

# 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

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|---|---|-------|
| 1 | <b>Sesame Bread with Green Onion 青蔥芝麻大餅</b>   | 12.95 |
|   | Native in Dalian, chewy flat bread seasoned with sliced green onions, crusted with golden sesame seeds.   |       |
| 2 | <b>Classic Shrimp and Chive Dumplings (12) 韭菜蝦水餃</b>  | 18.95 |
|   | 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 | <b>Homemade Steamed Pork Buns (3) 豬肉蒸包 (Allow 15-20 minutes to cook)</b>  | 11.95 |
| 4 | <b>Steamed Shrimp Dumplings (6) 鮮蝦蒸餃</b>  | 12.95 |
|   | A delicate Chinese pastry generously filled with finely chopped shrimp and green onions with fresh light seasonings, steamed until plump and juicy.   |       |
| 5 | <b>Steamed Spinach Dumplings (6) 菠菜蒸餃</b>   | 11.95 |
|   | A delicate Chinese pastry filled with lightly seasoned chopped spinach steamed to perfection.   |       |
| 6 | <b>Steamed Salmon Dumplings (6) 三文魚菠菜蒸餃</b>   | 12.95 |
|   | 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

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|---|--|-------|
|  | 1 <b>Pan-Pacific Salt and Pepper Salmon 椒鹽三文魚</b>  | 20.95 |
|   | 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 jalapeno peppers.  |       |
|  | 2 <b>Da Lian's Kung Pao Fish 宮保魚片</b>  | 19.95 |
|   | A generous blend of fish fillet, snow peas, broccoli, and mushrooms sautéed in Dalian's spicy Kung Pao sauce touched charmingly with fresh basil.  |       |
|  | 3 <b>Basil Garlic Seafood Combo 炒三鮮</b>  | 24.95 |
|   | 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 <b>Lamb / Beef with Cumin 孜然羊 / 牛肉</b>   | 20.95 |
|   | 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   | <b>Zhangcha Tea Smoked Duck (half) 樟茶鴨</b>   | 24.95 |
|   | 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. |       |



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

# Entrées

(continued)

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|---|---|----------------|
| 6   | <b>Farm Fresh Threesome Delight 地三鮮</b>   | 16.95          |
|   | 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 <b>Fire-Glazed Tofu 乾烹豆腐</b>  | 17.95          |
|   | Battered cubes of silken tofu fried quickly in hot oil, then tossed with our tangy spicy garlic sauce.  |                |
|    | 8 <b>Shredded Potatoes Sautéed with Jalapeño Peppers 辣椒土豆丝儿</b>   | 15.95          |
|    | 9 <b>Chef Zou's Smoked Pork 香炒臘肉</b>  | 18.95          |
|   | 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  | <b>Velvet Fish Fillet 蔥段魚片</b>  | 18.95          |
|   | A generous portion of white fish meat sauteed with green onions in a simple yet flavorful silky sauce.  |                |
|    | 11 <b>Dry-Fire Prawn 乾燒蝦</b>  | 22.95          |
|   | Wok-seared prawns tossed quickly with wedges of fresh tomatoes in a wholesome sweet and spicy sauce.  |                |
| 12  | <b>Lamb with Pickled Chinese Cabbage Clay Pot 酸菜羊肉砂鍋</b>  | 22.95          |
|   | 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  | <b>Oyster with Pickled Chinese Cabbage Clay Pot 生蠔酸菜豆腐砂鍋</b>  | 22.95          |
|   | Delectable Eastern oysters in a uniquely flavored clear broth infused with sourness from in-house pickled Chinese cabbage, completed with cubes of tofu.  |                |
| 14  | <b>Steamed Salmon Steak 蒸三文魚</b>  | 23.95          |
|   | 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  | <b>Classic Braised Whole Fish 紅燒全魚</b>  | 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 <b>Dry-Fire Whole Fish 乾燒全魚</b>  | 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.         |                |



Spicy

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# Appetizers

1	<b>Vegetarian Pot Stickers (8) 素锅贴 (Allow 15-20 minutes to cook)</b>	14.95
	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	<b>Pot Stickers (8) 锅贴 (Allow 15-20 minutes to cook)</b>	14.95
	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	<b>Vegetarian Spring Rolls (4) 春卷</b>	10.95
4	<b>Crab Cheese Rolls (6) 炸蟹饺</b>	13.95
5	<b>Salt &amp; Pepper Chicken Wings 椒盐鸡翅</b>	16.95
6	<b>Lettuce Rolls (5)</b>	
	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.	
	<b>Chicken</b> 19.95 <b>鸡松</b>	<b>Prawn</b> 21.95 <b>虾松</b>
		<b>Tofu</b> 19.95 <b>豆腐松</b>

