

Howard Wang's
CHINA GRILL

DIM SUM

- A1.

SOOTHING LETTUCE WRAPS

7
- Chicken or Vegetable/Tofu. Shrimp \$2 extra.
- A2.

CRISPY CRAB WONTONS

7
- Crab Meat & Cream Cheese.
- A3.

POT STICKERS
PAN-FRIED OR STEAMED

7
- Dumpling filled with Ground Pork, Ginger, and Cabbage.
- A4.

BBQ SLICED PORK

6
- A5.

TRADITIONAL EGG ROLL

2
- A6.

CRISPY VEGETABLE SPRING ROLL

2
- A7.

THAI BASIL ROLL

5
- Vermicelli Noodles, Basil, Cucumber, Carrots, Spring Lettuce wrapped in Rice Paper served with Thai Peanut Sauce.
- A8.

BBQ SPARE RIBS

7
- Brushed with Cantonese BBQ sauce.
- A9.

CHICKEN SATAYS

6
- Served with Thai Peanut Sauce.
- A10.

EDAMAME

5
- Steamed Soy Beans sprinkled with Sea Salt.
- A11.

HAR GAU

7
- Steamed Shrimp Dumplings.
- A12.

GOLDEN SHRIMP TOAST

7
- Ground Shrimp & Water Chestnuts battered on toast and fried to perfection.
- A13.

FIVE SPICED FRIED CALAMARI

7
- Tossed along with Sichuan Peppercorn and Sea Salt. Garnished with Cilantro.
- A14.

VEGETARIAN DUMPLINGS

7
- Filled with Vegetables, Tofu and Glass Noodles.
- A15.

SPICY SICHUAN STEAMED WONTONS

8
- Steamed Wontons stuffed with Chicken & Shrimp. Garnished with Cilantro & Crushed Peanuts. Served with a Soy Chili Sauce.
- A16.

CRISPY SESAME TOFU

6
- Served with Garlic Sauce.
- A17.

CHINA GRILL DIM-SUM PLATTER

12
- Crab Wontons, Pan-fried Pot Stickers, Chicken Satays, BBQ Ribs and Shrimp Toast.
- A18.

KALBI SHORT RIBS

12
- Marinated with the house special BBQ sauce and grilled.

INDICATES HOT AND SPICY

Gluten free available on certain dishes,
please ask server for details.

18% Gratuity will be added for parties six or more.

ENTREE SALADS

- E1.

GINGER SESAME CHICKEN SALAD

9
- Crispy Soy Glazed Chicken, Mixed Spring Lettuce, Carrots, Cucumbers, Tomatoes, Wonton Chips and Toasted Sesame Seeds in a Ginger-Lime Vinaigrette.
- E2.

AHI TUNA SALAD

14
- Seared Ahi Tuna, Spinach, Red Onions, Cucumbers, and Red Bell Peppers in a Ginger-Lime Vinaigrette.
- E3.

ASIAN PEANUT CHICKEN SALAD

9
- Wok-seared Soy-Glazed Crispy Chicken, Mixed Field Greens, Crispy Vermicelli Noodles and Candied Walnuts in a Soy-Peanut Dressing,
- E4.

SPICY MANDARIN STEAK SALAD

12
- Grilled Steak Tenderloin, Mixed Field Greens with Hot Chili Oil, Soy-Ginger Vinaigrette.
- E5.

CUCUMBER SALAD & ASIAN SLAW

7
- In a Soy-Vinaigrette Sesame Oil.

SOUPS

- S1.

HOT & SOUR SOUP

3

6
- Chicken, Tofu, Bamboo Shoots, Wood Ear Mushrooms, Eggs and White Pepper
- S2.

WONTON SOUP

3.5

7
- Snow Peas, Napa Cabbage, Shrimp and Chicken in a Delicious Chicken Broth.
- S3.

EGG FLOWER SOUP

2.5

5
- S4.

CHICKEN OR CRAB
VELVET CORN SOUP

3.5

7
- Creamy Corn, Peas, Carrots and Egg.
- S5.

SNOW WHITE
SEAFOOD SOUP

4

8
- Shrimp, Scallop, Crab, Calamari, Asparagus, Water Chestnuts, Mushrooms and Egg Whites.
- S6.

