

A P P E T I Z E R S

Assorted Appetizer 10.5
*Fried Prawn, Cream Cheese Rangoon, Egg Roll, and Pork Potsticker
(One of Each)*

 Salt and Pepper Baby Lobster Tail M.P.
*Pan-Fried Baby Lobster Tail Seasoned with Salt, Pepper, Garlic, Onions,
Bell-peppers, and Jalapeños.*

 Braised Calamari 23.
Spicy Honey and Ginger Glazed Calamari with Cilantro.

BBQ Pork Slices 12.
Topped with Sesame Seeds.

Crispy Eggplant 16.5
Crispy Eggplant with Hoisin Ginger Glaze

Potstickers 10.
Choice Between Pork or Vegetable

Goat Cheese Wontons (4 pcs.) 8.5

Egg Rolls (2 pcs.) 6.
Vegetable

Cream Cheese Rangoons (6 pcs.) 10.5

Fried Prawns (4 pcs.) 12.

Fried Wonton Strips 11.

Fried Wontons with Pork Filling (10 pcs.) 12.

S A L A D

Chicken Salad 16.

*Crispy Chicken Served on Iceberg Lettuce with Carrots,
Peanuts, Fried Vermicelli Noodles, and Sesame seeds.
(Served with House Dressing)*

Honey Walnut Prawn Salad 17.

*Our Famous Honey Walnut Prawns (6 pcs.) Served
Over Mixed Greens and Cucumbers with House
Dressing.*

 Godfather Salad 13.5

*Baby Spinach, Avocado, and Orange Slices. Served
with a Ginger Sesame Vinaigrette.*

Baby Green Salad 13.

*Mixed Greens with Caramelized Apples, Cucumber,
Walnuts, Orange Slices, and House Dressing.*

 Red Cabbage Salad 14.5

*Red Cabbage, Fennel, Green Apples, Orange, and
Walnuts Over Spring Mix with Honey Citrus
Dressing.*

S O U P S

Served by the cup

Wonton Soup 5.5

*Pork Wontons, BBQ Pork,
Spinach, Carrots.*

Wor Wonton Soup 6.5

*Pork Wontons, Chicken, BBQ Pork,
Shrimp, Spinach, Carrots, Snow Peas.*

 Sizzling Rice Soup 6.5

*Shrimp, Beef, Chicken, Snow Peas, Carrots
Topped with Crispy Rice*

 Chicken Corn Soup 5.5

 Egg Flower Soup 5.5

 West Lake Beef Soup 5.5

 Spinach and Tofu Soup 5.5

Spinach, Tofu, Shiitake Mushrooms

  Hot and Sour Soup 5.5

Choice Between Pork, Chicken, and Vegetable.

Noodle Soup (Bowl) 16.5

*Choice Between Chicken, BBQ Pork, Beef, or
Vegetable. For Shrimp or Combo-Add \$2.*

 Represents Spicy

We Do Not Use MSG in our Dishes

All Dishes are Cooked With Vegetable Oil (Contains Soybeans)

 Represents Dishes That Can Be Made Gluten Free Upon Request

Tea Charge is \$2 Per Person

Cake/Dessert Charge is \$2 Per Person

Parties of 5 or More are Subject to a 20% Service Charge

Prices are Subject to Change

No Separate Checks, Maximum of 4 Cards Allowed

H O U S E S P E C I A L T I E S

M u S h u 1 8 .

Choice of Pork, Chicken, Vegetable, Beef, or Shrimp.
Served with 4 Pancakes.

T e a S m o k e d D u c k 2 3 . 5

Marinated Half Duck Smoked with Tea Leaves,
Served with Scallions, Hoisin Sauce, and 4 Pancakes.

R a i n b o w C h i c k e n 1 8 .

Minced Chicken Stir Fried with Jicama, Carrots, and
Celery. Served with 4 Lettuce Cups and Topped with
Peanuts, Sesame Seeds, and Fried Vermicelli

🍴 G e n e r a l T s o ' s C h i c k e n 1 9 .

Stir-Fried Chicken in a Spicy Garlic Sauce
with Steamed Broccoli

🍴 G e n e r a l D r a g o n a n d P h o e n i x 2 1 .

