



## Quan's Special

CHICKEN OR BEEF SATÉ.....9.00

*Tender chicken or beef skewer marinated in authentic Malaysian spices served with creamy peanut sauce and cucumber slices on the side.*

PARADISE (JUMBO SHRIMP) .....18.90

(SCALLOP) .....19.90

PARADISE DELIGHT .....20.90

*Crispy Sea Scallop and jumbo shrimps in special sweet creamy sauce topped with crunchy walnuts.*

RIBEYE WITH ORIENTAL JADE .....20.60

*Choice ribeye steak grilled to perfection, topped with oyster sauce. Served with asparagus on the side.*

STEAK U-DON .....20.60

*A great dish for the steak lovers! Grilled ribeye served with a bed of Japanese U-Don noodles in a house special sauce.*

 QUAN'S STEAK (PHANTOM GOURMET RECOMMENDATION).....18.90

*Fine slices of flank steak pan seared to perfection and wok tossed in our chef's special black pepper sauce.*

ASPARAGUS WITH (CHICKEN OR BEEF) .....16.60

(SHRIMP OR SCALLOP) .....18.60

*Fresh asparagus & carrots stir fried in light garlic sauce with the choice of chicken, beef, shrimp, or scallop.*

HOUSE PAN FRIED NOODLES.....17.10

*Shrimp, chicken & tender beef sautéed with assorted mix vegetables, special brown sauce on a bed of pan fried noodles.*

SEAFOOD PAN FRIED NOODLES.....20.60

*Shrimp, Scallop and Calamari sauteed with mix vegetables, special white garlic sauce on a bed of pan fried noodles.*

Before placing your order, please inform your server if a person in your party has a food allergy.

 Spicy

Prices are subject to change without notice



## Japanese Appetizers, Soup, Salad

A1	KAISO SALAD ( <i>Seaweed Salad</i> ) .....	6.10
A2	SASHIMI SALAD ( <i>Raw fish with seaweed salad</i> ) .....	10.10
A3	TAKO-SU ( <i>Octopus and crabmeat with light vinegar</i> ) .....	8.60
A4	MISO SOUP .....	4.20
A5	AVOCADO SALAD ( <i>Cucumber, crabmeat, tobiko, mayo</i> ) .....	6.60
A6	EDAMAME ( <i>Soy beans</i> ) .....	4.90
A7	SEAFOOD SALAD .....	8.60
	<i>Diced tako, ebi &amp; kani mixed with spicy mayo, seaweed salad, cucumber &amp; tempura crumbs.</i>	
A8	SHRIMP SHUMAI ( <i>Steamed or fried</i> ) .....	7.60
A9	OCEAN BEACH <i>Spicy mayo, tuna, cucumber, avocado, tempura crumbs, seaweed salad mixed with ponzu sauce.</i> .....	11.60
A10	PORK GYOZA ( <i>Steamed or pan fried</i> ) .....	7.60
A11	HOUSE SALAD WITH GINGER DRESSING .....	5.55
A12	TUNA TATAKI .....	10.60
	<i>Blue fin tuna slightly torched, sliced and served with house made ponzu sauce.</i>	

## Sushi Lunch Special

(Monday – Friday 11am – 2:30pm, not available on Holidays)  
No substitution, miso soup comes with the following orders.

N1	SUSHI LUNCH COMBINATION (11 PIECES) .....	13.60
	<i>Tuna, salmon, suzuki, saba, ebi 1 each and tuna maki 6 pcs.</i>	
N2	SASHIMI LUNCH COMBINATION (12 PIECES) .....	17.60
	<i>Tuna, salmon, saba and suzuki 3 pcs each and sushi rice.</i>	
N3	CALIFORNIA MAKI COMBINATION (12 PIECES) .....	11.10
	<i>California maki 12 pcs</i>	
N4	MAKI COMBINATION (18 PIECES) .....	12.60
	<i>California maki 6 pcs, tekka maki 6 pcs and cucumber maki 6 pcs.</i>	
N5	SUSHI AND SASHIMI COMBINATION (17 PIECES) .....	19.60
	<i>Sashimi: tuna, salmon, suzuki 2 pcs each.</i>	
	<i>Sushi: tuna, salmon, suzuki, saba, ebi 1 pcs each and California maki 6 pcs.</i>	
N6	SUSHI SPECIAL (10 PIECES) .....	13.20
	<i>Sushi: tuna, salmon, suzuki, saba 1 pc each.</i>	
	<i>1 spicy tuna roll 6 pcs</i>	



