

American Version Chinese (美式中餐)



Appetizer

A1 Veggie Spring Rolls(2)	Vegetable spring rolls(2 pics)	春卷	3.00
A2 Pot-Stickers(8)	Pan-fried pork dumplings(8 pics)	锅贴	7.99
A3 Steamed Dumplings(8)	Steamed pork dumplings(8 pics)	蒸饺	7.99
A4 Crab Angles(6)	Crispy wonton w. crab imitation & cheese(6 pics)	蟹角	5.99
A5 Beef Kabob(4)	Bamboo skewered with marinated beef(4 sticks)	牛肉串	6.99
A6 Zhong's Dumplings(large)	Spicy Pork Dumplings in Sichuan Style with Minced Garlic and Sweet Soy Sauce - 10 pieces	钟水饺(10)	8.99
A7 Zhong's Dumplings(small)	Spicy Pork Dumplings in Sichuan Style with Minced Garlic and Sweet Soy Sauce - 2 pieces	钟水饺(2)	1.99

Soups

S1 Wonton Soup	House-made pork wontons (2 pieces)	云吞汤	1.99
S2 Hot & Sour Soup	Prepared daily with bamboo strips, tofu, egg drop, and wood-ear;	酸辣汤	1.99
S3 Egg Drop Soup	Egg drop soup flavored in creamy corn	蛋花汤	1.99
S4 Chicken Corn Soup	Egg drop, creamy corn and ground chicken	玉米鸡汤	4.99
S5 Sizzling Rice Seafood Soup	Sizzling white rice with crab imitation, squid, shrimp, mushroom and snow pea in clear soup	锅巴海鲜汤	7.99
S6 Chicken Winter Melon Soup	Sliced chicken and diced Chinese winter melon in clear soup; small(2-4) or large size(5-10)	冬瓜鸡片汤	Small: 7.99 Large: 11.99

Chicken & Duck

White meat chicken except for some traditionals

C1 General Tso's Chicken	Sautéed glazed chicken with Spicy Brown Sauce	佐宗鸡	12.99
C2 Sesame Chicken	Sautéed glazed chicken with Brown Sauce	芝麻鸡	12.99
C3 Sweet & Sour Chicken	Puffed chicken sautéed with peppers, pineapple, onion in Sweet & Sour Sauce	甜酸鸡	12.99
C4 Orange Chicken	Stir-fried glazed chicken with peppers, onion and our Spicy Brown Sauce	橙皮鸡	13.99
C5 Kung Pao Chicken(American Version)	Sautéed diced chicken with peanuts, peppers, and water chestnut in Kung Pao Flavor	美式宫保鸡	13.99
C6 Cashew Chicken	Sautéed diced chicken with green onion, cashew, and Brown Sauce	腰果鸡	13.99
C7 Hunan Chicken	Sautéed sliced chicken with peppers, bamboo, broccoli with Spicy Brown Sauce	湖南鸡	12.99
C8 Broccoli Chicken	Sautéed tender sliced chicken with broccoli and Brown Sauce	芥兰鸡	12.99
C9 Pineapple Chicken	Sautéed chicken with pineapple, carrots, snow pea, and mushroom with Pineapple Sauce	菠萝鸡	13.99
C10 House Ducks	1. Sichuan smoked duck in half 2. Tasty Sichuan duck in half	1. 樟茶鸭 2. 四川香鸭	16.99
C11 Lemon Chicken	Glazed chicken with Lemon; Lemon Sauce	柠檬鸡	12.99
C12 Sichuan Spicy Chicken(Hot & Numbing)	Stir-fried chicken(dark) with red chili pepper	老四川辣子鸡	15.99
C13 Three Cups Chicken(Traditional)	Braised Chicken(dark) with basil & 1 cup of soy sauce, 1 cup of sesame, 1 cup of rice wine	三杯鸡	13.99
C14 Black Bean Chicken	Sautéed chicken with bell peppers, mushroom, onion; Brown Bean Sauce	豆豉鸡	12.99