Prawns and Chicken Stir-Fried with Snap Peas,
Mushrooms, Carrots, and Zucchini in a Light Sauce.

🍴 O r a n g e B e e f 2 2 .

Crispy Beef with Orange Peel in a Spicy Sauce.
Topped with Sesame Seeds.

🍴 M a n d a r i n T r i p l e C r o w n 2 3 .

Prawns, Beef, Chicken, and Vegetables Stir-Fried in
a Brown Sauce.

🍴 🍴 G e n e r a l K u n g P a o T h r e e C o m b o 2 6 .

Beef, Scallops, Prawns, and Zucchini, Snap Peas, and
Peanuts with Chef's Spicy Sauce.

🍴 S a l t a n d P e p p e r C a l a m a r i 2 3 .

Crispy Calamari Tossed with Salt, Pepper, Garlic,
Onions, Bell-peppers, and Jalapeños.

🍴 H o n e y W a l n u t P r a w n s 2 1 .

Lightly Fried Prawns, Sauteed in a White Cream Sauce
with Honey-Glazed Walnuts.

🍴 🍴 P e k i n g P r a w n s 2 1 .

Lightly Fried Prawns Sauteed in a Sweet and Spicy
Sauce.

🍴 🍴 P e k i n g S c a l l o p s M . P .

Lightly Fried Scallops Sauteed in a Sweet and Spicy
Sauce.

🍴 S e a f o o d D u o 2 6 .

Scallops and Prawns Sauteed with Mixed Vegetables in
a Light Sauce.

O r a n g e R o u g h y F i s h F i l l e t 2 2 .

Choice of Black Bean Sauce, Sweet and Sour, 🍴 Braised
Tomato Sauce, Crispy Brown Sauce, or 🍴 Steamed.

🍴 B a b y L o b s t e r T a i l (4 p c s .) M . P .

Pan-Fried Baby Lobster Tail Seasoned with Salt,
Pepper, Garlic, Onions, Bell-Peppers, and Jalapeños.

L a m b 2 2 .

Choice of 🍴 Mongolian Sauce,
Curry Sauce, or 🍴 Szechuan.

P e k i n g D u c k 3 0 . / 6 0 .

Choice Between Half or Whole. Served with 4/8 Pancakes.
Crispy Peking Duck Served with Scallions, Cilantro,
Cucumbers, and Plum Sauce. Buns Available Upon Request.

B B Q C h i l e a n S e a B a s s M . P .

Sea Bass Marinated with Miso Sauce and Served with
Seasonal Vegetables.

P O U L T R Y

🍴 O r a n g e C h i c k e n 1 8 .

Topped with Sesame Seeds.

🍴 A l m o n d o r C a s h e w C h i c k e n 1 8 .

Chicken Stir-Fried with Zucchini, Mushroom, Peas and
Carrots in Brown Sauce. Choice of Almond or Cashews.

S w e e t a n d S o u r C h i c k e n 1 8 .

Crispy Chicken Nuggets Tossed with Pineapples, Bell
Peppers, and Onions in Sweet and Sour Sauce.

🍴 C h i c k e n w i t h M i x e d V e g e t a b l e s 1 8 .

Chicken Stir-Fried with Vegetables in a Light Sauce.

🍴 C r i s p y C h i c k e n 1 8 .

Fried Chicken Nuggets Glazed with Spicy Tangy
Sauce.

L e m o n C h i c k e n 1 8 .

Crispy Chicken Slices Topped with a Tangy Lemon
Sauce.

🍴 C h i c k e n w i t h S n o w P e a s 1 8 .

🍴 🍴 K u n g P a o C h i c k e n 1 8 .

Chicken Stir-Fried with Snap Peas, Zucchini, Chili
Peppers in Chef's Special Sauce. Topped with Peanuts.

🍴 Y u S h i a n g C h i c k e n 1 8 .

Sliced Chicken Stir-Fried with Zucchini and
Mushrooms in a Spicy Garlic Sauce.

🍴 🍴 P e k i n g C h i c k e n 1 9 .

Lightly Battered Chicken Tossed in a Sweet and Spicy
Sauce.