## Soup

		R	L
	Serves	1-4	5-8
1	<b>Seafood Combo Soup 三鲜汤</b>	14.95	19.95
	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	<b>Hot and Sour Soup 酸辣汤</b>	12.95	17.95
	The traditional Northern flavor of peppery and tangy broth with chicken breast, tofu, bamboo, mushrooms, completed with whipped eggs.		
3	<b>Wonton Soup 馄饨汤</b>	14.95	19.95
	A green-onion-infused mixture of ground chicken and shrimp stuffed in a wonton wrapper and dropped in a tasty clear chicken broth,		
4	<b>Sizzling Rice Soup 锅巴汤</b>	14.95	19.95
	A quick brew of shredded chicken, shrimp, mushroom, zucchini and spinach in a light chicken broth with pieces of sizzling rice crusts.		
5	<b>Flower Garden Vegetable Soup 蛋花汤</b>	12.95	17.95
	A colorful combination of silken tofu, tomatoes, mushrooms and zucchini in a flavorful broth rippled with whipped eggs.		
6	<b>Spinach and Tofu Soup 菠菜豆腐汤</b>	12.95	17.95

## 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 :

<b>Prawn</b> 木须虾	21.95	<b>Beef</b> 木须牛肉	21.95	Additional Pancakes: \$1.00 each
		<b>Chicken</b> 木须鸡肉	19.95	
<b>Tofu</b> 木须豆腐	19.95	<b>Pork</b> 木须猪肉	19.95	

 **Spicy**

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# Poultry


- 1 **Chicken Strips on a Sizzling Plate 铁板鸡柳** 18.95  
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** 18.95
-  3 **Sichuan Chicken 四川鸡片** 18.95  
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** 17.95  
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** 17.95  
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** 17.95
- 7 **Lemon Chicken 柠檬鸡** 17.95
- 8 **Jade Green Chicken 生炒鸡片** 17.95  
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** 17.95  
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** 17.95  
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** 17.95  
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** 17.95  
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** 18.95  
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** 18.95/ 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** 18.95  
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** 18.95  
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.



Spicy

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## Pork

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|---|---|--|-------|
|  | 1 | <b>Shredded Pork with Garlic Sauce 鱼香肉丝</b>  | 17.95 |
|   |   | 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 | <b>Shredded Pork with Green Beans 四季豆肉丝</b>  | 18.95 |
|   | 3 | <b>Sweet and Sour Pork 咕嚕肉</b>   | 18.95 |

## Beef

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|---|---|--|----------------------|
|   | 1 | <b>Chinese Steak on a Sizzling Plate 铁板牛柳</b>  | 20.95                |
|   |   | 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 | <b>Mongolian Beef or Lamb 蒙古牛肉/羊肉</b>  | 19.95/20.95          |
|   | 3 | <b>Green Onion Beef or Lamb 葱爆牛肉/羊肉</b>  | 19.95/20.95          |
|   |   | 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 | <b>Sichuan Beef 四川牛肉</b>   | 19.95                |
|   |   | 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 | <b>Hunan Beef 湖南牛肉</b>   | 20.95                |
|   |   | 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 | <b>Broccoli or Asparagus Beef 芥兰牛肉/芦笋牛肉</b>  | 19.95/Seasonal Price |

## Vegetarian

- |   |    |   |                |
|---|----|---|----------------|
|   | 1  | <b>Tofu on a Sizzling Plate 铁板豆腐</b>  | 16.95          |
|   | 2  | <b>Vegetarian Clay Pot 素菜豆腐煲</b>  | 16.95          |
|   | 3  | <b>Braised Eggplant with Tofu in Clay Pot 茄子豆腐煲</b>   | 16.95          |
|   | 4  | <b>Vegetable Garden 素什锦</b>   | 15.95          |
|   |    | Bok Choy, shiitake mushrooms, snow peas, broccoli, carrots and water chestnuts stir-fried in a garlic-infused wine sauce.   |                |
|   | 5  | <b>Dry-sauteed Green Beans or with Tofu Added 干扁四季豆</b>   | 16.95          |
|  | 6  | <b>Spicy Garlic Eggplant or with Tofu Added 鱼香茄子</b>  | 16.95          |
|  | 7  | <b>Kung Pao Tofu 宫保豆腐</b>   | 15.95          |
|  | 8  | <b>Ma-Po Tofu 麻婆豆腐</b>  | 15.95          |
|   | 9  | <b>Braised Tofu with Vegetables 红烧豆腐</b>  | 15.95          |
|   |    | Chunks of tofu pan-fried, braised with broccoli, bok choy, snow peas and mushrooms in a delicate blend of garlic soy sauce. |                |
|   | 10 | <b>Sauteed Spinach with Garlic 蒜茸菠菜</b>   | 15.95          |
|   | 11 | <b>Shiitake Mushroom and Baby Bok Choy 冬菇白菜</b>   | 16.95          |
|   | 12 | <b>Vegetarian Jade 雪豆马蹄</b>   | 15.95          |
|   |    | Snow peas and water chestnuts sauteed in a velvety sauce.   |                |
|   | 13 | <b>Home-style Asparagus or with Fermented Black Bean 炒芦笋</b>  | Seasonal Price |
|  | 14 | <b>Salt and Pepper Eggplant</b>   | 15.95          |



