

## APPETIZERS

A1.	Vegetables Spring Roll	2.00
A2.	Shanghai Spring Roll	2.10
A3.	Crispy Chicken Wings(6)	7.95
A4.	Tender Steak On A Stick (4)	8.25
A6.	Peking Dumpling (Steamed) (6)	7.50
A7.	Pan Fried Dumpling (Pot Stickers) (6)	7.50
A8.	Assorted House Hot Appetizer (for 2)	14.95
A9.	Honey Glazed Spare Ribs (4)	8.95
A10.	Crab Rangoon	7.25

## SOUP

S1.	Egg Flower With Corn Soup	2.50
S2.	Wonton Soup	2.75
S3.	Hot & Sour Soup	2.75
S4.	Dragon Phoenix Soup (for 2)	9.50
S5.	Peking Special Soup (for 2)	9.50
S6.	Vegetable Soup (for 2)	8.50

## SEAFOOD

101.	Shrimp With Cashew Nuts	14.95
	<i>Combined with diced water chestnuts celery and carrot then sauteed in a light sauce with cashew nuts.</i>	
102.	Shrimp In Lobster Sauce	14.95
	<i>Sauteed with sweet peas in delicate creamy sauce.</i>	
103.	Szechuan Three Delicacies	14.95
	<i>Authentic Szechuan style dish! Combination of beef, chicken and shrimp sauteed in a special Szechuan sauce with seasonal vegetables.</i>	
104.	Ming Dynasty Shrimp	14.95
	<i>This traditional recipe combines jumbo shrimp and diced onion in a delicate tangy ginger sauce.</i>	
105.	Shrimp With Snow Pea Pods	14.95
	<i>Sauteed with tender snow pea pods and water chestnuts in a rice wine sauce.</i>	
106.	Kung Pao Shrimp	14.95
	<i>Sauteed with carrot, water chestnuts and celery in a spicy brown sauce. Garnished with Virginia peanuts.</i>	
107.	Hunan Shrimp	14.95
	<i>Sauteed with fresh broccoli, bamboo shoots and fresh mushrooms in a spicy Hunan sauce.</i>	
108.	Sweet & Sour Shrimp	14.95
	<i>Battered and fried, then cooked in sweet and sour sauce with green peppers and pineapple chunks.</i>	
109.	Szechuan Shrimp	14.95
	<i>Sauteed with sliced water chestnuts, celery and tree mushrooms in a spicy Szechuan garlic sauce.</i>	
110.	Shrimp In Sa-Cha Sauce	14.95
	<i>Sauteed with fresh crunchy vegetables in an imported Chinese barbecue sauce.</i>	
111.	General Tso's Fish	14.95
	<i>Lightly marinated, wok-fried with fresh vegetables in a special tangy brown sauce.</i>	

Hot & Spicy

## POULTRY

201.	Tai-Chien Chicken	12.95
	<i>This dish is named after one of Chinese greatest artists, a native of the Szechuan Province. Diced chicken stir-fried with celery, green peppers and carrot in a spicy red pepper sauce.</i>	
202.	Chicken Velvet	12.95
	<i>Sliced tender chicken breast sauteed with fresh mushrooms and fresh vegetables in a light sauce.</i>	
203.	Sweet & Sour Chicken	12.95
	<i>Strips of chicken breast battered and fried until crisp outside and tender inside, then cooked in a sweet and sour sauce. Garnished with green peppers and pineapple chunks.</i>	
204.	Kung Pao Chicken	12.95
	<i>Diced chicken stir-fried with crunchy vegetables in a spicy brown sauce. Garnished with Virginia peanuts.</i>	
205.	Chicken With Cashew Nuts	12.95
	<i>Diced chicken stir-fried with celery, water chestnuts carrot with cashew nuts.</i>	
206.	Sa-Cha Chicken	12.95
	<i>Tender sliced chicken stir-fried with fresh crunchy vegetables in an imported Chinese barbecue sauce.</i>	
207.	Hunan Chicken	12.95
	<i>Sliced chicken breast with broccoli, bamboo shoots and fresh mushrooms sauteed in a spicy Hunan sauce.</i>	
208.	Chicken With Broccoli	12.95
	<i>Sliced chicken breast sauteed with broccoli in a brown sauce.</i>	
209.	Szechuan Chicken	12.95
	<i>Shredded chicken breast stir-fried with celery, tree mushroom and crunchy water chestnuts in a spicy Szechuan sauce.</i>	
210.	Chicken With Rainbow Vegetable	12.95
	<i>Shredded breast of chicken sauteed with colorful vegetables in a light sauce.</i>	
211.	Chicken With Orange Peel	13.95
	<i>Chunks of young chicken lightly marinated and battered, then sauteed in a spicy brown sauce made with sun-dried orange peel.</i>	
212.	Spicy Seven Flavor Chicken	13.95
	<i>Wok fried with lemongrass, peanuts, chili, hoisin sauce, garlic, ginger Asian basil and garden vegetables.</i>	
213.	Chengdu Chicken With Wrinkle Beans	13.95
	<i>Shredded fresh chicken breast wok tossed with wrinkled string beans in spicy sauce.</i>	
214.	Sesame Chicken	13.95
	<i>Wok seared until crispy outside and tender, juicy inside, then glazed with special sesame sauce.</i>	

