

Starters

Chicken Lettuce Wraps 8

Chicken, shiitake mushrooms, water-chestnuts, onions, and scallions. Served with Chinese hot mustard in a sweet-garlic soy sauce and hoisin

Vegetarian Lettuce Wraps 8

Wok-seared baked tofu with shiitake mushrooms, water-chestnuts, onions, and scallions. Served with Chinese hot mustard in a sweet-garlic soy sauce and hoisin

Tempura Green Beans 7

Crisp, fresh green beans, lightly battered. Served with a sriracha-ranch dipping sauce

Spring Rolls 3.5

Shredded vegetables and glass noodles hand-wrapped in a crisp shell (2)

Shrimp Rolls 8

Shrimp minced with cilantro, ginger and chives in a crisp wrap. Served with a sweet and hot garlic chili sauce (2)

Dumplings

Pork 6 / Shrimp 8

Pan-fried or steamed, served with a ginger and garlic soy sauce (4)

*Spicy Shrimp Tacos 8

Tempura shrimp tossed in a sriracha barbeque sauce with asian coleslaw. Served in crisp shells (4)

Seared Scallops 11

Pan seared and lightly seasoned, served with fresh spring salad

Crispy Crab Wontons 9

Our version of crab rangoon. Fresh crabmeat blended with cream cheese, green onion and ginger (6)

*Salt and Pepper Calamari 8

Lightly battered and tossed with Kosher salt, scallions, garlic, ginger, cayenne, white & black pepper, and fresh jalapeños

Seared Ahi Tuna 9.5

Dusted in Chinese five-spice powder and pan-seared. Served with Chinese spicy mustard dressing

*Firecracker Salmon Rolls 8

Fresh salmon spiced and wrapped in spinach fried in a crisp wrap. Served with a sweet hot chili sauce (2)

Seaweed Salad 5.5

A flavorful blend of seaweed, spices and sesame seeds

Sesame Cucumber 5

Chilled cucumbers sliced and sprinkled with sesame seeds and a sweet soy *(also available Sichuan style)

Edamame 3.5

Soybeans, steamed with a sprinkle of sea salt

Soups & Entrée Salads

*Hot and Sour Soup 3.5

Chicken, bean curd, bamboo shoots and eggs (cup)

Egg Flower Soup 3

Chicken, eggs, and tomatoes in a light chicken broth (cup)

Wonton Soup 3.5

Pork-filled wontons with scallions in a light chicken broth (cup)

Sizzling Rice Soup 7

Shrimp, chicken, snow peas and fresh mushrooms covered with golden, sizzling rice (bowl)

Seared Tuna Salad 12

Seared with sesame, served with a ginger dressing

Asian Chicken Salad 9

Grilled chicken, seasonal greens and crispy wontons tossed with our sweet ginger vinaigrette

*Spicy Noodle Salad With Chicken 12 / Steak 13

Egg noodles, mango, cucumber, cilantro, peanuts, ginger, and garlic, tossed with spring salad in a spicy chili sauce

†Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

Specialties

Shrimp with Bok Choy 15

Sautéed with Chinese black mushrooms, garlic, and scallions

Mongolian Beef 15

Chicken 13 / Shrimp 16 / Combination 17
Tender steak cooked with scallions and garlic

***Spicy Shredded Pork 13**

Fresh jalapeño peppers, onions and garlic cooked in a hot oil base

***Beef with Scallops 16**

Tender steak, fresh scallops, snow peas, carrots and water-chestnuts cooked in a sweet, hot chili sauce with a hint of garlic

***Lieu's Spicy Chicken 13**

Lightly battered, fried and tossed in a sweet hot chili sauce

Sesame Chicken 13

Lightly battered, fried and tossed with a sweet flavorful sauce

Curry Shrimp and Chicken 15

Thai curry, onions and coconut milk
Extra sauce - 2/cup

Shrimp with Lobster Sauce 15

Garlic and white wine sauce with mushrooms, carrots, peas, onions, and egg whites

***Orange Peel Shrimp 15**

Ginger, scallions and chili peppers with an orange peel zest

***Salt and Pepper Calamari 15**

Lightly battered and tossed with Kosher salt, scallions, garlic, ginger, cayenne, white & black pepper, and fresh jalapenos

***Spicy Chicken with Hoisin Sauce 12**

Sautéed with diced jalapenos, onions, and mushroom

Ginger Chicken and Broccoli 12

Tossed with fresh broccoli in a ginger brown sauce

Lemon Chicken 13

Lightly-battered or stir-fried. Tossed in a fresh citrus sauce

Cantonese Crispy Duck 18

Served with fresh cucumbers and hoisin sauce

***Spicy Coconut Shrimp 15**

Snow peas, onions and sweet bell peppers stir-fried in Thai dry chili and coconut milk