VEGETABLE SPINACH
TOFU SOUP

3

6

FRIED RICE

- F1.

VEGETABLE FRIED
BROWN RICE

7

9
- Natural Brown Rice stir-fried with Spinach, Broccoli, Zucchini, Peas and Carrots, Mushrooms, Bean Sprouts, Babycorn and Egg.
- F2.

FRIED RICE

7

9
- Choice of Chicken, Beef, BBQ Pork, Vegetables, Shrimp, Scallops or Combo \$2 extra.
- F3.

CHINA GRILL FRIED RICE

8

10
- Chicken, BBQ pork, Shrimp and Vegetables.

HEALTHY CHOICES

- G1.

GRILLED AHI TUNA
WITH CITRUS-GINGER

18
- G2.

GRILLED SALMON
WITH TERIYAKI GLAZE

16
- G3.

GRILLED SEA SCALLOP
WITH SOY-GINGER SAUCE

15
- G4.

GRILLED SHRIMP KABOB

15
- G5.

TERIYAKI CHICKEN KABOB

13
- G6.

PEKING BEEF TENDERLOIN KABOB

20
- G7.

SPECIAL MIXED GRILL

17
- Mixture of Beef Tenderloin Kabob, Shrimp Kabob and Teriyaki Chicken Kabob.
- G8.

STEAMED WHOLE RED SNAPPER MKT
- Steamed with Soy, Ginger, Green Onion-infused Oil.
- G9.

STEAMED CHILEAN SEA BASS

24
- Infused with Soy-Ginger or Black Bean Sauce.
- G10.

STEAMED VEGETABLE
W/ CHICKEN
W/ SHRIMP

12

14
- Served with Soy-Garlic Sauce on the side.

VEGETARIAN

Your choice \$9

- V1.

KUNG PAO TOFU
- Fried or Soft Tofu stir-fried with Bell Peppers, Scallions. & Peanuts.
- V2.

VEGETABLE DELIGHT
- Mixed Vegetables and Tofu stir-fried with a Light Garlic Sauce.
- V3.

SAUTEED BEAN SPROUTS
- V4.

STIR-FRY
BROCCOLI OR SNOWPEA
- Choice of Spicy Garlic Sauce, House Brown Sauce or White Sauce.
- V5.

HOT BRAISED
ASIAN EGGPLANT OR HOT GARLIC SAUCE
- Stir-fried with Soy Chili Puree.
- V6.

MA-PO TOFU
- In a Sichuan Bean Sauce.
- V7.

STIR-FRY SPINACH & TOFU
- In a White Garlic Sauce.
- V8.

STIR-FRY ASPARAGUS
SEASONAL
- Choice of Spicy Garlic Sauce, House Brown Sauce or White Sauce.
- V9.

SPICY SICHUAN LONG BEAN
- V10.

STIR FRIED BABY BOK CHOY
- Choice of Spicy Garlic Sauce, House Brown Sauce or White Sauce.

NOODLE DISHES

- N1.

PHAD THAI RICE NOODLES

11
- Choice of Chicken, Beef, BBQ Pork or Vegetable/Tofu. Shrimp, Scallops or Combo \$2 extra. Julienne Carrots, Bean Sprouts, Snap Peas, Onions, Tofu, and Eggs. Stir-fried in a tangy Thai Sweet & Spicy Sauce. Garnished with Crushed Peanuts and Cilantro.
- N2.

SINGAPORE RICE NOODLES

11
- Choice of Chicken, Beef, BBQ Pork or Vegetable/Tofu. Shrimp, Scallops or Combo \$2 extra. Stir-fried with Curry, Vegetables and Eggs.
- N3.

CHOW FUN
CANTON FLAT RICE NOODLES

11
- Choice of Chicken, Beef, BBQ Pork or Vegetable/Tofu. Shrimp, Scallops or Combo \$2 extra. Stir-fried with Bean Sprouts, Snap Peas and Onions.
- N4.

SEAFOOD PAN-FRIED FLAT NOODLES

15
- Pan-fried Flat Noodles topped with stir-fried Shrimp, Scallops, Fish Fillet, Calamari and Vegetables.
- N5.

