海鮮湯麵 7.25
R14 Noodle Stir-Fry With Beef In Sa Cha Sauce 沙茶牛肉炒麵 . . 7.25
R15 Egg Fuyang 芙蓉蛋 Choice of chicken, pork, beef, shrimp or vegetable . 7.95
R16 Chao Mian 炒麵 Choice of chicken, pork, beef, shrimp or vegetable . . . 7.25

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Seafood

S1 Shrimp with Green Soybean 8.75
毛豆蝦仁 [Mao Dou Shia Ren]
Shrimp sautéed with green soybean in house white sauce

S2 Sauteed Shrimp 9.75
清炒蝦仁 [Tsing Chao Shia Ren]
Shrimp sautéed in house white sauce and served on a bed of sliced tomato

S3 Jumbo Shrimp in Lobster Sauce 10.50
蝦龍糊 [Shia LuWon Hu]
Jumbo shrimp sautéed with ground pork in black bean sauce

S4 Jumbo Shrimp in Black Bean Sauce 10.50
豆豉蝦 [Dou Gu Shia]
Jumbo shrimp sautéed in black bean sauce with fresh mushroom and green pepper

S5 Jumbo Shrimp In Chili Sauce 10.50
干燒蝦 [Gan Shao Shia]
Jumbo shrimp sautéed in chili sauce and touch of ketchup with chopped onion

S6 Jumbo Shrimp in Kung Pao Sauce 10.50
宮保蝦 [Kung Pao Shia]
Jumbo shrimp sautéed in kung pao sauce, with chopped celery, onion and carrot

S7 Jumbo Shrimp in Yu Hsiang Sauce 10.50
魚香蝦 [Yu Hsiang Shia]
Jumbo shrimp sautéed in Yu Hsiang sauce, with water chestnut slices, pea pod and carrot

S8 Jumbo Shrimp with Vegetables in Garlic Sauce 11.25
時菜蝦 [Shi Chai Shia]
Jumbo shrimp stir-fried with seasonal vegetable chops in house white sauce

S9 Jumbo Shrimp with Cashew Nuts 11.75
腰果蝦 [Yao Guo Shia]
Jumbo shrimp stir-fried with cucumber chops and cashew nuts in house white sauce

S10 Crispy Shrimp in Pepper Salt 11.25
椒鹽明蝦 [Jiao Yan Ming Shia]
Jumbo shrimp with shell deep-fried to golden crisp, sautéed with chopped scallion, garlic and red pepper, served with sprinkles of pepper salt on top

S11 Jumbo Shrimp with Asparagus 11.75
蘆筍蝦 [Lu Soon Shia]
Jumbo shrimp stir-fried with fresh asparagus in house white sauce

S12 Scallop in Yu Hsiang Sauce 11.25
魚香干貝 [Yu Hsiang Gan Bei]
Scallops lightly fried and sautéed in Yu Hsiang sauce with fresh mushroom, pea pod and water chestnut slice.

S13 Scallop in Kung Pao Sauce 11.25
宮保干貝 [Kung Pao Gan Bei]
Scallops lightly fried and sautéed in kung pao sauce with chopped onion, carrot and celery

S14 Scallops with Vegetables 11.25
炒干貝 [Chao Gan Bei]
Scallops lightly fried and sautéed with seasonal vegetables in house white sauce

S15 Scallops with Broccoli in Garlic Sauce 11.75
芥蘭干貝 [Jie Lan Gan Bei]
Scallops lightly fried and sautéed with broccoli chops in garlic sauce

S16 Fish Chunks in Chef's Sweet and Sour Sauce 12.25
糖醋魚 [Tang Cu Yu Tiao]
Gray sole fish strips coated in sweet potato starch, deep-fried to golden crispy, and serve with glaze of chef's sweet and sour sauce on top

S17 Seafood Delights 12.75
火爆三鮮 [Huo Pao San Xian]
Jumbo shrimp, scallop and gray sole fish filet coated in sweet potato starch and lightly-fried until tender, and stir-fried in house special sauce, with fresh mushroom, chopped carrot, peapod, and shredded cabbage

Moo Shi
Served with 4 pancakes

M1 Moo Shi Chicken 木須雞 8.50
M2 Moo Shi Pork 木須肉 8.50
M3 Moo Shi Vegetable 素菜木須 8.50
M4 Moo Shi Shrimp 木須蝦 8.95
M5 Moo Shi Beef 木須牛 8.95