## Maki & Temaki

B1 CALIFORNIA MAKI ( <i>Crabmeat, cucumber, avocado</i> ).....	6.90
B2 KAPPA MAKI ( <i>Cucumber Roll</i> ).....	4.60
B3 UME SHISO MAKI ( <i>Pickled plum, cucumber, shiso leaf</i> ) .....	5.60
B4 VEGETABLE MAKI ( <i>Cucumber, avocado, lettuce and pickled red carrots</i> ) .....	6.60
B5 KANI MAKI ( <i>Crabmeat</i> ).....	4.90
B6 TEKKA MAKI ( <i>Tuna</i> ).....	5.90
B7 SAKE MAKI ( <i>Salmon</i> ) .....	5.80
B8 NEGIHAMA MAKI ( <i>Yellowtail, scallions</i> ).....	6.90
B9 IDAHO MAKI ( <i>Sweet potato roll</i> ).....	6.00
B10 ALASKAN MAKI ( <i>Salmon, avocado and cucumber</i> ).....	7.90
B11 SPICY TUNA MAKI ( <i>Tuna, cucumber and spicy mayo</i> ).....	7.90
B12 SPICY SALMON MAKI ( <i>Salmon, cucumber and spicy mayo</i> ).....	7.90
B13 SPIDER MAKI ( <i>Soft shell crab, cucumber, tobiko and spicy mayo</i> ) .....	12.60
B14 EBI TEMPURA MAKI ( <i>Shrimp tempura</i> ).....	8.90
B15 CATERPILLAR MAKI ( <i>Unagi maki topped with avocado</i> ).....	11.10
B16 RAINBOW MAKI ( <i>California roll topped with tuna, salmon and white fish</i> ) .....	11.60
B17 FUTO MAKI ( <i>Tamago, oshinko, kanikama</i> ).....	7.30
B18 DRAGON MAKI ( <i>California roll topped with eel</i> ).....	11.40
B19 EBI ASPARAGUS MAKI ( <i>Cooked shrimp and asparagus</i> ).....	7.40
B20 PHILLY MAKI ( <i>Smoked salmon, cream cheese, cucumber and avocado</i> ).....	8.60
B21 CHEF'S SPECIAL MAKI ( <i>Salmon, white fish deep fried with spicy sauce and tobiko on top</i> ). .....	12.60
B22 QUAN'S SPECIAL MAKI ( <i>Raw scallop with spicy sauce, avocado, crabmeat &amp; tempura crumbs</i> ). .....	16.10
B23 BOSTON MAKI ( <i>Cucumber, cooked salmon with spicy mayo mixed with shredded crab meat on top</i> ) .....	12.10
B24 AVOCADO MAKI ( <i>Avocado</i> ) .....	4.90
B25 SEAFOOD NARUTO ( <i>Cucumber sheet inside with avocado, crabmeat, .....</i> <i>tuna, salmon, striped bass, tobiko with ponzu sauce</i> ) .....	13.60
B26 UNAGI MAKI ( <i>Eel, avocado, and cucumber</i> ) .....	7.90
B27 SPICY YELLOWTAIL MAKI ( <i>Yellowtail, scallions and spicy mayo</i> ) .....	8.40
B29 SPICY SEAFOOD MAKI ( <i>Octopus, shrimp, crabmeat, cucumber and spicy mayo</i> ) .....	10.60
B30 SPICY SCALLOP MAKI ( <i>Scallop, cucumber and spicy mayo</i> ) .....	7.90
B31 SCORPION MAKI ( <i>Unagi, cucumber, spicy mayo, &amp; shrimp</i> ).....	13.30
B32 LOBSTER MAKI ( <i>Cooked lobster, tempura crumbs, cucumber, tobiko and spicy mayo</i> ) .....	11.40
B33 WHITE TEKKA MAKI .....	5.80
B34 SPICY WHITE TUNA ( <i>White tuna, cucumber and spicy mayo</i> ).....	7.40
B35 RED SOX ( <i>Yellowtail, spicy mayo, scallion, avocado, tempura crumbs .....</i> <i>inside the roll and sliced tuna on top</i> ) .....	15.60
B36 GREEN DRAGON ( <i>Shrimp tempura with sliced avocado on top</i> ).....	12.60
B37 BLACK DRAGON ( <i>Ebi tempura roll, eel on the top</i> ).....	15.90
B39 SCOTTY MAKI ( <i>Yellowtail, spicy mayo, scallion, avocado, tempura crumbs inside .....</i> <i>the roll/tobiko mixed with spicy mayo, tempura crumbs, tuna &amp; scallion on the top</i> ) .....	16.60
B40 LOBSTER TEMPURA MAKI ( <i>Lobster deep fried, roll-up with avocado, .....</i> <i>cucumber with spicy mayo &amp; eel sauce</i> ) .....	16.10



