

Da Lian Specials

The re-invention of this menu came not only from Chef Zou's talent and soul, but also from a whole community of support and love. We honor your presence and thank you with grace. As we say in Chinese, "Maan Maan Chi", enjoy!

Dim Sum

- 1 Sesame Bread with Green Onion 青蔥芝麻大餅** 10.95
Native in Dalian, chewy flat bread seasoned with sliced green onions, crusted with golden sesame seeds.
- 2 Classic Shrimp and Chive Dumplings (12) 韭菜蝦水餃** 16.95
A hand-rolled Chinese pastry filled with a fusion of chopped shrimp, Chinese chive and seasoning boiled quickly to bring forth the original delicate flavors. Served with house blend soy garlic sauce.
- 3 Homemade Steamed Pork Buns (3) 猪肉蒸包 (Allow 15-20 minutes to cook)** 9.95
- 4 Steamed Shrimp Dumplings (6) 鮮蝦蒸餃** 10.95
A delicate Chinese pastry generously filled with finely chopped shrimp and green onions with fresh light seasonings, steamed until plump and juicy.
- 5 Steamed Spinach Dumplings (6) 菠菜蒸餃** 9.95
A delicate Chinese pastry filled with lightly seasoned chopped spinach steamed to perfection.
- 6 Steamed Salmon Dumplings (6) 三文魚菜蒸餃** 10.95
A Delicate Chinese pastry filled with minced salmon complemented by finely chopped spinach, green onions and seasoning steamed to perfection. Served with house blend mustard sauce.

Entrées

- 1 Pan-Pacific Salt and Pepper Salmon 椒盐三文魚** 18.95
Pieces of salmon steak seasoned with salt and pepper in a light batter fried to a pleasant crispy gold capturing the perfect succulent tenderness, accompanied by slices of lapeno peppers.
- 2 Da Lian's Kung Pao Fish 宮保魚片** 17.95
A generous blend of fish fillet, snow peas, broccoli, and mushrooms sauteed in Dalian's spicy Kung Pao sauce touched charmingly with fresh basil.
- 3 Basil Garlic Seafood Combo 炒三鮮** 22.95
A combination of calamari, jumbo prawns, and scallops stir fried with basil accompanied by a mixture of fresh seasonal vegetables in Dalian spicy sauce.
- 4 Lamb / Beef with Cumin 孜然羊 / 牛肉** 17.95
Thin-slices lamb or beef tossed in a hot wok with bounteous quantity of chopped cumin and delicately infused with garlic and Sichuan red pepper.
- 5 Zhangcha Tea Smoked Duck (half) 樟茶鴨** 19.95
Fresh whole duck marinated to perfection in a bath of Chef Zou's spices, prepared and smoked strictly according to tradition to compliment the essential duck flavor with smoky succulent meat, deep-fried before serving to complete a full circle of fragrance with a golden crispy skin. Served with Chinese steamed buns and plum sauce.

 **Hot & Spicy**

Please inform your server regarding any food allergies or specific dietary requirement

Entrées

(continued)

- 6 **Farm Fresh Threesome Delight 地三鮮** 14.95
Perfectly matched in their colors, texture, and shapes, slices of potato, wedges of eggplant and squares of green bell pepper sauteed with garlic in a soy-based Northern sauce.
-  7 **Fire-Glazed Tofu 乾烹豆腐** 13.95
Battered cubes of silken tofu fried quickly in hot oil, then tossed with our tangy spicy garlic sauce.
-  8 **Shredded Potatoes Sautéed with Jalapeño Peppers 辣椒土豆丝儿** 13.95
-  9 **Chef Zou's Smoked Pork 香炒臘肉** 15.95
Cubes of lean pork cured and smoked in our own kitchen, sauteed with big hunks of European leeks, crunchy cabbage squares and quartered mushrooms in a pleasing smoky and spicy sauce.
- 10 **Velvet Fish Fillet 葱段魚片** 16.95
A generous portion of white fish meat sauteed with green onions in a simple yet flavorful silky sauce.
-  11 **Dry-Fire Prawn 乾燒蝦** 20.95
Wok-seared prawns tossed quickly with wedges of fresh tomatoes in a wholesome sweet and spicy sauce.
- 12 **Lamb with Pickled Chinese Cabbage Clay Pot 酸菜羊肉砂鍋** 20.95
Thin lamb shreds in a uniquely flavored clear broth infused with sourness from in-house pickled Chinese cabbages, completed with skinny mung bean noodles.
- 13 **Oyster with Pickled Chinese Cabbage Clay Pot 生蠔酸菜豆腐砂鍋** 20.95
Delectable Eastern oysters in a uniquely flavored clear broth infused with sourness from in-house pickled Chinese cabbage, completed with cubes of tofu.
- 14 **Steamed Salmon Steak 蒸三文魚** 21.95
Traditional Chinese "wholesome-steam" method used to prepare this inch-thick salmon steak to perfection on a layer of silken tofu in a classic ginger-soy sauce, topped with fresh white threads of green onions.
- 15 **Classic Braised Whole Fish 紅燒全魚** Seasonal Price
Fish fried head to tail, simmered meticulously in an authentic Chinese soy-wine sauce enriched by star anise, fresh shiitake mushrooms and button mushrooms, served on a bed of spinach.
-  16 **Dry-Fire Whole Fish 乾燒全魚** Seasonal Price
Fish fried head to tail, simmered to let permeate the distinguishable flavors from chopped water chestnuts, bamboo shoots, shiitake mushrooms and red bell peppers in a delicately sweet and spicy sauce.

