

## APPETIZERS

Beef Egg Roll  
Vegetable Egg Roll  
Pastrami Egg Roll  
Spring Rolls (2)  
Mandarin Deluxe Burger  
Sliders: Beef or Chicken  
Chinese Hot Dog  
Grilled Hot Dog  
Steamed or Pan Fried Dumplings: Beef or Vegetable  
Fried or Steamed Wontons  
Scallion Pancakes  
Chicken Wings: Fried, BBQ, Buffalo  
Chicken Fingers  
Chicken Popcorn  
Fire Poppers  
BBQ Beef Sticks  
Chicken Satay  
Boneless Spare Ribs  
Beef Hakai  
Homemade Beer Battered Onion Rings  
Moroccan Cigars, Pastel or Kibbeh  
Mediterranean Combo: Kibbeh, Pastels, Cigars, Mini Egg Rolls  
Pu Pu Platter *(each additional pp \$14)*

## SOUPS

Egg Drop  
Wonton  
Eggton  
Hot and Sour  
Singapore Vegetable  
Tofu Vegetable  
Chicken Soup with Rice  
House Special  
Tomato Egg Drop  
Lamb Stew  
Jambalaya Soup

## SALADS

Caesar Salad  
Greek Salad  
Grilled Chicken Breast Salad  
Bistro Steak Salad  
Cobb Salad  
Baby Bella Salad  
Paradise Salad  
Asian Garden Salad

*Choice of dressings: Caesar, Honey Mustard, Creamy Italian, Balsamic, Thousand Island or Russian*

# CHICKEN

*served with white rice | brown or fried rice additional \$1.50*

## General Tso's Chicken

*battered deep-fried chicken cooked in light spicy brown sauce*

## Sesame Chicken

*deep-fried battered chicken with sweet sesame glaze served in edible birds nest*

## Chicken with Broccoli

*stir-fried strips of chicken in a savory brown sauce with broccoli and carrots*

## Chicken with Chinese Vegetables

*an original oriental dish*

## Cantonese Chicken

*battered chicken in an aromatic spicy brown sauce with a variety of vegetables*

## Pineapple Chicken

*chicken strips steamed in sweet citrus sauce, green and red peppers, pineapple*

## Happy Hunan Family

*sliced chicken with onions, peppers and mushrooms in dark sauce*

## Orange Chicken

*battered chicken cubes cooked in orange glaze*

## Kung Pao Chicken

*petite size dark meat stir-fried in spicy brown sauce with assorted vegetables topped with oven roasted peanuts*

## Mongolian Chicken

*chicken stir-fry strips in sweet and spicy mongolian sauce topped with scallions and deep-fried rice noodles — a mandarin favorite*

## Hong Kong Chicken

*stir-fry chicken in a potent spicy sauce, with an extra kick of chili peppers*

## Chicken Eggplant

*chicken tenderloins in brown sauce with Italian eggplant*

## Sweet & Sour Chicken *(with side sauce)*

*battered deep-fried chicken served with a red sweet and sour dipping sauce*

## Chicken with Garlic Sauce

*stir-fry chicken strips in savory garlic sauce with an array of vegetables*

## East Meets West

*sliced chicken and Romanian pastrami in brown gravy with assorted vegetables*

## Fong Wong Gai

*batter fried chicken breast stuffed with pastrami plate*

## Pepper Steak Chicken

*beefless pepper steak*

## Szechuan Chicken

*sweet and spicy stir-fry with onions, celery, scallions and carrots*

## Moo Shu Chicken

*finely sliced chicken and vegetables in a sweet hoison sauce served with 4 moo shu wraps*

## Curry Chicken

*spicy chicken in curry with robust vegetables*

## Lemon Chicken

*batter dipped whole chicken breast with delectable lemon sauce*

## Mango Chicken

*for a tropical experience with snow peas, mango and red pepper*

## Moo Goo Gai Pan

*steamed chicken strips in white sauce with mushrooms, snow peas, carrots, bamboo shoots and zucchini*

## Chicken with Mushrooms

*trio of mushrooms with tender slices of chicken*

# FAMILY TASTER PLATE

*a variety of sesame chicken, sweet and sour chicken, beef lo mein, Mongolian beef, moo shu veal, spring rolls and chicken satay, served with brown, fried and white rice* <sup>u</sup> 125

# VEAL

*served with white rice | brown rice or fried rice additional \$1.50*

## Peking Veal

## Sweet And Sour Veal

*Moo Shu Veal (served with 4 pancakes)*

## Twice Cooked Veal

## Roasted Veal With Almonds

## BEEF

*served with white rice | brown or fried rice additional \$1.50*

### Beef with Broccoli

*stir-fried strips of beef in a savory brown sauce with broccoli and carrots*

### Beef with Chinese Vegetables

*an original oriental dish*

### Sesame Beef

*deep fried battered beef with sweet sesame glaze served in edible birds nest*

### Crispy Shredded Beef

*battered deep fried beef in orange sauce with onions, celery, scallions and carrots*