Mandarin Shrimp 15 or Scallops 16

Stir-fried with garlic, chives and snow peas

Three Delicacies 16

Shrimp, scallops, and chicken with shiitake mushrooms, snow peas and broccoli in a garlic-white wine sauce

Happy Family 16

Beef, chicken, shrimp and scallops with broccoli, snow peas, water-chestnuts and shiitake mushrooms prepared in a savory brown sauce

Snow White Chicken 12

Snow peas and fresh mushrooms. Our version of Moo Goo Gai Pan

Chicken

***Kung Pao Chicken 12**

Diced chicken, blackened chili peppers, roasted peanuts and scallions served in a spicy sauce

***Peking Chicken 13**

Lightly battered, fried and tossed with green onions in a sweet chili sauce with a hint of garlic

Mu Shu Chicken 12

Vegetables and eggs served with Chinese thin pancakes and hoisin sauce

***Spicy Chicken Eggplant 11**

Stir-fried with scallions in a sweet Sichuan chili sauce

***Spicy Pepper Chicken 12**

Diced chicken with mushrooms, celery, onions, and water-chestnuts

Almond Chicken 12

Stir-fried with bell peppers, onions and mushrooms in a garlic soy sauce

Mango Chicken 13

Sliced, tender chicken stir-fried with scallions and fresh mango

Sweet and Sour Chicken 12

Lightly fried and tossed with pineapple, onions, carrots and bell peppers in our homemade sweet and sour sauce

Meat

Mandarin Ribeye 18

Grilled marinated ribeye, served with asparagus and green onion pancakes

***Kung Pao Beef 14**

Blackened chili peppers, roasted peanuts and scallions served in a spicy sauce

***Orange Peel Beef 14**

Ginger, scallions, and chili peppers with an orange peel zest

***Sichuan Beef 14**

Crispy, shredded beef with celery and carrots in lightly sweet chili sauce

Pepper Steak 13

Sweet green and red bell peppers and onions tossed with tender beef in a brown sauce

Beef and Broccoli 13

Fresh broccoli and shiitake mushrooms served in a mild garlic brown sauce

***Beijing Beef 15**

Lightly battered and quick fried in a spicy, tangy sauce with snow peas, ginger, garlic, and onion

***Spicy Beef with Hoisin Sauce 14**

Sautéed with diced jalapenos, onions, and mushroom

***Lieu's Spicy Beef 14**

Lightly battered, fried and tossed in a sweet hot chili sauce.

Mu Shu Pork 12

Vegetables and eggs served with Chinese thin pancakes and hoisin sauce

Sweet and Sour Pork 12

Lightly fried and tossed with pineapple, onions, carrots and bell peppers in our homemade sweet and sour sauce

***Chungking Pork 13**

Wok seared with cabbage, green and red bell peppers, mushrooms, and onions in a light sweet chili sauce

Seafood

Pan-fried Chilean Sea Bass Fillet 20

Served with ginger and scallion infused oil

Hong Kong Style Steamed Grouper 17

Topped with ginger, cilantro and scallions. Served in a light, sweet soy sauce on a bed of baby spinach

***Sichuan Salmon Fillet 17**

Salmon pan-fried with garlic and shiitake mushrooms in a Sichuan chili sauce

***Spicy Ginger Shrimp 15**

Cooked with a sweet, hot chili-ginger sauce and tossed with fresh broccoli

Sweet and Sour Shrimp 14

Lightly fried and tossed with pineapple, bell peppers, onions, and carrots in our homemade sweet and sour sauce

Salmon with Black Bean Sauce 17

Pan-fried and topped with Chinese black mushrooms, red and green bell peppers, onions, ginger, garlic, and scallions

***Kung Pao Shrimp 15 or Scallops 16**

Blackened chili peppers, roasted peanuts and scallions. Served in a spicy sauce

***Sichuan Scallops 16**

Very lightly battered scallops with celery and carrots in a Sichuan sauce

Shrimp and Scallops 16

Served with snow peas and shiitake mushrooms in a white wine sauce

***Spicy Shrimp with Green Beans 15**

Flash-fried in spicy, hot oil with a hint of coconut milk

All entrées are served with a choice of steamed brown or white rice.
Reduced portions on certain dinner items are available for children 10 and under.
An 18% gratuity is added to all parties of 6 or more.