 **Hot & Spicy**

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Appetizers

- 1 **Vegetarian Pot Stickers (8) 素锅贴 (Allow 15-20 minutes to cook)** 11.95
A homemade Chinese pastry stuffed with a seasoned and distinguishable mixture of tofu, rice noodles celery, cabbages, and carrots, lightly pan fried till golden brown.
- 2 **Pot Stickers (8) 锅贴 (Allow 15-20 minutes to cook)** 11.95
A homemade Chinese pastry generously stuffed with a green-onion-infused batch of ground pork, steamed to preserve freshness and lightly pan fried to a golden brown.
- 3 **Vegetarian Spring Rolls (4) 春卷** 8.95
- 4 **Crab Cheese Rolls (8) 炸蟹饺** 11.95
- 🍷 5 **Salt & Pepper Chicken Wings (6) 椒盐鸡翅** 14.95
- 6 **Lettuce Rolls (5)**
Your choice of chicken breast, prawn or tofu, minced and sauteed with finely chopped green onions, water chestnuts, and shiitake mushrooms on a cloud of crispy rice noodles. Served with chilled lettuce cups and house made plum sauce.

Chicken	16.95	Prawn	18.95	Tofu	16.95
鸡松		虾松		豆腐松	

Soup

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| | Serves | 1-4 | 5-8 |
| 1 Seafood Combo Soup 三鲜汤 | | 11.95 | 17.95 |
| A combination of prawns, scallops and calamari in a refreshing broth adorned with freshly diced snow peas and slightly thickened with whipped egg whites. | | | |
| 🍷 2 Hot and Sour Soup 酸辣汤 | | 10.95 | 15.95 |
| The traditional Northern flavor of peppery and tangy broth with chicken breast, tofu, bamboo, mushrooms, completed with whipped eggs. | | | |
| 3 Wonton Soup 馄饨汤 | | 11.95 | 16.95 |
| A green-onion-infused mixture of ground chicken and shrimp stuffed in a wonton wrapper and dropped in a tasty clear chicken broth, | | | |
| 4 Sizzling Rice Soup 锅巴汤 | | 11.95 | 16.95 |
| A quick brew of shredded chicken, shrimp, mushroom, zucchini and spinach in a light chicken broth with pieces of sizzling rice crusts. | | | |
| 5 Flower Garden Vegetable Soup 蛋花汤 | | 10.95 | 15.95 |
| A colorful combination of silken tofu, tomatoes, mushrooms and zucchini in a flavorful broth rippled with whipped eggs. | | | |
| 6 Spinach and Tofu Soup 菠菜豆腐汤 | | 10.95 | 15.95 |

Mu Shu

A combination of shredded cabbages, mushrooms with strands of scallions and fluffed eggs sauteed in a fire wok. This favorite comes with four hand-rolled, paper-thin Mu Shu wraps, and plum sauce all made in our own kitchen. Add your choice of:

Prawn 木须虾	18.95	Beef 木须牛肉	17.95	Additional Pancakes: \$.75 each
		Chicken 木须鸡肉	16.95	
Tofu 木须豆腐	16.95	Pork 木须猪肉	16.95	