## PORK

301.	Mu Shu Pork	12.95
	<i>Shredded pork sauteed with scrambled eggs, scallions, mushrooms and cabbage. Served with pancakes and special blended plum sauce.</i>	
302.	Sa-Cha Pork	12.95
	<i>Tender sliced pork stir-fried with fresh crunchy vegetables in an imported Chinese barbecue sauce.</i>	
303.	Twice Cooked Pork	12.95
	<i>Tender pork is cooked the first time to seal in the natural juices, then a second time with fresh vegetables in a Hoisin sauce.</i>	
304.	Pork Szechuan	12.95
	<i>Thin strips of pork with celery, water chestnuts and tree mushrooms sauteed in a traditional spicy Szechuan sauce.</i>	
305.	Hunan Pork	12.95
	<i>Sliced pork sauteed with fresh mushrooms, broccoli and bamboo shoots in a spicy Hunan sauce.</i>	
306.	Pork With Broccoli	12.95
	<i>Shredded pork sauteed with fresh broccoli in a brown sauce.</i>	

## BEEF

401. **Green Pepper Steak** 14.95  
*Sliced tender flank steak sauteed with sweet bell peppers and onions in a special sauce.*
402. 🍷 **Sa-Cha Beef** 14.95  
*Sliced tender flank steak sauteed with fresh crunchy vegetables in an imported Chinese barbecue sauce.*
403. 🍷 **Hunan Beef** 14.95  
*Sliced beef sauteed with fresh mushrooms, fresh broccoli and bamboo shoots in a spicy Hunan sauce.*
404. **Beef With Broccoli** 14.95  
*Sliced beef sauteed with fresh broccoli in a brown sauce.*
405. **Mogolian Beef** 14.95  
*Sliced USDA choice flank steak wok fried with spring onions and bamboo shoots in special sauce.*
406. **Beef With Snow Peas** 14.95  
*Sliced beef stir-fried with mushrooms, bamboo shoots & snow pea pods in brown sauce.*

## VEGETABLES

501. 🍷 **Dry Sauteed String Beans** 11.50  
*Young tender string beans first fried in hot oil, then sauteed in a special spicy brown sauce.*
502. 🍷 **Bean Cake, Homemade Style** 12.25  
*Delicately flavored bean cake lightly fried and then sauteed with mixed fresh vegetables in our chef's brown sauce.*
503. **Vegetarian's Delight** 11.50  
*Assorted vegetables sauteed in brown sauce.*
504. 🍷 **Szechuan Broccoli** 11.50  
*Fresh broccoli sauteed in a spicy Szechuan sauce.*
505. **Snow Pea And Mushrooms** 11.50  
*Tender young sweet pea pods and sliced fresh mushrooms stir-fried in a light delicate sauce.*
506. 🍷 **Mapo Tofu** 11.50  
*Tender bean cake stir-fried in a special spicy Szechuan sauce.*

