

Appetizers	
A 1.	<b>VEGETARIAN SPRING ROLL (2)</b> ..... 2.95
A 2.	<b>CHICKEN SPRING ROLL (2)</b> ..... 2.95
A 3.	<b>SHRIMP RANGOON (4)</b> ..... 3.25 Mixed with cream cheese and spices. Folded into a wonton skin and deep fried.
A 4.	<b>PAN FRIED DUMPLINGS (6)</b> ..... 5.25 Pan seared Chinese dumplings stuffed with pork and vegetables; served with our tangy dipping sauce.
A 5.	<b>VEGETARIAN STEAMED DUMPLINGS (6)</b> ..... 5.25
A 6.	<b>SHRIMP TOAST (4)</b> ..... 4.95
A 7.	<b>BEEF TERIYAKI (4)</b> ..... 4.95
A 8.	<b>CRISP STUFFED MUSHROOM (4)</b> ..... 4.95 Large mushrooms stuffed with pork and scallions served with a special dipping sauce.
A 9.	<b>SHRIMP RUMAKI (4)</b> ..... 4.95 Shrimp, water chestnuts, and mushrooms wrapped with bacon served with a tangy garlic sauce for dipping.
A 10.	<b>GARDEN PLATTER (FOR TWO)</b> ..... 8.50 Vegetarian Spring Roll (2) Shrimp Toast (2) Shrimp Rangoon (2) Beef Teriyaki (2).

Soup	
SP 1.	<b>WONTON SOUP</b> ..... 1.50
SP 2.	<b>EGG DROP SOUP</b> ..... 1.50
SP 3. 1	<b>HOT AND SOUR SOUP</b> ..... 1.50
SP 4.	<b>MISO SOUP</b> ..... 1.75 Soy bean soup with tofu.
SP 5.	<b>FRESH MUSHROOMS AND SHRIMP BALLS SOUP (FOR 2)</b> ..... 5.50

Seafood	
S 1.	<b>SHRIMP WITH ASSORTED VEGETABLES</b> ..... 9.45
S 2. 1	<b>KUNG-PAO SHRIMP</b> ..... 9.45
S 3. 1	<b>SHRIMP WITH GARLIC SAUCE</b> ..... 9.45
S 4.	<b>SHRIMP WITH SNOW PEAS</b> ..... 9.45
S 5.	<b>SHRIMP WITH LOBSTER SAUCE</b> ..... 9.45
S 6.	<b>SWEET AND SOUR SHRIMP</b> ..... 9.25
S 7. 1	<b>SHRIMP WITH HOT CHILI SAUCE</b> ..... 9.45
S 8. 1	<b>SHRIMP WITH BLACK BEAN SAUCE</b> ..... 9.45
S 9.	<b>SCALLOPS WITH MIXED VEGETABLES</b> ..... 11.50
S 10. 1	<b>SCALLOPS AND SHRIMP WITH GARLIC SAUCE</b> . 11.50

