

# 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** 7.50  
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** 12.95  
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 Steamed Shrimp Dumplings (6) 鮮蝦蒸餃** 8.50  
A delicate Chinese pastry generously filled with finely chopped shrimp and green onions with fresh light seasonings, steamed until plump and juicy.
- 4 Steamed Spinach Dumplings (6) 菠菜蒸餃** 7.50  
A delicate Chinese pastry filled with lightly seasoned chopped spinach steamed to perfection.
- 5 Steamed Salmon Dumplings (6) 三文菠菜蒸餃** 8.50  
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.
- 6 Xiao Long Bao with Ground Lamb (4) 羊肉小籠包 (Allow 15-20 minutes to cook)** 6.95  
Carefully selected and hand ground lamb in Chinese tradition by Chef Zou, wrapped in hand-rolled Chinese pastry, steamed to capture all the flavors with juicy tenderness.

## Entrées

- 🍷 1 Pan-Pacific Salt and pepper Salmon 椒盐三文魚** 16.95  
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 Dalian's Kung Pao Fish 宮保魚片** 13.95  
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** 18.95  
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** 13.95  
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** 17.95  
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 if you have any food allergies or specific dietary requirement\**

# Entrées

(continued)

-  6 **Green Onion Tofu 香葱豆乾** 11.95  
Strands of green onions and Chinese-five-spice tofu sauteed in a hot wok deftly spiced with roasted red-hot peppers. \*Vegan option available\*
- 7 **Farm Fresh Threesome Delight 地三鮮** 11.95  
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. \*Vegan option available\*
-  8 **Fire-Glazed Tofu 乾烹豆腐** 12.50  
Battered cubes of silken tofu fried quickly in hot oil, then tossed with our tangy spicy garlic sauce. \*Vegan option available\*
-  8 **Shredded Potatoes Sautéed with Jalapeño Peppers 辣椒土豆丝儿** 11.95
-  9 **Chef Zou's Smoked Pork 香炒臘肉** 13.95  
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** 13.95  
A generous portion of white fish meat sauteed with green onions in a simple yet flavorful silky sauce.
-  11 **Dry-Fire Jumbo Prawn 乾燒大明蝦** 18.95  
Wok-seared jumbo 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** 16.95  
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** 16.95  
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** 18.95  
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)** 8.95  
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)** 8.95  
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** 6.95
-  4 **Salt & Pepper Chicken Wings (6) 椒盐鸡翅** 8.95
-  5 **Lamb Skewers Seasoned with Cumin (4) 孜然羊肉串** 9.95
- 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.  

<b>Chicken</b>	12.95	<b>Prawn</b>	14.95	<b>Tofu</b>	12.95
鸡松		虾松		豆腐松	

## Soup

- |   |  | S      | M     | L     |
|---|--|--------|-------|-------|
|   |  | 1-3    | 4-5   | 6-10  |
|   |  | Serves |       |       |
| 1   | <b>Seafood Combo Soup 三鲜汤</b><br>A combination of prawns, scallops and calamari in a refreshing broth adorned with freshly diced snow peas and slightly thickened with whipped egg whites. | 9.95   | 10.95 | 16.95 |
|  | 2 <b>Hot and Sour Soup 酸辣汤</b><br>The traditional Northern flavor of peppery and tangy broth with chicken breast, tofu, bamboo, mushrooms, completed with whipped eggs.                    | 8.95   | 9.95  | 14.95 |
| 3   | <b>Wonton Soup 馄饨汤</b><br>A green-onion-infused mixture of ground chicken and shrimp stuffed in a wonton wrapper and dropped in a tasty clear chicken broth,                               | 8.95   | 9.95  | 14.95 |
| 4   | <b>Sizzling Rice Soup 锅巴汤</b><br>A quick brew of shredded chicken, shrimp, mushroom, zucchini and spinach in a light chicken broth with pieces of sizzling rice crusts.                    | 8.95   | 9.95  | 14.95 |
| 5   | <b>Flower Garden Vegetable Soup 蛋花汤</b><br>A colorful combination of silken tofu, tomatoes, mushrooms and zucchini in a flavorful broth rippled with whipped eggs.                         | 8.95   | 9.95  | 14.95 |
| 6   | <b>Spinach and Tofu Soup 菠菜豆腐汤</b>   | 8.95   | 9.95  | 14.95 |