BEEF W/ BLACK BEAN SAUCE
FLAT NOODLES

12
- Stir-fried with Bell Peppers, Onions and Mushroom.
- N6.

LO MEIN NOODLES

9
- Choice of Chicken, Beef, BBQ Pork or Vegetable/Tofu. Shrimp, Scallops or Combo \$2 extra.
- N7.

SAN-SHIEN NOODLE SOUP

11
- Shrimp, Scallops and Chicken with Vegetables in a Hearty/Mild Chicken Broth.
- N8.

UDON NOODLE STIR-FRY

11
- Choice of Chicken, Beef, BBQ Pork or Vegetable/Tofu. Shrimp, Scallops or Combo \$2 extra. Japanese Thick White Noodles stir-fried with Soy, Snap Peas, Red Onions and Bean Sprouts.
- N9.

SPICY BASIL CHOW FUN

11
- Choice of Chicken, Beef, BBQ Pork or Vegetable/Tofu. Shrimp, Scallops or Combo \$2 extra. Flat Noodle stir-fried with Basil, Soy, Snap Peas, Red Onions and Bean Sprouts.

SIDE ORDERS

- Q1.

FRIED WONTON CHIPS

2
- Q2.

STEAMED NOODLES

3
- Q3.

STEAMED WHITE
OR BROWN RICE

2(S) 3(L)
- Q4.

PLAIN FRIED RICE

2(S) 3(L)
- Q5.

STEAMED VEGETABLES

4(S) 8(L)

Howard Wang's
CHINA GRILL

HW FAVORITES

All lunch specials served from 11am–4pm & with your choice:

HOT & SOUR SOUP
EGG DROP
WONTON SOUP

AND

CRISPY SPRING ROLL
OR
CRAB WONTON

Not included with take-out.

	LUNCH	DINNER
<div><div>L1.</div><div>GENERAL TSAO'S CHICKEN</div><div>Dark Meat Chicken with Panko Breading and Glazed with a Soy-Ginger Sauce. Served on a Bed of Broccoli.</div></div>	9	13
<div><div>L2.</div><div>SHRIMP WITH LOBSTER SAUCE</div><div>Stir-fried with Broccoli, Mushrooms, Snap Peas and Carrots in an Egg Sauce.</div></div>	11	15
<div><div>L3.</div><div>SHRIMP WITH SNOW PEAS & ASPARAGUS</div><div></div></div>	11	15
<div><div>L4.</div><div>SPICY CRISPY BEEF / CHICKEN</div><div>Wok-fried Crispy, stir-fried w/ Onions, Peas & Carrots with a Spicy Garlic Sauce. Served on a Bed of Broccoli.</div></div>	10	13
<div><div>L5.</div><div>TWICE COOKED ROAST PORK</div><div>Stir-fried Roast Pork w/ Cabbage, Mushrooms, Bell Pepper & Onions in Sichuan Soy Pepper Sauce</div></div>	9	13
<div><div>L6.</div><div>MOO GOO GAI PAN</div><div>Chicken stir-fried with Snow Peas, Napa Cabbage, Zucchini, Carrots, Mushrooms and Water Chestnuts.</div></div>	9	12
<div><div>L7.</div><div>HAPPY FAMILY</div><div>Shrimp, Scallops, Chicken & BBQ Pork stir-fried w/ Vegetables in Soy Garlic Sauce</div></div>	10	14
<div><div>L8.</div><div>PEPPER STEAK</div><div>Choice Flank Steak stir-fried with Green Bell Peppers and Red Onions</div></div>	9	12
<div><div>L9.</div><div>LEMON CHICKEN</div><div>Tossed in a Tangy Citrus Lemon Sauce. Garnished with Pickled Ginger.</div></div>	9	13
<div><div>L10.</div><div>SPICY CRISPY PRAWNS</div><div>Wok-fried Crispy, stir-fried w/ Onions, Peas & Carrots with a Spicy Garlic Sauce. Served on a Bed of Broccoli.</div></div>	11	16
<div><div>L11.</div><div>FISH FILLET STIR FRY</div><div>Sliced Tender White Fish Fillet. Choose your cooking style: Black Bean Sauce, Soy-Garlic Sauce, White Wine Sauce or Sichuan Ginger-Chili Sauce.</div></div>	11	16