Spicy

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# Seafood

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|---|----|--|-------------|
|    | 1  | <b>Pan-Pacific Salt and Pepper Prawns 椒盐虾</b>  | 21.95       |
|   |    | 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  | <b>Sweet and Sour Fish Fillets 咕嚕鱼片</b>  | 18.95       |
|   |    | Battered fish fillets fried then quickly tossed with bell peppers, onions, carrots and pineapple pieces in a coat of sweet and sour sauce.   |             |
|    | 3  | <b>Sichuan Prawns or Fish Fillets 四川虾/鱼片</b>   | 21.95/18.95 |
|   |    | 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  | <b>Prawns with Honey-Glazed Walnuts 核桃虾</b>  | 21.95       |
|   |    | 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  | <b>Prawns with Cashew Nuts 腰果虾</b>   | 19.95       |
|   |    | 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  | <b>Dragon and Phoenix 龙凤球</b>  | 20.95       |
|   |    | 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  | <b>Sweet and Sour Prawns 咕嚕虾</b>   | 19.95       |
|   |    | Battered prawns fried then quickly tossed with bell pepper, onions, carrots and pineapple pieces in a coat of sweet and sour sauce.  |             |
|    | 8  | <b>Kung Pao Prawns 宫保虾</b>   | 18.95       |
|   |    | 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  | <b>Fermented Black Bean Prawns 豆豉虾</b>   | 19.95       |
|   |    | Prawns, onions, bell peppers and mushrooms sauteed with pungent fermented black soybeans in our specially flavored sauce.  |             |
|  | 10 | <b>Prawns with Garlic Sauce 鱼香虾</b>  | 19.95       |
|   |    | 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 | <b>Basil Garlic Prawn 九层塔虾</b>   | 21.95       |
|   |    | Prawns stir-fried with basil accompanied by a mixture of fresh seasonal vegetables in spicy sauce.   |             |
|  | 12 | <b>Kung Pao Calamari 宫保鱿鱼</b>  | 18.95       |
|   |    | A generous blend of calamari, snow peas, broccoli, and asparagus sauteed and in spicy Kung Pao sauce touched charmingly with fresh basil.  |             |
|  | 13 | <b>Fire-Glazed Calamari or Scallops 干烹鱿鱼/带子</b>  | 18.95/24.95 |
|   |    | Battered calamari or scallops fried quickly in hot oil, then tossed with our tangy spicy garlic sauce.   |             |
|   | 14 | <b>Prawns with Broccoli or Snow Peas 芥兰/雪豆虾</b>  | 19.95       |
|   |    | 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 | <b>Deluxe Clay Pot with Seafood and Tofu 海鲜豆腐煲</b>   | 24.95       |
|   |    | A mound of fresh 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. |             |



**Spicy**

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# Homemade Noodles

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

-  **Garlic Noodles with Pork Brisket 蒜香拌面** 17.95  
Noodles tossed in garlic sauce, topped with braised pork brisket and blanched spinach.
-  **Pickled Cabbage Noodle Soup (choice of lamb or fish) 酸菜羊肉/鱼肉面** 18.95  
Noodles in a broth fused with house made pickled cabbages topped with wok-seared lamb or fish.
- Zha Jiang Noodles 炸酱面** 17.95  
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.
-  **Spicy Pork Noodle Soup 香辣肉丝面** 17.95  
Noodles in a pungent spicy bone broth topped with wok-seared shredded pork, jalapeno peppers and Sichuan chili peppers.
-  **Braised Pork Brisket Noodle Soup 酸辣卤肉面 / 原味卤肉面** 17.95  
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.
- Da Lu Noodles 大卤面** 18.95  
Uniquely Northern Chinese noodles with generous amount of fresh clams in a smooth egg flower broth accented with fresh green Chinese cabbages.
-  **Spicy Beef Stew Noodle Soup 香辣牛腩面** 17.95  
Noodles in slow braised beef stew, topped with scallions and Chinese greens.

## Rice, Chow Mein & Chow Fun

**Jasmine Rice** 2.00 **Brown Rice** 2.50

### Fried Rice

<b>Chicken,</b>	14.95	<b>Beef, Shrimp or</b>	15.95
<b>Pork, or Vegetable</b>		<b>Combination</b>	

### Chow Mein

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

<b>Chicken,</b>	14.95	<b>Beef, Shrimp or</b>	15.95
<b>Pork, or Vegetable</b>		<b>Combination</b>	

### Chow Fun

<b>Chicken,</b>	15.95	<b>Beef, Shrimp or</b>	16.95
<b>Pork, or Vegetable</b>		<b>Combination</b>	



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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