



APPETIZERS

Crispy Veggie Springroll (2)	\$2.95
Cream Cheese Wontons (8)	\$4.95
Pot stickers (6)	\$6.95
Jumbo Fried Shrimp (4)	\$5.95
Char Shu	\$6.95
Chicken Lettuce Wraps	\$7.95
Edamame	\$5.95

SALADS

Mandarin Chicken Salad (NEW ITEM)	\$7.95
Side Garden Salad	\$2.95

SOUPS

Egg Drop or Hot and Sour	\$1.95/ Cup \$4.95/ Bowl
Won Ton Soup	\$7.95

FRIED RICE

Ham Fried Rice	\$6.95
	½ Order \$3.95
Char Shu, Chicken or Vegetable	\$7.75
Shrimp Fried Rice	\$8.75
Gluten Free / Vegan	\$8.75

NOODLES

Choice of Chicken, Beef, Vegetable

Lo Mein (Soft Noodle)	\$7.95
Chow Mein (Hard Crispy Noodle)	\$7.95
Pan-Fried	\$7.95

Singapore Noodles: Rice noodle with char-shu, bean sprouts, carrots, and onions in a yellow curry sauce \$9.99

VEGETABLE DISHES

Add \$2.00 for Tofu

China Garden (NEW ITEM)	\$8.95
Zucchini, broccoli, pea pods, carrots, and cabbage in a light brown sauce	
Buddha Supreme	\$8.95
Broccoli, carrots, baby corn, bamboo shoots, water chestnuts, and mushrooms in a light brown or Szechuan sauce	
Mu Shu Vegetable	\$9.95
Shredded cabbage, carrots, black mushrooms, and zucchini in a sweet hoisin sauce served with Mandarin pancakes or lettuce wraps	

DRINKS

Fountain Drinks	\$2.25
Coke, Cherry Coke, Diet Coke, Dr. Pepper, Sprite, Root Beer, Orange Fanta, Lemonade	
Juices	\$2.25
Apple, Orange, Cranberry	
Tea	\$2.50
Herbal, Oolong, Green, Jasmine	

DESSERTS

Sweet Cream Cheese Wontons	\$4.95
Cream cheese wontons sprinkled with cinnamon sugar served with caramel sauce	
Scoop of Ice Cream	\$2.95
Chocolate, Vanilla, or Strawberry	

LUNCH ENTRÉES

Choose Chicken, Beef, Tofu or Vegetable
Add \$2 for Shrimp

Meal: \$8.95

Ham Fried Rice or Steamed Rice AND
Salad or Egg Drop Soup or Hot and Sour Soup AND
Two Cream Cheese Won Ton or One Spring Roll

Broccoli

Broccoli, carrots, zucchini, and water chestnuts in a delicate brown sauce

Mongolian

Lightly fried meat, onions, and bell peppers in a rich, sweet dark sauce on top of crispy rice noodles

Orange

Lightly fried meat strips in a sweet and tangy orange sauce

Sesame

Crispy meat and onions in a sweet sauce topped with sesame seeds

Lemon (NEW RECIPE)

Battered chicken breast with a light, sweet and tangy lemon sauce

Sweet & Sour Pork or Chicken (NEW RECIPE)

Battered and fried cubes with sliced carrots, pineapple, onions and bell peppers

Cashew

Stir fry with water chestnuts, celery, carrots, pea pods, and cashews in a light brown sauce

General Tao's

Crispy meat & chili peppers in a sweet, spicy, tangy ginger sauce

Szechuan

Stir-fry with carrots, celery, bamboo shoots and bell peppers in a spicy Szechuan peppercorn sauce

Pea Pod (NEW ITEM)

Pea pods, carrots, mushrooms, and baby corn in a light sauce

Moo Goo Gai Pan

Mushrooms, pea pods, carrots, broccoli in a light sauce

CHEF LUNCH SPECIALTIES

Served with:

Ham Fried Rice or Steamed Rice AND
Salad or Egg Drop Soup or Hot and Sour Soup AND
Two Cream Cheese Won Ton or One Spring Roll

Pon Pon Chicken \$9.95

Lightly battered chicken in a sweet and spicy sauce

Kung Pao Chicken \$9.95

Bite size chicken with carrots, celery, green peppers, water chestnuts, and peanuts in a sweet and spicy sauce

Mandarin Chicken \$9.95

Battered chicken breast smothered in special spicy Mandarin sauce

Mu Shu Pork \$9.95

Thinly sliced pork, grated carrot, cabbage, onions, black mushrooms, and bamboo strips in a sweet hoisin based sauce served with Mandarin pancakes or lettuce wraps

Kung Pao Trio \$10.95

Shrimp, chicken, and beef sautéed in rich, spicy brown sauce with steamed broccoli and roasted peanuts

Walnut Shrimp (NEW RECIPE) \$10.95

Lightly fried shrimp in a sweet and creamy sauce served over steamed broccoli

Egg Foo Yong (NEW RECIPE) \$9.95

Chinese omelet served with brown sauce. Add chicken, beef, or pork for \$1 or shrimp for \$2