HW TRADITIONAL

Choose your favorite main ingredient.	LUNCH	DINNER
VEGETABLE / TOFU	8	10
CHICKEN, BEEF OR PORK	9	12
SHRIMP OR SCALLOP OR TWO COMBO	11	14
THREE COMBO	11	15
FOUR COMBO	12	16
CHOICE OF RICE: STEAMED RICE, BROWN RICE OR FRIED RICE		
CHOICE OF ENTRÉE STYLE:		
<div><div>T1.</div><div>SESAME HONEY SEARED</div><div>Served over Broccoli.</div></div>		
<div><div>T2.</div><div>ORANGE PEEL FLAVORED</div><div>Red Bell Peppers, Orange Zest, Snap Peas, Carrots and Scallions.</div></div>		
<div><div>T3.</div><div>KUNG PAO</div><div>Sichuan Toasted Dry Chile, Bell Peppers, Scallions and Peanuts.</div></div>		
<div><div>T4.</div><div>SICHUAN STIR FRY</div><div>Sichuan Chili Pepper, Garlic, Julienne Celery, Carrots and Onions.</div></div>		
<div><div>T5.</div><div>HOT GARLIC SAUCE STIR FRY</div><div>Garlic, Scallions, Carrots, Bamboo Shoots, Mushrooms and Water Chestnuts.</div></div>		
<div><div>T6.</div><div>HUNAN STIR FRY</div><div>Broccoli, Snow Pea, Mushrooms, Baby Corn, Red Bell Peppers and Zucchini.</div></div>		
<div><div>T7.</div><div>JALAPEÑO STIR FRY</div><div>Jalapeños, Zucchini, Baby Corn, Bell Peppers, Mushrooms and Onions in a Spicy Soy-Ginger Sauce.</div></div>		
<div><div>T8.</div><div>BLACK BEAN SAUCE STIR FRY</div><div>Garlic, Bell Peppers, Onions and Mushrooms with Traditional Black Bean Sauce.</div></div>		
<div><div>T9.</div><div>CASHEW OR ALMOND STIR FRY</div><div>Stir-fried with Celery, Mushrooms, Zucchini and Water Chestnuts.</div></div>		
<div><div>T10.</div><div>MOO SHU STIR FRY</div><div>Cabbage, Eggs, Bamboo Shoots, Scallions and Wood Mushrooms. Served with Mandarin Pancakes.</div></div>		
<div><div>T11.</div><div>BROCCOLI STIR FRY</div><div></div></div>		
<div><div>T12.</div><div>SWEET & SOUR</div><div>Bell Peppers, Onions, Carrots and Pineapples in a Tangy Red Citrus Sauce.</div></div>		
<div><div>T13.</div><div>EGG FOO YOUNG</div><div>Egg Patty stuffed with Vegetables. Topped with Traditional Brown Gravy, Snow Peas, Water Chestnuts and Mushrooms.</div></div>		
<div><div>T14.</div><div>MONGOLIAN STIR FRY</div><div>Stir-fry with Green Onions. Garnished with Crispy Rice Vermicelli.</div></div>		
<div><div>T15.</div><div>THAI COCONUT CURRY</div><div>Stir-fried with Basil, Asian Eggplant, Red Bell Peppers, Carrots and Onions.</div></div>		
<div><div>T16.</div><div>TOMATO STIR FRY</div><div>Basil, Tomatoes, Snow Peas & Red Onions.</div></div>		