## Nigiri Sushi, Sashimi, A La Carte

2 Pieces per order, add \$2.00 for 3 pieces of sashimi

C1	KANIKAMA (CRABMEAT)	4.60
C2	TAKO (OCTOPUS)	5.40
C3	IKA (SQUID)	5.10
C4	SABA (MACKEREL)	4.80
C5	EBI (SHRIMP)	5.10
C6	MAGURO (TUNA)	6.40
C7	SAKE (SALMON)	6.30
C8	HAMACHI (YELLOWTAIL)	6.30
C9	SMOKE SAKE (SMOKED SALMON)	6.40
C11	UNAGI (EEL)	6.40
C14	HOKKIGAI (SURF CLAM)	5.30
C17	TOBIKO (FLYING FISH ROE)	5.90
C20	IKURA (SALMON ROE)	6.40
C21	UNI (SEA URCHIN)(SEASONAL)	7.90
C22	HATATEGAI (SCALLOP)	6.90
C24	SHRIMP TEMPURA	7.60
C26	WHITE TUNA	6.30
C27	SUZUKI (STRIPED BASS)	5.80
C31	BABY HAMACHI (BABY YELLOW TAIL)	SEASONAL

## Sushi & Sashimi Combo

J1	SUSHI REGULAR (Chef's choice of 8 pcs of sushi and 6 pcs tuna maki)	20.60
J2	SUSHI DELUXE (Chef's choice of 12 pcs of sushi and 6 pcs california maki)	27.60
J3	SASHIMI REGULAR (Chef's choice of 15 pcs of sashimi and rice)	28.60
J4	SASHIMI DELUXE (Chef's choice of 24 pcs of sashimi and rice)	36.60
J5	SUSHI AND SASHIMI COMBO (for one) Chef's choice of 24 pcs of sushi, sashimi and maki	33.60
J6	SUSHI AND SASHIMI COMBO (for two) Chef's choice of 45 pcs of sushi, sashimi and maki	63.60
J7	SUSHI BOAT (Chef's choice of 65 pcs of sushi, sashimi and maki)	86.60
J8	MAKIMONO COMBO (Spicy tuna, shrimp tempura maki, california roll)	22.60
J9	CHIRASHI (Chef's choice of sashimi over a bed of sushi rice)	20.10
J10	DON (Choice of tuna or salmon over a bed of sushi rice)	20.10
J11	UNA-JU (Eel with special sauce over a bed of sushi rice)	21.60
J12	TEMAKI SET (Spicy tuna, yellowtail, and eel cucumber hand maki)	17.60
J14	VEGETABLE MAKIMONO COMBO (Sweet potato, veg. roll & cucumber avocado)	16.60

Consuming raw and undercooked meats, poultry, sea food, shellfish or eggs may increase the risk of foodborne illnesses.