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Beef & Lamb

We use Premium Beef Flank Steak & Lamb

B1	Mongolian Beef	Stir-fried sliced beef with onion and rice vermicelli noodle, Mongolian Style	蒙古牛	13.99
B2	Broccoli Beef	Stir-fried beef with broccoli in Brown Sauce	芥兰牛	13.99
B3	Green Pepper Beef	Stir-fried beef with bell peppers and onion in Brown Sauce	青椒牛	13.99
B4	Cumin Lamb(traditional)	Sauteed Lamb with Cumin Powder	孜然羊	16.99
B5	Cumin Beef(traditional)	Sauteed Beef with Cumin Powder	孜然牛	16.99
B6	Tasty Beef Short Ribs(Traditional)	Sauteed beef short rib meat with celery and chili	牛仔骨	19.99
B7	Hunan Beef	Sautéed Beef with peppers, bamboo, and broccoli in Spicy Brown Sauce ;	湖南牛	13.99
B8	Double Delight Beef	Sautéed beef with bamboo shoot and snow pea in Special Oyster Sauce	双冬牛	14.99
B9	Tasty Lamb(traditional)	Sautéed Lamb with Celery, hot pepper, Ginger, and Cilantro	风味羊	16.99
B10	Tasty Beef(traditional)	Sautéed Beef with Celery, hot pepper, Ginger, and Cilantro	风味牛	16.99
B11	Hot Boiled Beef(traditional)	Boiled Spicy Beef with Veggie Mix	水煮牛	16.99
B12	Spicy Beef in Silken Tofu	Braised Spicy Beef with Silken Tofu	豆花牛	15.99

Shrimps

We Use Jumbo Tiger Shrimp (Size 13 - 15)

SF1	Orange Shrimps	Sautéed glazed jumbo shrimp(8) w. peppers & onion in Spicy Brown Sauce	橙皮大虾	21.99
SF2	Veggie Shrimps	Sautéed jumbo shrimp(8) with vegetable mix in Brown Sauce	素菜大虾	21.99
SF3	Kung Pao Shrimps	Stir-fried jumbo Shrimps(8) w. peppers, water chestnut, peanuts in Spicy Kung Pao Sauce	宫保大虾	21.99
SF4	Broccoli Shrimps	Sautéed jumbo shrimps(8) with fresh broccoli in Brown Sauce	芥兰大虾	21.99
SF5	Braised Shrimps	Braised Shrimps in sweet & hot sauce	干烧虾	21.99
SF6	Shrimp in Lobster Sauce	Jumbo shrimps(8) sautéed w. mushroom, green pea, and carrot in White Sauce	虾龙湖	21.99
SF7	Salt & Pepper Shrimps(Traditional)	Lightly breaded Jumbo Shrimps(8) sautéed with peppers & onion; Salt & Black Pepper	椒盐大虾	21.99
SF8	Hong Kong Shrimps	Sautéed Shrimps(8) with crispy shallots & Garlic, and peppers in Hong kong Style	避风塘虾	21.99
SF9	Hunan Shrimps	Sautéed shrimps(8) w. bell peppers, bamboo, and broccoli in Spicy Brown Sauce	湖南大虾	21.99

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Fish & Lobsters

F1	Salt & Pepper Fish	Stir-fried Basa filet with black peppers, bell pepper and onion cuts (<i>Traditional</i>)	椒盐鱼片	15.99
F2	Hot Boiled Fish	Hot Boiled Basa Filet with Veggie Mix	水煮鱼	15.99
F3	Double Lobsters(2 pics)	1. <i>Ginger & Scallion Flavor in White Sauce</i> 2. <i>Hong Kong Flavor w. Garlic & Shallot</i>	避风塘龙虾 姜葱龙虾	Market Price
F4	Spicy Sichuan Fish	Breaded & fried basa filet with our <i>spicy house garlic sauce(Traditional)</i>	豆瓣鱼片	15.99

Pork

P1	Moo Shu Pork(4 wraps)	Pork, black mushroom, bamboo, and cabbage wrapped in 4 pan-cakes	木须肉	12.99
P2	Twice Cooked Pork	Pork Belly cooked twice with Leek & Chili Bean Paste (<i>Traditional</i>)	回锅肉	13.99
P3	Pork in Garlic Sauce	Stir-fried pork & bamboo strips with wood-ear(black Mushroom) in <i>Spicy Garlic Flavor</i>	鱼香肉丝	13.99
P4	Long Hot Pepper Pork	Long Hot Pepper Pork in Plum Sauce	尖椒肉丝	12.99
P5	Pork with Plum Sauce	Sautéed pork strips in <i>Plum sauce</i> Sichuan Style topped with shredded scallion	京酱肉丝	13.99

