

Chang Shou 好运

DIM SUM APPETIZERS

- 1. Shumai 4pc \$9.00**
Steamed pork & shrimp dumplings
- 2. Vegetable Spring Rolls \$6.00**
Deep-fried with shredded cabbage, carrots, and bamboo shoots
- 3. Char Siu Bao 3pc \$10.00**
Steamed barbecue pork bun
- 4. Pot Stickers 5pc \$9.00**
With ground pork and Chinese cabbage
- 5. Crispy Shrimp \$12.00**
Deep-fried crispy shrimp puff
- 6. Shanghai Fried Wontons 4pc \$9.00**
Shrimp and vegetables wrapped in wonton skin and deep-fried
- 7. Chicken in Lettuce Cups \$13.00**
Sautéed chicken with water chestnuts, pine nuts, and hoisin sauce
- 8. Har Gow 4pc \$8.00**
Steamed shrimp dumplings
- 9. Salt and Pepper Shrimp \$17.00**
With five spice and jalapeño peppers
- 10. Crispy Har Gow \$9.00**
Deep-fried shrimp dumplings with five spice and garlic salt
- 11. Vietnamese Spring Roll \$10.00**
With shrimp and hoisin sauce

SALAD & SOUP

- 12. Thai Salad \$14.00**
Shredded chicken, Napa cabbage, red cabbage, carrot, mint, and a ginger sesame soy dressing
- 13. Jellyfish Salad \$15.00**
Fresh vegetables tossed with sesame dressing
- 14. Wonton Soup Cup \$6.00**
With shrimp and pork filled dumplings
- 15. Hot & Sour Soup Cup \$6.00**
- 16. Seafood Tofu Soup \$23.00**
Seafood and tofu in rich broth
- 17. Dried Scallop and Bamboo Flower Soup \$22.00**

FRIED RICE

- 18. Chicken Fried Rice \$12.00**
- 19. Dried Scallop Fried Rice \$18.00**
- 20. Shrimp Fried Rice \$13.00**
- 21. BBQ Pork Fried Rice \$12.00**
- 22. Chang Shou Special Fried Rice \$13.00**
A combination of shrimp, barbecue pork, Chinese sausage and fresh lettuce
- 23. Chef Sammy's Imperial Ocean Fried Rice \$17.00**
Chefs' special seafood rice tossed with fish eggs

NOODLES (STIR-FRIED OR PAN-FRIED)

- 24. Beef Chow Fun Dry Style \$17.00**
Stir-fried fat rice noodles with beef and bean sprouts
- 25. Beef Pancit \$15.00**
Stir-fried dried rice noodles with beef, vegetables, and soy sauce
- 26. Chicken Chow Mein \$15.00**
Noodles and fresh vegetables
- 27. Hong Kong Special Chow Mein \$16.00**
A combination of shrimp, chicken and barbecue pork with fresh vegetables over pan-fried noodles
- 28. Hong Kong Seafood Chow Fun \$21.00**
Mixed seafood and fresh vegetables over fat rice noodles
- 29. Pad Thai* \$15.00**
Stir-fried rice noodles with chicken, shrimp, eggs, peanuts and bean sprouts in a special Thai sauce

NOODLES (BIG BOWL SOUP)

- 30. Wor Won Ton and Noodles \$15.00**
Combination with noodles
- 31. Vietnamese Rice Noodles (Beef) \$14.00**
A Vietnamese specialty
- 32. Hanging Roast Duck Noodles \$15.00**
Roasted duck over fresh egg noodles and mixed vegetables

RICE CONGEE

- 33. Thousand-Year-Old Egg Congee \$11.00**
- 34. Pai Gow Congee \$13.00**
A combination of chicken and shrimp
- 35. Abalone and Chicken Congee \$34.00**
- 36. Fish Fillet and Cilantro Congee \$16.00**

PORK

- 37. Sweet and Sour Pork \$14.00**
Golden pork nuggets served with pineapple, bell peppers and onions in our sweet and sour sauce
- 38. Honey Garlic Pork Chops \$17.00**
Honey soy garlic glaze
- 39. Steamed Pork and Salted Fish \$18.00**

BEVERAGES

- Fountain Soda or Iced Tea \$3.00**
Fresh Brewed Coffee \$3.00
Regular or Decaf
Asian Special Hot Tea \$3.50
per cup, per person



Please be advised that all parties of 6 or more will be assessed an 18% Service Charge.