Chef' Specialties	
H 1.	<b>PURPLE MOON</b> ..... 10.25 Stuffed eggplant with minced shrimp, scallops, water chestnuts, scallions and celery. Served in homemade sesame brown sauce.
H 2.	<b>AUTUMN GREEN</b> ..... 10.25 Tofu lightly fried to a golden autumn leaf color. Served with a platter of green spinach topped with chef's unique brown sauce. A vegetarian knock out.
H 3. 1	<b>MA-LA TOFU</b> ..... 10.25 Tofu lightly fried with Ma-La Hunan spicy sauce.
H 4. 1	<b>AMAZING CHICKEN</b> ..... 10.25 Slices of chicken breast stir fried with garden fresh vegetable in an exquisite sauce. The sauce is what makes the dish so amazing and excellent.
H 5. 1	<b>GENERAL TSO'S CHICKEN</b> ..... 9.50 Chunks of juicy dark chicken meat deep fried. Sauteed with dried red peppers in a hot sauce.
H 6. 1	<b>GOLDEN CHICKEN WITH FIVE FLAVORS</b> ..... 9.50 Sliced chicken breast lightly deep fried and drained, then sauteed with a tasty five flavor sauce.
H 7.	<b>CRISPY SESAME CHICKEN</b> ..... 9.50 Sliced chicken breasts lightly fried, then sauteed with a tasty sesame sauce.
H 8. 1	<b>GARDEN CRISPY BEEF (WITH 4 PANCAKES)</b> ..... 10.50 Crisped spicy shredded beef stir fried with carrots and celery. Wrapped in a soft thin pancake.
H 9. 1	<b>SPICY ORANGE FLAVORED BEEF</b> ..... 10.50 An exquisite Hunan dish meticulously made with thick slices of flank steak, sauteed in a hot, spicy, and sweet sauce.
H 10. 1	<b>THREE DELICACIES SAUTEED</b> ..... 10.50 Sliced chicken, beef and shrimp sauteed in a spicy bean paste sauce.
H 11. 1	<b>ROMEO AND JULIET</b> ..... 10.75 Large shrimp and chunks of flank steak sauteed with broccoli, red bell peppers, and water chestnuts in a Szechuan sauce.
H 12.	<b>HONEY WALNUT SHRIMP</b> ..... 10.75 Selected large shrimp fried golden brown, finely marinated in a home made brown sauce and showered with honeyed walnuts.
H 13.	<b>ASSORTED SEAFOOD DELIGHT</b> ..... 11.50
H 14. 1	<b>FISH WITH MA-LA SAUCE</b> ..... 12.95 Fish filet deep fried then sauteed with garden fresh vegetables in a spicy Ma-La sauce. A classic Hunan style dish.
H 15.	<b>SHANGHAI FISH FILET</b> ..... 12.95

Lightly pan fried orange roughly topped with chef's special sauce.

Vegetables	
V 1.	<b>VEGETABLE DELIGHT</b> ..... 7.55
V 2.	<b>SAUTEED GREEN BEANS</b> ..... 7.55
V 3. 1	<b>BROCCOLI AND MUSHROOMS WITH GARLIC SAUCE</b> ..... 7.55
V 4. 1	<b>TOFU (BEAN CURD) IN BLACK BEAN SAUCE</b> ..... 7.55
V 5.	<b>TOFU (BEAN CURD) FAMILY STYLE</b> ..... 7.55
V 6.	<b>TOFU (BEAN CURD) WITH ASSORTED VEGETABLES</b> ..... 7.55

Poultry	
C 1.	<b>SLICED CHICKEN WITH BROCCOLI</b> ..... 8.25
C 2. 1	<b>CHICKEN WITH GARLIC SAUCE</b> ..... 8.25
C 3. 1	<b>KUNG-PAO CHICKEN</b> ..... 8.25
C 4. 1	<b>CHICKEN WITH SNOW PEAS</b> ..... 8.25
C 5. 1	<b>CHICKEN WITH BLACK BEAN SAUCE</b> ..... 8.25
C 6.	<b>CHICKEN WITH MUSHROOMS</b> ..... 8.25
C 7.	<b>CHICKEN WITH CASHEW NUTS</b> ..... 8.25
C 8.	<b>CHICKEN WITH ASSORTED VEGETABLES</b> ... 8.25
C 9.	<b>SWEET AND SOUR CHICKEN</b> ..... 8.25
C 10.	<b>AUTHENTIC LEMON CHICKEN</b> ..... 8.95 Freshly fried chicken breast in a lemon sauce made of fresh lemons, vinegar, and honey.
C 11. 1	<b>HUNAN CHICKEN</b> ..... 8.25
C 12. 1	<b>HOT BRAISED CHICKEN</b> ..... 8.25 Chicken breast deep-fried, topped with sweet and sour, spicy hot sauce.
C 13.	<b>MANDARIN DUCK (HALF)</b> ..... 12.50 Marinated boneless duck topped with a brown sauce and vegetables.

Pork	
P 1. 1	<b>SLICED PORK DOUBLE SAUTEED</b> ..... 8.25
P 2. 1	<b>PORK WITH GARLIC SAUCE</b> ..... 8.25
P 3. 1	<b>PORK WITH DRIED RED PEPPERS</b> ..... 8.25
P 4.	<b>SWEET AND SOUR PORK</b> ..... 8.25
P 5.	<b>PORK WITH MIXED VEGETABLES</b> ..... 8.25
P 6.	<b>PORK WITH BLACK BEAN SAUCE</b> ..... 8.25

1 HOT & SPICY  
Upon request, we will accommodate your diet needs.