Vegetables & Tofu

V1	Sautéed String Bean	Sautéed green bean either <i>with ground pork</i>	干煸四季豆	10.99
V2	Eggplant in Garlic Sauce	Braised eggplant in clay pot with <i>Garlic sauce; Traditional Flavor</i>	鱼香茄子	10.99
V3	Vegetable Mixes	Veggie mix from broccoli, snow pea, dry tofu, zucchini, mushroom, etc. <i>Brown Sauce</i>	素什锦	10.99
V4	Ma Poo Tofu(traditional)	Diced silken Tofu sautéed with ground pork & Leek in <i>Spicy Ma Poo Chili Sauce</i>	麻婆豆腐	10.99
V5	Broccoli in Garlic Sauce	Broccoli sautéed in <i>Garlic Sauce</i>	鱼香芥兰	9.99
V6	Shanghai Bok Choi	Sautéed Shanghai Bok Choi - Green Veggie	炒上海菜	11.99
V7	Mushroom Eggplant	Braised mushroom with eggplant in clay pot and <i>Oyster sauce</i>	香菇茄子煲	10.99
V8	Spicy Hunan Cabbage	Sauteed Hand-broken Chinese Cabbage	手撕包菜	11.99

See Traditional pages for more vegetable dishes

Fried Rice

FR1	House Fried Rice	Mixed with chicken, shrimp and beef with assorted vegetables,	本楼炒饭	10.99
FR2	Shrimp Fried Rice	Shrimp with egg, carrots, green pea, and onion;	虾炒饭	10.99
FR3	Beef Fried Rice	Sliced beef with egg, carrots, green pea, and onion;	牛炒饭	9.99
FR4	Chicken Fried Rice	Shredded Chicken with egg, carrots, green pea, and onion;	鸡炒饭	8.99
FR5	Pork Fried Rice	Shredded pork with egg, carrots, green pea, and onion	肉炒饭	8.99
FR6	Vegetable Fried Rice	Broccoli, green pea, carrot, onion	菜炒饭	8.99

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Pan-fried Noodle

PF1	House Pan-fried Noodle	Crispy Slim noodle w. medium shrimps, chicken, beef, and veggie mix; Brown Sauce	本楼两面黄	14.99
PF2	Shrimp Pan-fried Noodle	Crispy slim noodle covered in jumbo shrimps(8) and veggie mix; Brown Sauce	虾两面黄	21.99
PF3	Beef Pan-fried Noodle	Crispy slim noodle covered in beef, veggie mix; Brown Sauce	牛两面黄	13.99
PF4	Chicken Pan-fried Noodle	Crispy slim noodle covered in chicken, veggie mix; Brown Sauce	鸡两面黄	12.99
PF5	Veggie Pan-fried Noodle	Crispy slim noodle covered in mixed veggie; Brown Sauce	菜两面黄	10.99

Lo Mien

LM1	House Lo Mien	Soft noodle stir-fry with shrimps, Beef, Chicken, carrot and napa	本楼捞面	10.99
LM2	Shrimp Lo Mien	Soft noodle stir-fry with shrimps, carrot & napa	虾捞面	10.99
LM3	Beef Lo Mien	Soft noodle stir-fry with beef, carrot & napa	牛捞面	9.99
LM4	Chicken(Pork) Lo Mien	Soft noodle stir-fry with chicken, carrot & napa	鸡(肉)捞面	8.99
LM5	Veggie Lo Mien	Soft noodle stir-fry with Mixed veggie	菜捞面	8.99

酒/Wine and Beer

Red Wine / Cup		Kendall Jackson	Black Stone
红葡萄酒	<i>Cabernet Sauvignon; Merlot</i>	10.00	8.00
White Wine / Cup		Kendall Jackson	Ecco Domani
白葡萄酒	<i>Chardonnay; Pinot Grigio</i>	10.00	8.00
梅子酒	<i>Plum Wine</i>		8.00
绍兴米酒	<i>Shaoxing Brown Rice Wine</i>		10.00
日本清酒	<i>Japanese Sake</i>		10.00
Beer / Bottle			
美国啤酒 (Domestic Beer)	<i>Budweiser, Bud Light; Miller Light</i>		4.00
中国啤酒 (Chinese Beer)	<i>青岛啤酒; Tsingtao Beer,</i>		4.50
进口啤酒 (Imported Beer)	<i>Sapporo; Heineken; etc</i>		5.00

Tea and Beverage & 茶 & 饮料

茉莉; 乌龙; 菊花茶; 普洱	1. Jasmine 2. OoLong 3. Chrysanthemum flower tea - Decaf 4. Pu Erh - Dark tea	2.00
软饮料 (Beverage)	<i>Coke; Diet; Sprite; Fanta Orange</i>	1.50
橙汁 (Juice)	<i>Orange Juice; Apple Juice</i>	2.00
冰茶 (Ice Tea)	<i>Sweet; Unsweet Ice Tea</i>	1.50