*Consuming raw or undercooked meat, poultry, seafood or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



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CHICKEN & DUCK

- 40. Kung Pao Chicken* \$15.00**
A spicy dish with chicken, chili peppers and peanuts
- 41. Teriyaki Chicken \$15.00**
Grilled chicken with teriyaki sauce
- 42. Spicy Sesame Chicken* \$15.00**
Sliced chicken, lightly battered and deep-fried, with spicy sesame sauce
- 43. Cantonese Roast Duck (One-Half) \$26.00**
Oven roasted with Chef's special spices
- 44. Thai Crispy Chicken (One-Half) \$19.00**
Marinated chicken cooked in an exotic blend of spices, then deep-fried and served with Thai chili fish sauce
- 45. Sweet and Sour Chicken \$15.00**
Golden chicken nuggets with pineapple, bell peppers and onions in our sweet and sour sauce
- 46. Chicken Satay with Eggplant \$15.00**
Chicken and eggplant, cooked whole garlic cloves, onion and satay sauce
- 47. Chicken in Clay Pot \$25.00**
Chopped bone-in chicken cooked in sweet ginger soy

BEEF

- 48. Mongolian Beef \$23.00**
Marinated sirloin of beef with fresh green onions
- 49. Thai Spicy Garlic Beef* \$19.00**
A spicy Thai dish
- 50. Beef with Bitter Melon and Pickled Vegetables \$20.00**
- 51. Broccoli Beef \$20.00**
Choice slices of beef and fresh broccoli, prepared with oyster sauce
- 52. New York Steak Stir Fry \$37.00**
New York strip steak in traditional garlic black bean sauce
- 53. Korean Short Ribs \$29.00**
Grilled beef short ribs in Korean barbeque sauce

COCKTAILS

- Lychee Lemon Drop \$10.00**
Tito's Vodka, Giffard Lichi-Li Liqueur, Fresh Lemon Juice
- Matcha Maiden \$11.00**
Matcha Sake, Club Soda, Elderflower
- Tao Tumbler \$12.00**
Yogurt Sake, Don Q White Rum, Pineapple Juice
- Coconut Mojito \$9.00**
RumHaven Coconut Rum, Don Q Rum, Mojito Mix, Soda Water
- Orange Blossom \$11.00**
Ketel One Peach & Orange Blossom, Rose Syrup, Prosecco, Lemon

SEAFOOD

- 54. Shrimp with Seasonal Vegetables \$20.00**
Shrimp stir-fried with fresh seasonal vegetables
- 55. Honey Walnut Shrimp \$20.00**
Lightly battered deep-fried shrimp tossed with honey mayonnaise sauce, topped with crispy walnuts
- 56. Fish Fillet with Chinese Broccoli \$25.00**
With ginger scallion sauce
- 57. Ocean Stir Fry in XO Sauce \$23.00**
Mixed seafood stir-fried in XO ginger scallion sauce
- 58. Sautéed Prawns with Sweet Ginger Soy \$32.00**
Large shrimp sautéed in house special ginger soy sauce
- 59. Deep-Fried Milkfish \$20.00**
With black pepper vinegar sauce
- 60. Seafood and Tofu in Hot Pot \$23.00**
Mixed seafood sautéed with tofu
- 61. Steamed Fresh Whole Sea Bass M.P.**
Served with light soy sauce, fresh ginger, and scallions
- 62. Whole Maine Lobster with Fresh Ginger M.P.**
Stir-fried Maine lobster with fresh ginger sauce over long life noodles
- 63. Braised Abalone \$54.00**
Slow cooked in supreme oyster sauce
- 64. Five Spice Soft Shell Crab \$39.00**
Tossed with jalapeños
- 65. Chilean Sea Bass in Clay Pot \$79.00**
Fried fish with garlic, ginger and scallion
- 66. Scallop & Asparagus \$34.00**
Scallop, asparagus, and carrot sautéed in a black bean sauce
- 67. Tofu with Dried Scallop \$14.00**
Tofu and dried scallop braised in supreme abalone sauce

FRESH VEGETABLES

- 68. Buddha Delight \$14.00**
Tofu & vegetables stir-fried in a garlic-wine sauce
- 69. Chinese Broccoli with Oyster Sauce \$17.00**
- 70. Mainland Eggplant \$14.00**
Fresh Asian eggplant stir-fried in a sweet and tangy garlic sauce
- 71. Baby Bok Choy with Black Mushrooms \$15.00**
With oyster sauce
- 72. Chinese Green Bean \$14.00**
In garlic black bean sauce
- 73. Mapo Tofu \$14.00**

BEER

- Imports and Microbrews \$7.00**
Corona, Modelo, Heineken, Lucky Buddha, Tsingtao, Lagunitas IPA, Guinness
- Domestic \$5.00**
Budweiser, Bud Light, Coors Light

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