🍷 **Hot & Spicy**

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Poultry

- 1 **Chicken Strips on a Sizzling Plate 铁板鸡柳** 15.95
Strips of tender chicken breast marinated then sauteed in a quick fire wok with juliennes of onions, bell peppers, water chestnuts and mushrooms in a light peppery garlic sauce.
- 2 **Fire-Glazed Chicken Wings 乾烹鸡翅** 16.95
- 3 **Sichuan Chicken 四川鸡片** 15.95
Strips of chicken breast lightly fried till crispy and tender, glazed with a homemade sauce infused with garlic, ginger and flakes of red chili peppers. Served traditionally on a bed of shredded cabbages.
- 4 **Kung Pao Chicken 宫保鸡丁** 14.95
Diced chicken breast stir-fried in a sizzling wok with mixture of diced bell peppers, zucchinis and celery, topped with crunchy peanuts and completed with our traditional garlicky and spicy Kung Pao sauce.
- 5 **Chicken with Cashew Nuts 腰果鸡丁** 14.95
Diced chicken breast stir-fried in a sizzling wok with a mixture of diced bell peppers, zucchinis and celery, topped with cashew nuts.
- 6 **Orange Chicken 桔子鸡** 14.95
- 7 **Lemon Chicken 柠檬鸡** 14.95
- 8 **Jade Green Chicken 生炒鸡片** 14.95
Sliced chicken breast, snow peas, broccoli, and button mushrooms sauteed into a perfect jewel with a light ginger wine sauce.
- 9 **Sweet and Sour Chicken 咕嚕鸡** 14.95
Strips of battered chicken breast deep fried to perfect tenderness and quickly tossed with bell pepper, onion, carrot and pineapple pieces in a coat of sweet and sour sauce.
- 10 **Garlic Chicken 大蒜鸡** 14.95
Diced chicken breast, broccoli, green leeks, water chestnuts and mushrooms stir-fried in Dalian signature minced garlic and soy wine sauce.
- 11 **Yellow Curry Chicken 咖喱鸡** 14.95
Diced chicken breast sauteed with cubes of yellow onions, water chestnuts, celery, green peas and carrots in our house blend of curry spices.
- 12 **Fermented Black Bean Chicken 豆豉鸡** 14.95
Diced chicken breast, onion, bell pepper and mushroom sauteed with fermented black soybeans in our specially flavored sauce.
- 13 **Spicy Garlic Eggplant with Chicken 茄子鸡** 15.95
Sliced chicken breast and wedges of eggplants seared in a hot wok then simmered in a fragrant garlic and spicy sauce.
- 14 **Chicken with Green Bean or Asparagus 四季豆鸡 / 芦笋鸡** 15.95/ Seasonal Price
Sliced chicken breast tossed together in a hot wok with tender, crunchy green beans seasoned with a mixture of finely chopped garlic in our blend of soy and wine sauce.
- 15 **Chicken with Honey-Glazed Walnuts 核桃鸡** 15.95
Chunks of chicken breast deep fried to perfection, then tossed in our house special cream sauce with a perfect dab of buttery tangy and sweet flavors. Garnished with house made honey-glazed walnuts.
- 16 **General's Chicken 左宗鸡** 15.95
A traditional Chinese stir-fry dish with chicken breast slices, shiitake mushrooms and cremini mushrooms in a chili pepper sauce surrounded by a circle of steamed snow peas.

 **Hot & Spicy**

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Pork

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| 👉 1 | Shredded Pork with Garlic Sauce 鱼香肉丝 | 14.95 |
| | Shredded pork, bamboo shoots, water chestnuts, mushrooms, and spinach sauteed in a hot wok seasoned with traditional Sichuan spice and chili, completed with our special spicy garlic sauce. | |
| 2 | Shredded Pork with Green Beans 四季豆肉丝 | 15.95 |
| 3 | Sweet and Sour Pork 咕嚕肉 | 14.95 |

Beef

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| 1 | Chinese Steak on a Sizzling Plate 铁板牛柳 | 17.95 |
| | Strips of tender steak lightly marinated then sauteed in a quick fire wok with juliennes of onions, bell peppers, water chestnuts and mushrooms in a light peppery garlic sauce. | |
| 👉 2 | Mongolian Beef or Lamb 蒙古牛肉/羊肉 | 16.95/17.95 |
| 3 | Green Onion Beef or Lamb 葱爆牛肉/羊肉 | 16.95/17.95 |
| | Beef or lamb sliced and marinated, sauteed with strands of green onions and slices of white onion in a fire wok seasoned with chopped fresh garlic. | |
| 👉 4 | Sichuan Beef 四川牛肉 | 16.95 |
| | Sliced beef fried to a light crisp, coated in a sauce infused with garlic and red pepper flakes. Served on a bed of shredded cabbages. | |
| 👉 5 | Hunan Beef 湖南牛肉 | 17.95 |
| | Sliced beef seared in a fire wok, tossed with chopped fresh garlic in our house blend of delicately sweet and positively spicy sauce, surrounded by fresh snow peas. | |
| 6 | Broccoli or Asparagus Beef 芥兰牛肉/芦笋牛肉 | 16.95/Seasonal Price |