# Appetizers

PU PU PLATTER (FOR TWO) .....	20.10
<i>Chicken Wings (2), Boneless Spareribs, Beef Teriyaki (2), Chicken Fingers (4), Fried Shrimps (2), Crab Rangoon (4), Egg Roll (2)</i>	
KID'S HAPPY BOX .....	7.90
<i>Crab Rangoon (2), Chicken Teriyaki (2), Chicken Fingers (4)</i>	
EGG ROLL..... (2)	5.60
VEGETARIAN SPRING ROLL..... (4)	5.60
PEKING RAVIOLI (6) (PAN FRIED OR STEAMED).....	7.60
CRABMEAT RANGOON .....	8.10
CHICKEN FINGERS .....	8.60
FRIED CHICKEN WINGS.....	8.10
TERIYAKI CHICKEN OR BEEF (5).....	9.40
BARBECUED SPARERIBS (BONELESS) OR WITH BONE..... (8.95)	10.10
PORK STRIP .....	9.60
FRIED SCALLOPS .....	10.10
FRIED CALAMARI.....	10.30
FRIED JUMBO SHRIMPS .....	9.50
SHRIMP & VEGETABLE TEMPURA .....	12.90
FRIED WONTONS.....	5.10
FRENCH FRIES.....	5.10
SCALLION PANCAKE.....	6.90
VEGETABLE TEMPURA.....	8.10
CHICKEN WITH LETTUCE WRAP .....	9.10
🍷 SALT & PEPPER..... SHRIMP 18.10   WINGS 12.30   CALAMARI 13.10	

# Soup

EGG DROP SOUP .....	4.60
🍷 HOT AND SOUR SOUP.....	4.60
EGG DROP & WONTON SOUP.....	5.60
CHICKEN SOUP (WITH RICE OR NOODLE).....	4.60
WONTON SOUP (WITH CHICKEN OR PORK) .....	4.60
YATKA MEIN SOUP.....	4.60
CHINESE VEGETABLE SOUP.....	4.60
THREE DELIGHT SOUP.....	5.60

🍷 Spicy



## *Special Healthy Dietary Menu*

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VEGETARIAN'S DELIGHTS.....	10.10
BUDDHA'S DELIGHT (STEAMED VEGETABLES).....	10.10
STIR-FRIED BEAN SPROUTS.....	8.10
STIR-FRIED FRESH PEA PODS.....	10.30
BROCCOLI IN OYSTER SAUCE.....	9.10
STEAMED VEGETABLES WITH .....(CHICKEN) 11.60 (SHRIMP) 14.30	
BEAN CURD WITH ASSORTED VEGETABLES.....	11.30
BEAN CURD WITH BLACK MUSHROOMS.....	11.30
☛ BEAN CURD FAMILY STYLE WITH PORK.....	11.30
☛ SPICY STRING BEAN WITH OR WITHOUT PORK.....	11.30

## *Seafood*

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LOBSTER SAUCE.....	9.40
SHRIMP WITH LOBSTER SAUCE.....	14.30
SHRIMP WITH BROCCOLI / PEAPODS / VEGETABLES .....	14.30
SHRIMP WITH BLACK BEAN SAUCE .....	14.30
SHRIMP WITH MUSHROOMS.....	14.30
SHRIMP WITH PEAPODS, BLACK MUSHROOMS.....	15.60
SHRIMP WITH PEAPODS, STRAW MUSHROOMS.....	14.30
SHRIMP WITH CASHEW NUTS .....	14.30
BUTTERFLY SHRIMP.....	14.30
CALAMARI WITH ASSORTED VEGETABLES .....	14.30
CALAMARI WITH PEPPERS, ONIONS IN BLACK BEAN SAUCE.....	14.30

## *Pork*

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PORK WITH BROCCOLI / VEGETABLES / MUSHROOMS .....	11.60
PORK WITH STRAW MUSHROOMS, PEAPODS.....	11.60
PORK IN HOISIN SAUCE.....	11.60
☛ CHUNG KING PORK.....	11.60

*Sliced Pork sautéed with bamboo shoots, cabbage, and peppers in a spicy sauce*

☛ Spicy



## *Mandarin Szechuan (Kung Pao)*

*The Szechuan style is one of the famous dishes in China. A variety of ingredients such as Szechuan dry peppers, scallions, ginger, soy sauce, oyster sauce and wine with peanuts, peppers, celery and zucchini.*

BEANCURD.....	12.90	CHICKEN .....	13.60
PORK.....	12.90	SHRIMP.....	15.60
BEEF .....	13.60	SCALLOPS .....	16.40

## *Yu Hsiang Style*

*A spicy aromatic Szechuan dish, originally designed for Fish (Yu Hsiang means "Fish aromatic"). Prepared with finely shredded wood ear, zucchini, yellow squash, mushrooms, peppers, peapods and bamboo shoots.*

BROCCOLI.....	12.90	CHICKEN .....	13.60
EGGPLANT.....	12.90	SHRIMP.....	15.60
PORK.....	12.90	SCALLOPS .....	16.40
BEEF .....	13.60		