### Mongolian Beef

*beef stir-fry strips in sweet and spicy mongolian sauce topped with scallions and deep fried rice noodles; a mandarin favorite*

### Orange Beef

*battered beef cubes cooked in orange glaze*

### Steak Kow

*cubed steak with assorted veg in brown sauce*

### Pepper Steak

*authentic stir-fry pepper steak*

### Beef Eggplant

*beef tenderloins in brown sauce with Italian eggplant*

### Kung Pao Beef

*petite size beef stir-fry in spicy brown sauce with assorted vegetables topped with oven roasted peanuts*

### Beef with Garlic Sauce

*stir-fry beef strips in savory garlic sauce with an array of vegetables*

### Moo Shu Beef

*finely sliced chicken and vegetables in a sweet hoison sauce served with 4 moo shu wraps*

### Szechuan Beef

*sweet and spicy stir-fry with onions, celery, scallions and carrots*

### Curry Beef

*spicy beef in curry with robust vegetables*

### Triple Mushroom Beef

*trio of mushrooms with tender slices of beef*

### Beef and Tomato

*beef with onion, tomatoes, snow peas and water chestnuts*

### Hunan Trio

*stir-fry strips of chicken, beef and veal in dark sauce*

## LO MEIN/CHOW FUN/ MAI FUN

Chicken

Beef

Veal

Vegetable

House Special

## FRIED RICE

Chicken Fried Rice

Beef Fried Rice

Veal Fried Rice

Vegetable Fried Rice

House Special Fried Rice

## VEGETARIAN

*served with white rice | brown or fried rice additional \$1.50*

Sautéed Mixed Vegetables

Eggplant with Garlic Sauce

Broccoli with Garlic Sauce

Tofu Mixed Vegetables

Vegetable Moo Shu (*served with 4 pancakes*)

## DIET GOURMET

*served with white rice | brown or fried rice additional \$1.50*

Steamed Chicken with Broccoli

Steamed Chicken with Snow Peas

Steamed Chicken with Mixed Vegetables

Steamed Chicken with Zucchini

Steamed Chicken with String Beans

Steamed Mixed Vegetables

Steamed Broccoli

Steamed Chicken with Mushrooms

## FROM THE GRILL

*all chicken dishes served on a bed of fresh forest greens and a choice of another side dish*

*all steak dishes served with pommes frites and a choice of another side dish*

### Grilled Chicken Breast

*a tender full breast of chicken marinated in an array of fresh spices; served either cajon or regular style*

### Ginger Infused *Pargiyot*

*a young dark capon immersed in our homemade Asian inspired marinade charbroiled*

### Tenderloin "Sino" Steak

*a house favorite skirt steak marinated and grilled in a red fruity glaze*

### House Cut

*our 18-oz bone in rib steak char-grilled over cherrywood and oak a well marbled prime cut*

### Rib Steak, 16 oz

### Rib Steak Au Poivre

*a pepper and fresh herb encrusted take on our house cut rib steak*

### Boneless Rib Steak

*a flavorful cut of beef dry aged with a cabernet reduction*

### Rack of Ribs

*a rack of baby beef ribs served whole to insure all the meats juices remain intact*

### Prime Rib

### Chimichurri Churrasco

*a hanger prime cut aged in a Chimmichurri sauce for 48 hours*

### Braised Short Ribs

*simmered in an apple cider brine twice cooked to perfection*

### Sizzling Steak

*a flat iron clad steak marinated in a jack Daniels glaze served in a sizzle plate flam-beau*

### The Mandarin Cowboy Steak, 24 oz

*a large boned, 24-oz, well marbled rib steak charbroiled. We take no responsibility on well done orders.*

### Miso Glazed Skirt Steak.

*a tenderloin cut with an Asian miso reduction and wet rub*

### Veal Chop

*a first cut veal bone-in, flame broiled, topped with a wild mushroom sauce*

## FROM THE SEA

*served with choice of two side dishes*

### Grilled Salmon Teriyaki

### Honey Mustard Salmon

### Grilled Tuna Steak

### Spare Rib Style Nile Perch

## SIDES

### Roasted Vegetables

### Green Beans

### Coleslaw

### Dirty Mashed Potatoes

### Israeli Salad

### House Salad

### White Rice

### Brown Rice

### Fried Rice

### French Fries

### Spicy Fries

### Sweet Potato Fries

## DRINKS

*\$4 per person, unlimited refills \* \$11 per pitcher up to 4 people, unlimited refills*

### Coke

### Diet Coke

### Sprite

### Dr. Pepper

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### Bottled Mineral Water

### Bottled Sparkling Mineral Water

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*Home Brewed Beverages \* \$4*

### Ice Tea

### Diet Iced Tea

### Freshly Squeezed Lemonade

### Homemade Cranberry Limeade