B E E F

🍴 B e e f w i t h B r o c c o l i 1 9 . 5

🍴 B l a c k M u s h r o o m B e e f 1 9 . 5

Tender Slices of Beef Stir-Fried with Black
Mushrooms, Snap Peas, Carrots, and Zucchini.

B e e f w i t h A s p a r a g u s 2 0 . 5

Tender Slices of Beef Stir-Fried with Asparagus
in a Black Bean Sauce.

🍴 B e e f w i t h S n o w P e a s 1 9 . 5

🍴 M o n g o l i a n B e e f 1 9 . 5

Tender Slices of Beef Sauteed with Yellow and Green
Onions in a Spicy Mongolian Sauce. Topped with
Sesame Seeds and Fried Vermicelli.

🍴 S z e c h u a n B e e f 1 9 . 5

Tender Slices of Beef Stir-Fried with Zucchini in a
Spicy Garlic Sauce.

P O R K

Sweet and Sour Pork 18.5

 Mapo Tofu 18.5

Soft Tofu Stir-Fried with Shredded Pork in a Spicy Sauce.

Peking Spare Ribs 20.

Fried Baby Back Ribs and Lean Pork Glazed with a Sweet Aromatic Sauce.

 Pepper Salted Spare Ribs 20.

 Twice Cooked Pork 18.5

BBQ Pork Slices Sauteed with Cabbage and Bell Peppers in a Spicy Sauce.

 Yu Shiang Pork 18.5

Shredded Pork Stir-Fried with Zucchini and Mushrooms in a Spicy Garlic Sauce.

S E A F O O D

Sweet and Sour Prawns 20.

Fried Prawns with Onions, Bell Peppers, and Pineapple in Sweet and Sour Sauce.

Prawns with Black Bean Sauce 20.

Stir-Fried Prawns with Onions and Bell Peppers in a Black Bean Sauce.

  Szechuan Prawns 19.5

Prawns Braised in a Sweet and Spicy Tomato Wine Sauce with Onions.

 Prawns with Snow Peas 20.

Stir-Fried Prawns with Snow Peas and Carrots in a Light Sauce.

 Spicy Crispy Chef's Prawns 20.

Fried Prawns Glazed with Chef's Special Sauce.

  Garlic Prawns 20.

Stir-Fried Prawns with Garlic, Shiitake Mushrooms, Broccoli, Peas, Carrots, and Onions in a Spicy Light Sauce.

 Scallops with Vegetables M.P.

Stir-Fried Scallops with Seasonal Vegetables in a Light Sauce.

  Garlic Scallops M.P.

Stir-Fried Scallops with Garlic, Shiitake Mushrooms, Broccoli, Peas, Carrots, and Onions in a Spicy Light Sauce.

V E G E T A B L E S

 Deluxe Vegetables 17.

Mixed Vegetables and Fried Tofu, Stir-Fried in a Light Sauce.

Four Seasons Vegetables 17.5

Seasonal Vegetables in a Light Vegan Oyster Sauce.

 Yu Shiang Eggplant 17.

Eggplant Sauteed with Spicy Garlic Sauce and Green Onions.

 Homestyle Tofu 17.

Fried Tofu and Vegetables Braised in a Spicy Brown Sauce.

Sweet and Sour Tofu 17.5

Crispy Tofu Tossed in Our Sweet and Sour Sauce with Bell Peppers, Pineapples, and Onions.

 Sauteed String Beans 17.

R I C E

 Fried Rice 17.

Wok-Fried Rice with Egg, Soy Sauce, Green Onions, Peas, and Carrots.

Available in BBQ Pork, Chicken, Beef, or Vegetable, Shrimp or Combo (BBQ Pork, Chicken, Shrimp)-Add \$2.

 Egg Fried Rice 15.

Wok-Fried Rice with Egg, Soy Sauce, Green Onions,

 Steamed Rice 2.5

 Brown Rice 2.5

N O O D L E S

Chow Mein 17.

Available in BBQ Pork, Chicken, Beef, or Vegetable. For Shrimp or Combo (Beef, Chicken, Shrimp)-Add \$2.

Tomato Beef Chow Mein 19.

 Chow Fun 19.