## *Curry*

*A rich savory curry sauce with onions, and peppers - A gourmet's delight.*

PORK.....	12.90	SHRIMP.....	14.60
BEEF.....	13.60	SCALLOPS .....	16.40
CHICKEN .....	13.60		

## *Hunan Style*

*Tender slices of chicken, Beef, or shrimp garnished with broccoli, carrots, wood ear, baby corn in special spicy sauce.*

CHICKEN OR BEEF OR PORK	14.40	SHRIMP.....	15.60
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## *Orange Flavor*

*Crispy aromatic chicken, beef or shrimp sautéed with chef's special orange sauce.*

CHICKEN OR BEEF .....	14.60	SHRIMP.....	15.60
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## *Mongolian Style*

*Marinated beef or shrimp sautéed with egg whites, onions, scallions, in spicy garlic sauce.*

BEEF.....	14.90	SHRIMP.....	15.60
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## *Sesame Flavor*

*Tender marinated chicken, Beef or shrimp fried until crispy then cooked in a tangy sesame sauce.*

CHICKEN OR BEEF .....	14.60	SHRIMP.....	15.60
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# Chef's Suggestions

- 🍷 **GENERAL GAU'S CHICKEN** ..... 14.60  
*Cubes of chicken coated with water chestnut flour and eggs, deep fried and  
Cooked with hot sweet and sour ginger sauce.*
- LEMON CHICKEN** ..... 14.60  
*Cubs of chicken coated with water chestnuts starch, egg white, deep fried and topped with lemon sauce.*
- 🍷 **STRANGE FLAVORED CHICKEN** ..... 14.60  
*Tender chicken breast stir-fried with zucchini, yellow squash, baby corn, peapods and  
pepper strips in a Szechuan garlic sauce.*
- 🍷 **CHICKEN AND PHOENIX**..... 15.60  
*Tender chicken, shrimp, peapods, zucchini, yellow squash and peppers in Szechuan garlic sauce.*
- STEAK FIJI**..... 19.60  
*Rib eye steak sautéed in Fiji sauce with peapods, zucchini, yellow squash and mushrooms.*
- LAKE TUNG TING SHRIMP**..... 16.60  
*Jumbo shrimp stir-fried with broccoli, peapods, baby corns, straw mushrooms, zucchini, yellow squash,  
carrots and egg whites in a special light sauce.*
- FOUR HAPPINESS** ..... 15.60  
*Chicken, shrimps, roast pork and tender beef sautéed with assorted Chinese vegetables.*
- 🍷 **SZECHUAN IMPERIAL**..... 15.60  
*Shrimps, beef, and chicken sautéed with peppers, celery, mushrooms, zucchini, yellow squash,  
spiced sauce and peanuts.*
- MARCO POLO** ..... 15.60  
*Shrimps and beef combination with lobster sauce, nestled on a bed of pork Lo Mein.*
- SEAFOOD DELIGHT** ..... 19.10  
*Shrimps, scallops, and calamari sautéed with assorted Chinese vegetables*
- THREE DELIGHT**..... 15.60  
*Pork tenderloin sautéed with chicken, shrimp and vegetables.*
- CASHEW DELIGHT** ..... 15.60  
*Diced chicken, shrimp, vegetables with cashew nuts.*





## Beef

BEEF WITH LOBSTER SAUCE .....	12.90
BEEF WITH OYSTER SAUCE .....	12.90
BEEF WITH BROCCOLI / MUSHROOMS / VEGETABLES .....	12.90
BEEF WITH PEAPODS / GREEN BEANS.....	12.90
BEEF WITH PEPPERS & ONIONS.....	12.90
BEEF WITH PEAPODS & STRAW MUSHROOMS .....	12.90
BEEF WITH PEAPODS & BLACK MUSHROOMS .....	13.90
BEEF WITH PEPPERS & ONIONS IN BLACKBEAN SAUCE.....	12.90
BEEF WITH PEPPERS & ONIONS IN SATAY SAUCE.....	12.90
BEEF WITH GINGER & SCALLIONS IN HOISIN SAUCE .....	12.90
HONG KONG STEAK .....	17.60
<i>Thin slices of flank steak with pepper and onion pan seared to perfection in our chef's special sauce.</i>	
STEAK KEW.....	19.60
<i>Chunks of rib eye steak, sautéed with mushrooms and assorted fresh vegetables in oyster sauce.</i>	