Vegetarian

Buddha's Feast 8

A vegetarian delight! Steamed or stir-fried

***Spicy Garlic Tofu 7**

Lightly fried tofu tossed with broccoli in a spicy garlic sauce

***Stir-Fried Eggplant 8**

Scallions in a sweet fiery sauce

Black Mushroom with Tofu 9

Lightly fried tofu tossed with Chinese Black mushrooms and baby Bok Choy

***Ma Po Tofu 7**

Silken tofu, mushrooms, water-chestnuts, peas, and carrots in a chili sauce

Stir-Fry with Garlic 7

Choice of Spinach or Bok Choy
Lightly tossed with garlic

***Sichuan Green Beans 8**

Green beans in a fiery garlic sauce

Noodle Dishes & Rice

Lo Mein

Choice of beef, chicken, pork or shrimp 9
Combination 11
Soft egg noodles stir-fried with vegetables

***Spicy Seafood Noodle Soup 14**

Tender scallops, shrimp, calamari and vegetables prepared in a hot broth with a chili pepper seasoning

Fried Rice

Choice of beef, chicken, pork or shrimp 9
Combination 11
Your choice of meat tossed with rice, eggs, carrots, and peas

Singapore Noodles

Choice of beef, chicken, pork, or shrimp 10
Combination 12
Stir-fried rice noodles with vegetables and a hint of curry and coconut milk

Double Pan-Fried Noodles

Choice of beef, chicken, pork or shrimp 12
Combination 14
Crispy egg noodles topped with vegetables

***Dan Dan Noodles 9**

Egg noodles topped with ground chicken in a sweet, spicy sauce

Dessert

Banana Spring Rolls 6

Two, warm crispy rolls drizzled with Kahlua-coffee syrup and served with a side of vanilla ice cream

New York-Style Cheesecake 6

Served with raspberry sauce

The Emperor's Chocolate Cake 6

Layers of rich chocolate cake. Served with raspberry sauce

Ice Cream 3

Vanilla, Green Tea, and Orange Sherbet

Extra sauce for any entrée 2/cup

Lunch

Lunch Served Daily 11:00 am - 3:00 pm

All entrées served with white or brown rice and your choice of soup (egg flower, hot and sour, wonton) or house salad (ginger vinaigrette, ranch, honey mustard)

Almond Chicken 8

Stir-fried with bell peppers, onions and mushrooms in a garlic soy sauce

Sesame Chicken 8

Lightly battered and quick-fried with a sweet flavorful sauce

*Peking Chicken 8

Lightly battered, fried and tossed with green onions in a sweet chili sauce with a hint of garlic

Mongolian Beef 9

Chicken 8 / Shrimp 10 / Combination 11
Tender steak cooked with scallions and garlic

Beef and Broccoli 8.5

Fresh broccoli and shiitake mushrooms served in a mild garlic brown sauce

*Kung Pao Scallops or Shrimp 10

Beef 9 / Chicken 8
Blackened chili peppers, roasted peanuts and scallions. Served in a spicy sauce

Sweet and Sour Shrimp 9.5

Chicken 8 / Pork 8
Lightly fried and tossed with pineapple, bell peppers, onions and carrots in our homemade sweet and sour sauce

Lo Mein

Choice of beef, chicken, pork or shrimp 7
Combination 9
Soft noodles stir-fried with vegetables

*Lieu's Spicy Chicken 8

Lightly battered, fried and tossed in a sweet, hot chili sauce

Snow White Chicken 7.5

Snow peas and fresh mushrooms. Our version of Moo Goo Gai Pan

*Beef with Scallops 10

Tender beef and fresh scallops with snow peas, carrots and water chestnuts cooked in a sweet, hot chili sauce with a hint of garlic

Pepper Steak 8.5

Sweet green and red bell peppers and onions tossed with tender beef in a brown sauce

Mandarin Scallops or Shrimp 10

Stir-fried with garlic, chives, and snow peas

*Spicy Ginger Shrimp 10

Cooked with a sweet, hot chili-ginger sauce and tossed with fresh broccoli

Shrimp with Lobster Sauce 10

Garlic and white wine sauce with mushrooms, carrots, peas, onions and egg whites

Three Delicacies 10

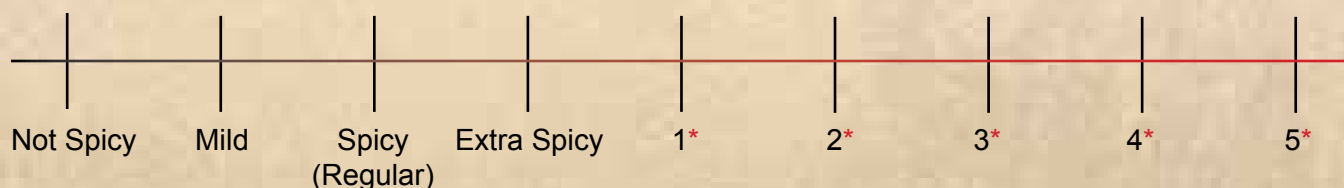
Shrimp, scallops, and chicken with shiitake mushrooms, snow peas and broccoli in a garlic and white wine sauce