Vegetables & Tofu

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| 1 | Tofu on a Sizzling Plate 铁板豆腐 | 14.95 |
| 2 | Vegetarian Clay Pot 素菜豆腐煲 | 14.95 |
| 3 | Braised Eggplant with Tofu in Clay Pot 茄子豆腐煲 | 14.95 |
| 4 | Vegetable Garden 素什锦 | 13.95 |
| | Bok Choy, shiitake mushrooms, snow peas, broccoli, carrots and water chestnuts stir-fried in a garlic-infused wine sauce. | |
| 5 | Dry-sauteed Green Beans or with Tofu Added 干扁四季豆 | 14.95 |
| 👉 6 | Spicy Garlic Eggplant or with Tofu Added 鱼香茄子 | 14.95 |
| 👉 7 | Kung Pao Tofu 宫保豆腐 | 13.95 |
| 👉 8 | Ma-Po Tofu 麻婆豆腐 | 13.95 |
| 9 | Braised Tofu with Vegetables 红烧豆腐 | 13.95 |
| | Chunks of tofu pan-fried, braised with broccoli, bok choy, snow peas and mushrooms in a delicate blend of garlic soy sauce. | |
| 10 | Sauteed Spinach with Garlic 蒜茸菠菜 | 13.95 |
| 11 | Shiitake Mushroom and Baby Bok Choy 冬菇白菜 | 14.95 |
| 12 | Vegetarian Jade 雪豆马蹄 | 13.95 |
| | Snow peas and water chestnuts sauteed in a velvety sauce. | |
| 13 | Home-style Asparagus or with Fermented Black Bean 炒芦笋 | Seasonal Price |
| 14 | Steamed Vegetables | 13.95 |

👉 Hot & Spicy

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Seafood

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|------|--|-------------|
| 🍷 1 | Pan-Pacific Salt and Pepper Prawns 椒盐虾 | 19.95 |
| | Whole prawns seasoned with salt and pepper in a light batter fried to a pleasant crispy gold with perfect tenderness, accompanied by slices of jalapeno peppers. | |
| 2 | Sweet and Sour Fish Fillets 咕嚕鱼片 | 16.95 |
| | Battered fish fillets fried then quickly tossed with bell peppers, onions, carrots and pineapple pieces in a coat of sweet and sour sauce. | |
| 🍷 3 | Sichuan Prawns or Fish Fillets 四川虾/鱼片 | 19.95/16.95 |
| | Fish fillets or prawns lightly fried until crispy and tender, glazed with homemade sauce infused with garlic and flakes of red chili peppers. Served, traditionally, on a bed of shredded cabbages. | |
| 4 | Prawns with Honey-Glazed Walnuts 核桃虾 | 19.95 |
| | Slightly battered prawns deep fried to perfection, then tossed in our house special cream sauce with a perfect dab of buttery, tangy and sweet flavors. Garnished with house made honey-glazed walnuts. | |
| 5 | Prawns with Cashew Nuts 腰果虾 | 17.95 |
| | Fresh prawns stir-fried in a sizzling wok with a mixture of diced bell pepper, zucchini and celery, topped with cashew nuts, completed with a light house-seasoned soy sauce. | |
| 🍷 6 | Dragon and Phoenix 龙凤球 | 18.95 |
| | A traditional Chinese stir-fry dish with prawns, chicken breast, shiitake and crimini mushrooms in a chili pepper sauce surrounded by a circle of steamed broccolis. | |
| 7 | Sweet and Sour Prawns 咕嚕虾 | 17.95 |
| | Battered prawns fried then quickly tossed with bell pepper, onions, carrots and pineapple pieces in a coat of sweet and sour sauce. | |
| 🍷 8 | Kung Pao Prawns 宫保虾 | 17.95 |
| | Prawns stir-fried in a sizzling wok with a mixture of diced bell pepper, zucchini and celery, topped with crunchy peanuts, completed with our traditional garlicky and spicy Kung Pao sauce. | |
| 9 | Fermented Black Bean Prawns 豆豉虾 | 17.95 |
| | Prawns, onions, bell peppers and mushrooms sauteed with pungent fermented black soybeans in our specially flavored sauce. | |
| 🍷 10 | Prawns with Garlic Sauce 鱼香虾 | 17.95 |
| | Prawns, bamboo shoots, water chestnuts, and mushrooms sauteed in a hot wok seasoned with traditional Sichuan spice and chili, completed with our house blend of spicy garlic sauce. | |
| 🍷 11 | Basil Garlic Prawn 九层塔虾 | 19.95 |
| | Prawns stir-fried with basil accompanied by a mixture of fresh seasonal vegetables in spicy sauce. | |
| 🍷 12 | Kung Pao Calamari 宫保鱿鱼 | 16.95 |
| | A generous blend of calamari, snow peas, broccoli, and asparagus sauteed and in spicy Kung Pao sauce touched charmingly with fresh basil. | |
| 🍷 13 | Fire-Glazed Calamari or Scallops 干烹鱿鱼/带子 | 16.95/22.95 |
| | Battered calamari or scallops fried quickly in hot oil, then tossed with our tangy spicy garlic sauce. | |
| 14 | Prawns with Broccoli or Snow Peas 芥兰/雪豆虾 | 17.95 |
| | Fresh prawns tossed together in a hot wok with your choice of broccoli or tender crunchy snow peas seasoned with a mixture of finely chopped garlic in our blend of soy and wine sauce. | |
| 15 | Deluxe Clay Pot with Seafood and Tofu 海鲜豆腐煲 | 22.95 |
| | A mound of fresh jumbo prawns, scallops, calamari and green shell mussels prepared then fused with bok choy, mushrooms and tofu in a hot clay pot of fragrant and flavorful sauce of garlic and fermented black beans. | |