## Poultry

CHICKEN WITH BROCCOLI / PEAPODS / VEGETABLES .....	12.60
CHICKEN WITH PEAPODS, STRAW MUSHROOMS.....	12.60
CHICKEN WITH PEPPER, ONIONS IN BLACK BEAN SAUCE.....	12.60
CHICKEN WITH PEPPER, ONIONS IN SATAY SAUCE .....	12.60
CHICKEN WITH GINGER, SCALLIONS IN HOISIN SAUCE.....	12.60
CHICKEN WITH GREEN BEAN .....	12.60
CHICKEN WITH CASHEWS.....	12.60
HONG SUE GAI .....	12.60
MOO GOO GAI PAN .....	12.60
<i>Sliced tender chicken sautéed with mushrooms and Chinese vegetables in white sauce.</i>	

## Egg Foo Young

VEGETABLE .....	8.90	MUSHROOMS .....	8.90
PORK.....	8.90	HAM.....	8.90
BEEF .....	8.90	SHRIMP.....	10.40
CHICKEN .....	8.90	HOUSE .....	11.60

*Any Subgum add \$1.00*

 Spicy



## Moo Shi Dishes

*Moo Shi is a Mandarin cooking style. These dishes contain lily flowers, mushrooms, cabbage and bamboo shoots. Served with 6 pancakes to roll the Moo Shi.*

VEGETABLE .....	12.90	CHICKEN .....	13.60
PORK .....	12.90	SHRIMP.....	13.60
BEEF .....	13.60		

## Sweet and Sour



SHRIMP .....	12.40	CHICKEN .....	10.90
SCALLOPS.....	13.30		

## Chow Mein or Chop Suey

VEGETABLE .....	9.10	CHICKEN .....	9.10
PORK .....	9.10	SHRIMP.....	10.10
BEEF .....	9.10	HOUSE .....	10.60

*Any Subgum or Chicago style add 75¢*

## Lo Mein

VEGETABLE .....	10.10	CHICKEN .....	10.60
PORK.....	10.10	SHRIMP.....	11.10
BEEF .....	10.60	HOUSE .....	11.40
GINGER AND SCALLIONS .....	10.10		
PAN FRIED SOFT NOODLES .....	7.40		
 SINGAPORE RICE NOODLES (CURRY).....	11.10		
HOMEMADE NOODLES WITH CHICKEN OR BEEF .....	11.10		
BEEF OR CHICKEN CHOW FOON(RICE NOODLES).....	11.10		
PAD THAI.....	11.10		
 PEKING NOODLES .....	11.10		

*This is the original dish that Marco Polo brought to Italy, then it became spaghetti with meat sauce.*

## Fried Rice

VEGETABLE .....	8.15	CHICKEN .....	8.40
PORK.....	8.15	SHRIMP.....	9.50
BEEF .....	8.40	HOUSE .....	9.90
PLAIN WHITE RICE.....	(SMALL) 2.80	(LARGE) 4.40	
BROWN RICE.....	(SMALL) 3.00	(LARGE) 4.60	