HW SIGNATURES

<div><div>H1.</div><div>SIZZLING BEEF TENDERLOIN</div><div>WITH BLACK PEPPER SAUCE</div><div>Wok-seared Beef Tenderloin with Snap Peas, Mushrooms and Onions.</div></div>	22	<div><div>H9.</div><div>GINGER SALMON</div><div>Tender-sliced Atlantic Salmon stir-fried with Soy, Ginger, Scallions, Asparagus, Red Bell Peppers and Mushrooms.</div></div>	16
<div><div>H2.</div><div>WOK OF SEVEN SEAS</div><div>Succulent Shrimp, Scallop, Fish Fillet, Calamari with Chef's choice of Vegetables in a Light Sake-Garlic Sauce.</div></div>	18	<div><div>H10.</div><div>MANDARIN WALNUT PRAWNS</div><div>Wok-fried Prawns stir-fried with Snow Peas, Pineapples and Red Bell Pepper in a Sweet & Tangy Ginger Sauce.</div></div>	16
<div><div>H3.</div><div>MANGO CHICKEN</div><div>WITH CANDIED WALNUTS</div><div>Wok-fried Crispy Chicken Tenderloin with Fresh Mango Slices, Snap Peas, Red Bell Peppers in a Sweet & Tangy Ginger Sauce.</div></div>	15	<div><div>H11.</div><div>HOT BRAISED SHRIMP CAKES</div><div>Braised Ground Shrimp & Water Chestnuts, Napa Cabbage, Black Mushrooms and Scallions in a Savory & Hot Soy-Garlic Sauce</div></div>	17
<div><div>H4.</div><div>WANG'S SPECIAL SPLENDOR</div><div>A mixed splendor of land and sea. Beef Tenderloin, Chicken, BBQ Pork, Shrimp, Scallops, Fish Fillet with Chef's choice of Vegetables in a Soy-Garlic Sauce</div></div>	20	<div><div>H12.</div><div>VANILLA PRAWNS</div><div>Wok-fried Crispy Prawns tossed with a Honey-Cream Sauce topped with Candied Walnuts.</div></div>	16
<div><div>H5.</div><div>CRISPY POLYNESIAN CITRUS CHICKEN</div><div>Wok-fried Crispy Chicken Tenders topped with Fresh Mangos, Lychee, Kiwi and Pineapples in a Fruit Chutney.</div></div>	15	<div><div>H13.</div><div>SHRIMP WITH GINGER SAUCE</div><div>Stir-fried with Ginger-Chili Sauce. Garnished with Snow Peas.</div></div>	17
<div><div>H6.</div><div>BEEF FILLET & DIVER SCALLOPS</div><div>HONG KONG STYLE</div><div>With Snap Peas, Asparagus and Mushrooms stir-fried in Oyster Sauce. Served on a hot-sizzling cast iron plate.</div></div>	22	<div><div>H14.</div><div>BEIJING DUCK</div><div>Roasted Whole Duck carved and served with Chinese Buns, Scallions, and Hoisin Sauce.</div></div>	35
<div><div>H7.</div><div>PEPPERCORN SPICED SOFT SHELL CRAB</div><div>Flash-fried in the wok. Tossed with Pepper & Salt, Jalapeño and Scallions.</div></div>	22	<div><div>H15.</div><div>CRISPY WHOLE FISH</div><div>Wok-fried Crispy Whole Red Snapper topped with a Tangy & Spicy Sweet Ginger Sauce.</div></div>	MKT
<div><div>H8.</div><div>GINGER BEEF</div><div>Fresh Ginger. Cilantro, Jalapeños and Scallions</div></div>	22	<div><div>H16.</div><div>EDAMAME CHICKEN</div><div>Shredded Chicken, Shelled Edamame, Dry Tofu, Inoki Mushrooms, Shiitake Mushrooms, Carrots, Baby Bok-Choy, and Bamboo Shoots in a Light Garlic Sauce.</div></div>	16
		<div><div>H17.</div><div>MANDARIN WALNUT CHICKEN</div><div>Wok-fried Chicken Tenderloin, Stir-fried with Snow Peas, Pineapples, Red Bell Pepper in a Sweet & Tangy Ginger Sauce.</div></div>	15
		<div><div>H18.</div><div>HALF CRISPY DUCK</div><div>Served with Hoisin Sauce & Chinese Buns.</div></div>	16

BEVERAGES

JASMINE GREEN TEA	
OOLONG TEA	
CHRYSANTHEMUM TEA	3
SOFT DRINK	2.5

DESSERTS

D1. CHILLED LYCHEE FRUIT	6
D2. FIVE LAYERS CHOCOLATE CAKE	8
D3. HONEY BANANA TEMPURA WITH GREEN TEA ICE CREAM	8
D4. GREEN TEA CHEESECAKE	8
D5. GREEN TEA ICE CREAM OR MANGO SORBET	5
D6. SESAME BALL	7
D7. MOCHI ICE CREAM	8