Thick Rice Noodles Stir-Fried with Bean Sprouts and Green Onions. Choice of BBQ Pork, Chicken, Beef, or Veg. Shrimp or Combo (BBQ Pork, Chicken, Shrimp)-Add \$2.

Singapore Noodles 19.

Angel Hair Rice Noodles, Stir-Fried with Shrimp, Egg, BBQ Pork, and Vegetables with Curry Seasoning. Also Available in Vegetable.

 Shrimp Pad Thai 19.

Stir-Fried Rice Noodles with Shrimp, Tofu, Egg, and Bean Sprouts. Topped with Peanuts.

Garlic Noodles 16.

Stir-Fried Egg Noodles with Garlic, Butter, and Green Onions.

Hong Kong Style Noodles 20.5

Thin Crispy Egg Noodles, Baby Bok Choy, Carrots, Broccoli, Mushroom, and Snow Peas in a Brown Sauce.

Available in BBQ Pork, Chicken, Beef, or Vegetable.

For Shrimp (White Sauce) or

Combo (Chicken, Shrimp, Beef in Brown Sauce) Add \$2.

FAMILY DINNER

Minimum order of 2 or more.

37. per person.

Appetizers

Pork Potsticker, Egg Roll, and Cream Cheese Rangoon

Soup

Choice of Wonton or  Hot and Sour Soup

Entrees (Choose One Per Person)

 General Tso's Chicken

 Crispy Chicken

Peking Spareribs

Honey Walnut Prawns

Sweet and Sour Pork

Prawns with Snow Peas

Beef with Broccoli

Deluxe Vegetables

 Orange Beef

Mandarin Triple Crown

 Kung Pao Three Combo

Served with BBQ Pork Fried Rice

LUNCH SPECIALS

Served From 11:30am-3pm

Served with Vegetable Hot and Sour Soup, Vegetables, and Choice of BBQ Pork Fried Rice, Vegetable Chow Mein, White Rice, or Brown Rice.

Chicken 19.

Lemon Chicken

Deep Fried Chicken Glazed with Honey Lemon Sauce.

Almond of Cashew Chicken

Chicken Stir-Fried with Peas, Carrots, Zucchini, and Button Mushrooms. Cooked in Brown Sauce with Choice of Almonds or Cashews.

Sweet and Sour Chicken

Crispy Chicken Nuggets Tossed with Pineapple, Onions, Bell Peppers, and Sweet and Sour Sauce.

 Chicken with Mixed Vegetables

Chicken Stir-Fried with Vegetables in White Sauce.

 Crispy Chicken

Crispy Chicken Nuggets Glazed with Spicy Tangy Sauce and Scallions.

 Yu Shiang Chicken

Chicken with Zucchini and Black Mushrooms Sauteed in a Spicy Garlic Sauce.

  Kung Pao Chicken

Chicken with Snap Peas, Zucchini, and Peanuts Sauteed in a Spicy Brown Sauce.

 Orange Chicken

Crispy Chicken Nuggets in a Spicy Orange Sauce.

 Mongolian Chicken

Chicken Stir-Fried with Onions in Spicy Mongolian Sauce. Topped with Sesame Seeds.

Pork 19.

Sweet and Sour Pork

Crispy Boneless Pork, Pineapple, Onions, and Bell Peppers Tossed with Sweet and Sour Sauce.

 Yu Shiang Pork

Shredded Pork with Zucchini and Black Mushrooms in a Spicy Garlic Sauce.

Vegetables 18.

 Deluxe Vegetables

Assorted Vegetables Stir-Fried in a Light Garlic Sauce.

 Yu Shiang Eggplant

Eggplant Sauteed with a Spicy Garlic Sauce and Green Onions.

  Sauteed String Beans

String Beans Sauteed with a Spicy Brown Sauce.

  Homestyle Tofu

Snow peas, carrots, bok choy, shiitake mushrooms, and fried tofu sauteed in a spicy brown sauce.

Beef 19.

 Broccoli Beef

Beef Slices Stir-Fried with Broccoli and Carrots in Brown Sauce.

 Black Mushroom Beef

Tender Slices of Beef Stir-Fried with Black Mushrooms and Snap Peas in Brown Sauce.