House Special

H1 Shredded Pork and Dried Bean Curd with Hot Pepper 9.75
紅椒香干肉絲 [Hong Jiao Xiang Gan Roll Si]
Shredded pork and dried bean curd strips stir-fried with fresh chives and hot pepper

H2 Shredded Beef in Peking Sauce 10.25
京醬牛肉絲 [Jing Jiang Niu Roll Si]
Shredded beef sautéed in house seafood sauce, served on a bed of shredded fresh scallion with 4 pancakes

H3 Chicken Chops with Bone in Szechuan Style 10.50
成都子雞 [Chen Du Zi Ji]
Chicken thigh meat with bone slowly braised in house special spice-mixture, topped with minced celery

H4 Lake Tung Ting Shrimp 洞庭蝦 [Tung Ting Shia] 11.25
Jumbo shrimp sautéed with broccoli, fresh mushroom slices, carrots and pea pods in egg-white sauce

H5 Scallops and Jumbo Shrimp 干貝蝦 [Gan Bei Shia] 11.75
Scallop and jumbo shrimp stir-fried with seasonal vegetables in spicy garlic sauce

H6 Veal Chops in Roasted Chili Vinaigrette q 12.25
鐵板麻辣牛仔骨 [Tie Ban Ma La Niu Zai Gu]
Marinated veal chops stir-fried in chili vinaigrette sauce, served on a sizzling hotplate

H7 Ginger and Basil Chicken Chops with Bone Casserole 12.50
三杯雞 [San Bei Ji]
Chicken thigh meat chops with bone stir-fried with ginger and sesame oil, and slowly braised in house special seasoning mixture, served with sprinkles of finely chopped basil

H8 Shredded Roasted Duck with Scallion 13.75
蔥爆鴨絲 [Chong Pao Ya Si]
Whole duck roasted, de boned and shredded, sautéed with onion slices and scallion

H9 Gray Sole Filet with Tofu 豆腐魚片 [Dou Fu Yu Pian] 13.75
Fresh gray sole filet lightly fried, and slowly braised with fried tofu in house white sauce

H10 Happy Family 全家福 [Tsuan Jia Fu] 14.75
A happy family gathering of shrimp, scallop, sliced beef, chicken and pork, sautéed with fresh vegetables in house brown sauce

H11 Seafood Delight 海鮮大會 [Hai Xian Da Hui] 14.75
Jumbo shrimp, scallops, fish slices and squid sautéed with fine vegetables in delicious house white sauce

H12 House Special Smoked Duck 樟茶鴨 ..... half 14.95 whole 28.00
Whole duck marinated, roasted and smoked in Tea mixture, and steamed to keep it moisture, lightly fried before serving

Luncheon Special

Served Monday to Friday From 11:30am – 3:00pm
Including: appetizer [chicken wing or spring roll], hot and sour soup, wonton soup or vegetable tofu soup; white rice, fried rice or lo mein (No soup for take-out orders)

L1 Boneless Ribs 無骨排 6.25
L2 Sweet and Sour Pork 咕咾肉 6.50
L3 Twice Cooked Pork 回鍋肉 6.50
L4 Shredded Pork with Yu Hsiang Sauce 魚香肉絲 6.50
L5 Chicken/Beef with Vegetable 時菜雞或牛 6.50
L6 Kung Pao Chicken 宮保雞 6.50
L7 Vegetable with Bean Curd 時菜豆腐 6.50
L8 String Bean with Peking Sauce 醬燒四季豆 6.50
L9 Home Style Bean Curd with Vegetable 家常豆腐 6.50
L10 Yu Hsiang Eggplant with Pork Strips 魚香茄子 6.50
L11 General Tsao's Chicken 左宗雞 6.75
L12 Chicken, Beef and Shrimp 炒三鮮 6.75
L13 Shredded Pork with Hot Peppers and Dried Bean Curd 辣椒香干肉絲 6.75
L14 Large Shrimp with Ground Pork Sauce 蝦龍糊 6.75
L15 Crispy Chicken Cutlet with Sauce 油淋雞 6.95
L16 Beef with Broccoli 芥蘭牛 6.95
L17 Beef with Green Peppers 青椒牛 6.95
L18 Shredded Beef with Carrot and Celery 干燒牛肉絲 6.95
L19 Shrimp with Vegetable 時菜蝦 6.95

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