## NOODLES & FRIED-RICE

601. **Peking Pan-Fried Noodles** 17.50  
*Combination of shrimp, beef, chicken, scallops and pork sauteed with fresh vegetables. Served over pan-fried noodles.*
602. **Peking Fried Rice** 11.50  
*White fried rice with shrimp, chicken and pork*
603. **Shrimp Fried Rice** 11.50
604. **Chicken Fried Rice** 10.95
605. **Beef Fried Rice** 11.50
606. **Pork Fried Rice** 10.95
607. **Vegetable Fried Rice** 10.50
608. **Shrimp Lo Mein (Shrimp with soft noodles)** 11.75
609. **Beef Lo Mein** 11.75
610. **Chicken Lo Mein** 11.25
611. **Pork Lo Mein** 11.25
612. **Vegetable Lo Mein** 10.50

## CHOW MEIN

701. **Shrimp Chow Mein** 11.95
702. **Chicken Chow Mein** 11.50
703. **Beef Chow Mein** 11.95
704. **Pork Chow Mein** 11.50

## PEKING SPECIALTIES

- P1. 🍷 **Spicy Seven Flavor Fish** 14.95  
*Wok fried with lemongrass, peanuts, chili, hoisin sauce, garlic, ginger Asian basil and garden vegetables.*
- P2. **Treasure Of The Sea** 16.75  
*Tender fresh sea scallops, large shrimp, white fish fillet and fresh vegetables in a light wine sauce.*
- P3. **Double Happiness** 14.95  
*Tender shrimp and sliced chicken breast, sauteed with garden fresh broccoli and carrot in a flavorful brown sauce.*
- P4. **Tenderloin Steak Kew** 17.95  
*Large chunks of fillet mignon sauteed in a flavorful brown sauce with snow pea pods, mushrooms and other colorful vegetables.*
- P5. 🍷 **Pork Paradise** 14.95  
*Two different pork dishes on one platter: shredded pork stir-fried with scallions in a brown sauce and sliced pork sauteed with broccoli in a spicy Hunan sauce.*
- P6. **Shrimp Velvet** 14.95  
*Shrimp sauteed in a delicate rice wine sauce w. broccoli, snow pea pods, water chestnuts, baby corn, fresh mushrooms & bamboo shoots.*
- P7. **Mandarin Triple Crown** 18.50  
*Chunks of fillet mignon, large shrimp & sea scallops sauteed w. fresh vegetables in a mildly spicy sauce & served on a sizzling hot platter.*
- P8. **Crispy Duck** 19.95  
*One half Long Island duckling, lightly marinated and slowly roasted in a Chinese oven, the skin is crispy, and the meat is juicy. Served with special blended plum sauce.*
- P9. **Happy Family** 16.95  
*A combination of shrimp, scallops, chicken, pork and tender beef sauteed in a delicate brown sauce with fresh vegetables.*
- P10. **Peking Duck** 41.50  
*We insist this special dish be prepared in the traditional fashion. A lightly seasoned Long Island duckling is slow roasted in a Chinese oven to a crisp, golden brown. The crispy skin and tender meat are thinly carved separately, served with pancakes, green onion and plum sauce.*
- P11. 🍷 **Crispy Beef With Orange Peel** 16.95  
*Tender steak lightly battered and fried until its crispy outside and tender and juicy inside, then glazed with our special sauce made with sun-dried orange peel and garnished with fresh vegetables.*
- P12. 🍷 **Emperor's Shrimp & Scallops** 16.95  
*Tender gulf shrimp and scallops sauteed with fresh crunchy vegetables in imported Chinese barbecue sauce.*
- P13. 🍷 **Dragon Phoenix Seafood Delight** 16.95  
*A combination of gulf shrimp, scallops and chicken sauteed in a rich spicy sauce, garnished with spring onions.*
- P14. 🍷 **Crispy Prawns With Orange Peel** 15.95  
*Lightly battered jumbo shrimp, stir-fried in a special tangy sauce made with sun-dried orange peel. Garnished with steamed broccoli.*
- P15. 🍷 **General Tso's Chicken** 13.95  
*Chunks of tender chicken, lightly battered and marinated, stir-fried with fresh broccoli in a spicy brown sauce.*
- P16. **Scallop & Beef Mongolian** 16.95  
*Scallops and sliced flank steak, lightly marinated and sauteed with fresh scallions in our chef's special garlic sauce.*

🍷 Hot & Spicy