 **Hot & Spicy**

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Homemade Noodles

Noodles made fresh to order in Chef Zou's specialty of traditional Northern Chinese broths and sauces.

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Garlic Noodles with Pork Brisket 蒜香拌面

Noodles tossed in garlic sauce, topped with braised pork brisket and blanched spinach.

14.95
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Pickled Cabbage Noodle Soup (choice of lamb or fish) 酸菜羊肉/鱼肉面

Noodles in a broth fused with house made pickled cabbages topped with wok-seared lamb or fish.

15.95
- Zha Jiang Noodles 炸酱面**

Coarsely chopped pork, zucchinis and onions sauteed with a rich dark bean paste in a hot oil wok to produce this fully fragrant sauce for a bowl of Northern Chinese noodles, perfected by juliennes of fresh cucumber.

14.95
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Spicy Pork Noodle Soup 香辣肉丝面

Noodles in a pungent spicy bone broth topped with wok-seared shredded pork, jalapeno peppers and Sichuan chili peppers.

14.95
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Braised Pork Brisket Noodle Soup 酸辣卤肉面 / 原味卤肉面

Noodles and braised pork brisket in a broth seasoned with aged vinegar and Sichuan hot oil, garnished with cilantro and green onions. *Non-spicy option available.

14.95
- Da Lu Noodles 大卤面**

Uniquely Northern Chinese noodles with generous amount of fresh clams in a smooth egg flower broth accented with fresh green Chinese cabbages.

15.95
- 
Spicy Beef Stew Noodle Soup 香辣牛腩面

Noodles in slow braised beef stew, topped with scallions and Chinese greens.

15.95

Rice, Chow Mein & Chow Fun

Jasmine Rice	1.50	Brown Rice	2.00
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Fried Rice

Beef, Chicken, Pork, or Vegetable	12.95	Shrimp or Combination	13.95
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Chow Mein

All chow mein dishes come with either pan fried soft noodles or Hong Kong style crispy noodles for an additional charge of \$2.00.

Beef, Chicken, Pork, or Vegetable	12.95	Shrimp or Combination	13.95
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Chow Fun

Beef, Chicken, Pork, or Vegetable	13.95	Shrimp or Combination	14.95
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Hot & Spicy

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We accept Visa or MasterCard
 Minimum charge per person: \$15
 Corkage Fee: \$25

18% gratuity will be added to parties of 5 or more.
 Prices on this menu are subject to change without notice.
 No Personal Checks Accepted