APPETIZERS

CREAM CHEESE PUFFS (3) 360 cal crispy wontons bursting with garlic-seasoned cream cheese	(3) \$2.09 (6) \$3.99
EGG ROLLS (1) 210 cal chicken and shredded vegetables in an oversized crispy wrapper	(1)\$2.09 (2)\$3.99
POTSTICKERS (2)100 cal wok-seared dumplings with chicken and vegetables	(2) \$2.09 (4) \$3.99
OYSTER WINGS (3) 430 cal wok-tossed in a savory oyster sauce	(3)\$3.09 (6)\$5.99
GARLIC SOY GREEN BEANS (SM) 210 cal fresh green beans tossed in a seasoned soy sauce	(SM)\$2.99 (LG)\$4.79
SAMPLER PLATE <i>830 ca1</i> 1 Egg Roll, 2 Cream Cheese Puffs, 2 Wings and 2 Potstickers	\$6.99

RICE & NOODLES

side \$3.29

quart \$5.99

ASIAN NOODLES 310 cal stir-fried noodles and vegetables seasoned with a light soy sauce

pint \$3.99

VEGETABLE FRIED RICE 340 cal

with mushrooms, green onions, sprouts and egg, seasoned with mushroom soy sauce

PARTIES FOR 3 AND 4

\$26.99

PARTY FOR THREE any two pint-sized entrées, quart of White (3.5) 300 cal or Natural Brown Rice (3.5) 260 cal, 9 Cream Cheese Puffs (9) 120 cal and 4 Chocolate-Dipped Fortune Cookies (4)100 cal

PARTY FOR FOUR

\$31.99

any three pint-sized entrées, quart of White (3.5) 300 cal or Natural Brown Rice (3.5) 260 cal, pint of Vegetable Fried Rice (2) 340 cal or Asian Noodles (2) 310 cal, 9 Cream Cheese Puffs (9)120 cal and 4 Chocolate-Dipped Fortune Cookies (4)100 cal

+\$1.00 per pint for beef or shrimp

+\$3.00 per pint for Crispy Honey Shrimp

+\$3.00 to upgrade to quart sized Vegetable Fried Rice or Asian Noodles

PINTS AND QUARTS

Pint Chicken 200-670 cal per person	\$10.99
Pint Beef 330 cal per person	\$11.49
Pint Shrimp 130 cal per person	\$11.99
Quart Chicken 200-670 cal per person	\$17.49
Quart Beef 330 cal per person	\$18.49
Quart Shrimp 130 cal per person	\$19.49
Pints and Quarts include White (1.5) 300 cal or Natural B (1.5) 260 cal. Upgrade to Vegetable Fried Rice (1.5) 340 o Noodles (1.5) 310 cal for \$1.50/pint or \$3.00/qua +\$3.00 per pint or +\$5.00 per quart for Crispy Honey	cal or Asian rt
+\$1.00 with beef or shrimp	

+ \$1.00 with beer of shrinip	
CHIN DYNASTY PLATE 190-1240 cal any two 1/2 entrées	\$7.99
IMPERIAL PLATE 160-1100 cal 1/2 entrée and 1/2 appetizer	\$7.59
NOODLE BOWL 60-670 cal 1/2 entrée with Asian Noodles, White or Natural Brown Rice	\$6.99
+ \$.99 to upgrade to Vegetable Fried Rice 340 cal	

CHICKEN ENTREES

Entrées and Combinations include White 300 cal or Natural Brown Rice 260 cal. Upgrade to Vegetable Fried Rice 340 cal or Asian Noodles 310 cal for \$.99

转 [THAI SWEET CHILI 200 cal

chicken breast stir fried with red peppers, carrots, green beans and onions in a flavorful, sweet chili garlic sauce

- 辣 () THAI COCONUT CURRY 230 cal coconut curry with thai spices stir fried with tender chicken, broccoli, red pepper, green beans, onions and carrots
 - [GRILLED BOURBON CHICKEN 360 cal grilled chicken wok-tossed in a sweet and savory bourbon sauce
 - LEMON CHICKEN 250 cal lightly battered chicken breast with our signature lemon sauce

ORANGE CHICKEN 570 cal our tangy citrus delight!

- SWEET & SOUR CHICKEN 280 cal lightly battered chicken breast with sweet and sour sauce, pineapple and carrots
- 辣 MONGOLIAN CHICKEN 470 cal starts sweet, finishes spicy!
- 辣 PEKING CHICKEN 480 cal crispy strips with a zesty garlic sauce stir fried with sweet red peppers
- 辣 SESAME CHICKEN 670 cal crispy chicken tossed with our bold, spicy sesame sauce and sesame seeds

BEEF ENTREES

\$8.99

\$7.99

(IF) BEEF AND BROCCOLI 330 cal beef and broccoli with carrots and diced water chestnuts stir fried in a savory teriyaki sauce

SHRIMP ENTREES

\$8.99

- 辣 FIRECRACKER SHRIMP 480 cal Add \$1 crispy shrimp tossed in a fiery sauce that's bursting with flavor
- SHRIMP & VEGETABLES 130 cal tender shrimp stir fried with snap peas, carrots and water chestnuts in a mild, light sauce

VEGETABLE & TOFU ENTREES

转 / FIRECRACKER TOFU 280 cal Tofu in our sweet and spicy Mongolian sauce, garnished with green onions

 SPICY

\$7.79

MIXED VEGETABLES 60 cal wok seasoned stir fried broccoli, zucchini, carrots and red peppers with a hint of garlic