 Mongolian Beef

Slices of Beef Sauteed with Yellow and Green Onions in Spicy Mongolian Sauce. Topped with Sesame Seeds.

 Szechuan Beef

Tender Slices of Beef Stir-Fried with Zucchini in a Spicy Brown Garlic Sauce.

Seafood / Combo 20.

 Prawns with Assorted Vegetables

Stir-Fried Prawns with Vegetables in a Light Sauce.

 Spicy Crispy Chef's Prawns

Crispy Prawns with Green Onions in a Spicy Tangy Sauce.

 Szechuan Prawns

Prawns Stir-Fried with Onions in a Tomato Vinegar Sauce.

Fish Filet in Black Bean Sauce

Orange Roughy Fillet, Bell Peppers and Onions Stir-Fried in Black Bean sauce.

  Kung Pao Three Combo

Beef, Chicken, and Prawns Stir-Fried with Snap peas, Zucchini, and Peanuts in Chef's Special Sauce.

 Mandarin Triple Crown

Prawns, Beef, and Chicken with Assorted Vegetables Stir-Fried in Brown Sauce.

Sweet and Sour Prawns

Fried Prawns with Pineapples, Bell Peppers, and Onions in a Sweet and Sour Sauce.

 Sauteed Scallops

Scallops Sauteed with Vegetables in a Light Sauce.

 Seafood Duo

Prawns and Scallops Sauteed with Vegetables in a Light Sauce.

Lamb 19.5

 Szechuan Lamb

Slices of Lamb Stir-Fried with Zucchini in a Spicy Brown Garlic Sauce.

 Mongolian Lamb

Stir-Fried Lamb with Onions in a Spicy Mongolian Sauce. Topped with Sesame Seeds.

 Represents Spicy

 Can Be Made Gluten Free Upon Request

Parties of 5 or More are Subject to 20% Service Charge

L U N C H
B A N Q U E T M E N U

Minimum of 6 or more.
served between 11:30am - 3:00pm

Menu A 27.

- Appetizers
- Hot and Sour Soup
- Cream Cheese Rangoons
- Egg Rolls
- Main Course
- Cashew Prawns
- Broccoli Beef
- Sweet and Sour Pork
- Kung Pao Three Combo (Beef, Chicken, Shrimp)
- Deluxe Vegetables
- Chicken Chow Mein
- Steamed Rice

Menu B 29.

- Appetizers
- Hot and Sour Soup
- Cream Cheese Rangoons
- Pork Potstickers
- Egg Rolls
- Main Course
- Mongolian Beef
- Honey Walnut Prawns
- Sweet and Sour Pork
- Mandarin Triple Crown (Beef, Chicken, Shrimp)
- Crispy Chicken
- Vegetable Chow Mein
- Steamed Rice

D I N N E R
B A N Q U E T M E N U

Friends and Family

- \$32 per person
- First Course
- Cream Cheese Rangoons
- Egg Rolls
- Pork Potstickers
- Second Course
- Honey Walnut Prawns
- Mandarin Triple Crown (Beef, Chicken and Shrimp)
- Mongolian Beef
- Crispy Chicken
- Peking Spareribs
- Deluxe Vegetables
- Vegetable Fried Rice

Good Fortune Dinner

- \$40 person
- First Course
- Rainbow Chicken
- Tea Smoked Duck
- Salt and Pepper Lobster
- Second Course
- Chicken Corn Soup
- Third Course
- Honey Walnut Prawns
- Beef in Black Pepper Sauce
- Four Seasons Vegetable
- Crispy Chicken
- Combination Fried Rice

Signature Dinner

- \$58 per person
- First Course
- Peking Scallops
- Crispy Eggplant
- Salt and Pepper Lobster Tail
- Second Course
- Honey Walnut Prawns
- Mandarin Triple Crown (Beef, Chicken and Shrimp)
- Mongolian Beef
- Crispy Chicken
- Peking Spareribs
- Deluxe Vegetables
- Vegetable Fried Rice

All Banquet Menus are Served for Parties of 6 or More. This Menu Price Does Not Include Beverage, Tip, or Tax. All Banquets are Subject to 20% Service Charge. For Questions or Banquet Bookings Please Call us at 925-750-8888 or Email nicole@andyandyus.com