*Any Subgum or Chicago style add 75¢*

 Spicy



## Luncheon Specials

*All Luncheon Specials are Served from 11:00 A.M. to 3:00 P.M.*







*Monday through Saturday (Except Sundays or Holidays)*

*All the following Luncheon Combos are served with Roast Pork Fried Rice*

L1. PORK CHOW MEIN, FRIED CHICKEN WINGS .....	7.10
L2. PORK CHOW MEIN, EGG FOO YOUNG .....	7.10
L3. PORK CHOW MEIN, EGG ROLL .....	7.10
L4. SUBGUM PORK CHOW MEIN, BONELESS SPARERIBS .....	7.30
L5. SUBGUM PORK CHOW MEIN, TERIYAKI .....	7.30
L6. CHICKEN CHOP SUEY, EGG ROLL .....	7.30
L7. CHICKEN CHOP SUEY, CHICKEN FINGERS.....	7.30
L8. CHICKEN CHOP SUEY, BONELESS SPARERIBS .....	7.30
L9. EGG FOO YOUNG, EGG ROLL .....	7.10
L10. EGG FOO YOUNG, CHICKEN FINGERS .....	7.10
L11. EGG FOO YOUNG, TERIYAKI.....	7.90
L12. SWEET AND SOUR CHICKEN, PORK CHOW MEIN.....	7.90
L13. SWEET AND SOUR CHICKEN, EGG ROLL.....	7.90
 L14. KUNG PAO CHICKEN, EGG ROLL.....	8.15
 L15. KUNG PAO CHICKEN, CHICKEN FINGERS .....	8.15
L16. TERIYAKI, CHICKEN FINGERS & CRAB RANGOON.....	8.90
L17. PORK STRIPS, CHICKEN WINGS & FRIED SHRIMP .....	8.90
L18. TERIYAKI, CHICKEN WINGS & CHICKEN FINGERS .....	8.90
L19. LOBSTER SAUCE, CHICKEN WINGS .....	8.80
 L20. GENERAL GAU'S CHICKEN, CRAB RANGOON.....	8.90
 L21. ORANGE CHICKEN, CRAB RANGOON .....	8.90
L21A. SESAME CHICKEN, CRAB RANGOON.....	8.90

## Authentic Chinese Luncheons

*All the following Luncheon Specials are served with White Rice*

L22. HONG KONG STEAK.....	9.15
L23. SCRAMBLED EGG WITH SHRIMP .....	9.15
L24. VEGETARIAN'S DELIGHT .....	8.80
L25. SEAFOOD WITH VEGETABLE .....	10.15
 L26. ORANGE BEEF .....	9.15
 L27. SPICY STRING BEAN (WITH OR WITHOUT PORK).....	8.70
 L28. HUNAN SHRIMP, SPRING ROLL.....	9.15
 L29. STRANGE FLAVORED CHICKEN, CRAB RANGOON .....	9.15
 L30. KUNG PAO SHRIMP, CHICKEN FINGERS .....	9.70
 L31. YU-HSIANG SCALLOP, SPRING ROLL.....	10.15
L32. BEEF WITH VEGETABLES.....	9.15
L33. CHICKEN WITH VEGETABLES.....	9.15

 Spicy



# Gluten-Free Menu

## Appetizers

EDAMAME (SOY BEANS).....	4.90	PORK STRIP.....	9.60
FRENCH FRIES .....	5.40		

## Soup

EGG DROP SOUP.....	4.60
CHICKEN SOUP WITH RICE.....	4.60
CHINESE VEGETABLE SOUP.....	4.60
THREE DELIGHT SOUP .....	5.60

## Main Courses

VEGETARIAN'S DELIGHTS .....	10.10
BUDDHA'S DELIGHT (STEAMED).....	10.10
STIR-FRIED BEAN SPROUTS.....	8.10
STIR-FRIED FRESH PEA PODS .....	10.30
STEAMED VEGETABLES WITH .....	(CHICKEN) 11.55 (SHRIMP) 13.90
BEAN CURD WITH ASSORTED VEGETABLES .....	10.90
BEAN CURD WITH BLACK MUSHROOMS .....	10.90
SHRIMP WITH BROCCOLI / PEAPODS / VEGETABLES .....	13.90
SHRIMP WITH MUSHROOMS.....	13.90
SHRIMP WITH PEAPODS, BLACK MUSHROOMS.....	15.60
SHRIMP WITH PEAPODS, STRAW MUSHROOMS .....	13.90
CALAMARI WITH ASSORTED VEGETABLES .....	13.90
LAKE TUNG TING SHRIMP.....	16.60
SEAFOOD DELIGHT.....	19.10
CHICKEN WITH BROCCOLI / PEAPODS/ VEGETABLES .....	12.60
CHICKEN WITH PEAPODS, STRAW MUSHROOMS.....	12.60
MOO GOO GAI PAN .....	12.60

## Chow Mein or Chop Suey

VEGETABLE .....	9.10	PORK.....	9.10
BEEF .....	9.10	CHICKEN.....	9.10
SHRIMP.....	9.10	HOUSE .....	10.60

\*\*\*\*\* DRY NOODLES ARE NOT GLUTEN FREE, PLEASE DON'T EAT THEM \*\*\*\*\*

## Rice

HOUSE FRIED RICE.....	9.90	BROWN RICE.....(S)3.00 (L)4.60
PLAIN WHITE RICE....(S)2.80 (L)4.40		

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