*Spicy Pepper Chicken 8

Diced chicken with mushrooms, celery, onions, and water chestnuts

Please inform us of any specific dietary needs and concerns (gluten-free, food allergies, etc.). Not all ingredients are listed on the menu. We will try to accommodate your special nutritional preferences whenever possible. Please ask your server to assist you in your selections.

*We offer increased spiciness on any of our dishes



Martinis

Very Berry Cosmo 7

Van Gogh Acai-Blueberry Vodka, Chambord, Triple Sec & Cranberry Juice

Saketini 7

Van Gogh Blue Triple Wheat Vodka & Ozeki Sake with a hint of Orange Juice

Champagne '95 9

Grand Marnier, Peach Schnapps and Pineapple Juice topped with Champagne

Millionaire's Manhattan 9

Blanton's Single Barrel Bourbon with Sweet Vermouth, a dash of Bitters & a Maraschino Cherry

Lemon Drop Martini 7

Ketel One Citröen Vodka and fresh Lemon Juice chilled & served up with a sugared rim

Classic Martini 7

Choose New Amsterdam Gin or Van Gogh Blue Triple Wheat Vodka with Dry Vermouth shaken over ice & served up with olives

Sparkling Pomegranate Plum Martini 9

PAMA Pomegranate Liqueur and Plum Wine shaken over ice, strained & finished with Soda

Tiramisu Martini 9

Liquid Dessert: Van Gogh Double Espresso Vodka, Irish Cream, Kahlua & Half and Half

French Martini 8

Ketel One Vodka, Chambord and Pineapple Juice shaken

Cucumber Martini 9

Square One Cucumber Vodka, St Germain, fresh Lime Juice & Simple Syrup, topped with Club Soda

Cocktails

Lavender Orchid 7

New Amsterdam Gin, Chambord, & sour mix shaken, topped with Ginger Ale

Peach Blossom 7

Firefly Sweet Tea Vodka & Peach Schnapps with a splash of Club Soda

Raspberry Mai Tai 7

SVEDKA Raspberry, Malibu Coconut Rum and fresh Cranberry & Pineapple Juices

St Germain Cocktail 8

St Germain & Champagne with Club Soda

Lieu's Mojito 7

Don Q Rum with fresh mint & fresh lime over crushed ice, finished with Club Soda

Sunsplash 7

SVEDKA Clementine Vodka, Grand Marnier, Cranberry & Orange Juices with a splash of Triple Sec

Bistro Margarita 7

Lunazul Blanco Tequila, Grand Marnier, Triple Sec & fresh Lime Juice served on the rocks with a lime

Sparkling Berries 8

Van Gogh Acai-Blueberry Vodka, Lemonade & a splash of Cranberry Juice

Geisha Girl 9

SVEDKA Raspberry Vodka, Chambord & a splash of Pineapple Juice served over ice, topped with Champagne

Ginger Snap 6

SVEDKA Vanilla Vodka & Ginger Ale on the rocks with a squeeze of fresh lime

Beer

Imported 4

Heineken, Amstel Light, Corona, Bass Ale, Warsteiner Pilsner, Xingu, Newcastle Brown Ale
Guinness Draught (14.8 oz can) - 5

Asian 4.5 / 6.5

Tsingtao, Asahi, Sapporo - 4.5
Sapporo Oil Can 22oz - 6.5
Kirin Ichiban 22oz - 6.5

Domestic 3.5

Budweiser, Bud Light, Killians Red, Miller Lite, Coors Light, Michelob Ultra, Yuengling

Non - Alcoholic 3

Kaliber, Warsteiner

Micro - Brewery 4

Sam Adams, Thomas Creek, Sierra Nevada Pale Ale, Blue Moon

Beverages

Freshly Brewed Coffee - 2.5

Hot Tea - 3

Green Tea, Ginger Peach, Asian Jasmine
White Tea, Oolong

FIJI Water - 6

San Pellegrino 500ml - 3.5
1 L - 6

Red Bull Energy Drink - 3.5

Pepsi, Diet Pepsi, Sierra Mist, Tropicana
Lemonade, Iced Tea