## 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 made in our own kitchen. Add your choice of :

<b>Prawn</b>	<b>木须虾</b>	14.95	<b>Beef</b>	<b>木须牛肉</b>	12.95	
			<b>Chicken</b>	<b>木须鸡肉</b>	12.95	Additional
<b>Tofu</b>	<b>木须豆腐</b>	12.95	<b>Pork</b>	<b>木须猪肉</b>	12.95	Pancakes: \$.50 each



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# Poultry

- 👉 1 **Sichuan Chicken 四川鸡片** 12.95  
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.
- 👉 2 **Kung Pao Chicken 宫保鸡丁** 12.50  
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.
- 3 **Chicken with Cashew Nuts 腰果鸡丁** 12.50  
Diced chicken breast stir-fried in a sizzling wok with a mixture of diced bell peppers, zucchinis and celery, topped with cashew nuts.
- 👉 4 **Fire-Glazed Chicken Wings 乾烹鸡翅** 13.50
- 5 **Orange Chicken 桔子鸡** 12.50
- 6 **Lemon Chicken 柠檬鸡** 12.50
- 7 **Jade Green Chicken 生炒鸡片** 12.50  
Sliced chicken breast, snow peas, broccoli, and button mushrooms sauteed into a perfect jewel with a light ginger wine sauce.
- 8 **Sweet and Sour Chicken 咕嚕鸡** 12.50  
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.
- 9 **Garlic Chicken 大蒜鸡** 12.50  
Diced chicken breast, broccoli, green leeks, water chestnuts and mushrooms stir-fried in Dalian signature minced garlic and soy wine sauce.
- 10 **Yellow Curry Chicken 咖喱鸡** 12.50  
Diced chicken breast sauteed with cubes of yellow onions, water chestnuts, celery, green peas and carrots in our house blend of curry spices.
- 11 **Fermented Black Bean Chicken 豆豉鸡** 12.50  
Diced chicken breast, onion, bell pepper and mushroom sauteed with fermented black soybeans in our specially flavored sauce.
- 👉 12 **Braised Eggplant Chicken 茄子鸡** 12.50  
Sliced chicken breast and wedges of eggplants seared in a hot wok then simmered in a fragrant garlic and spicy sauce.
- 13 **Chicken with Green Bean or Asparagus 四季豆鸡 / 芦笋鸡** 12.50/ 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.
- 14 **Chicken Strips on a Sizzling Plate 铁板鸡柳** 13.50  
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.
- 15 **Chicken with Honey-Glazed Walnuts 核桃鸡** 13.50  
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** 12.50  
A traditional Chinese stir-fry dish with chicken breast slices, shiitake mushrooms and crimini 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 | <b>Shredded Pork with Garlic Sauce 鱼香肉丝</b><br>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. | 11.95 |
| 2   | <b>Shredded Pork with Green Beans 四季豆肉丝</b>   | 11.95 |
| 👉 3 | <b>Shredded Pork with Dry Bean Curd 香干肉丝</b>  | 12.95 |
| 4   | <b>Sweet and Sour Pork 咕嚕肉</b>  | 11.95 |

## Beef

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|-----|---|------------------------|
| 1   | <b>Chinese Steak on a Sizzling Plate 铁板牛柳</b><br>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. | 13.95                  |
| 👉 2 | <b>Mongolian Beef or Lamb 蒙古牛肉 / 羊肉</b>   | 12.95 / 13.95          |
| 3   | <b>Green Onion Beef or Lamb 葱爆牛肉 / 羊肉</b><br>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.                                  | 12.95 / 13.95          |
| 👉 4 | <b>Sichuan Beef 四川牛肉</b><br>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.  | 13.50                  |
| 👉 5 | <b>Hunan Beef 湖南牛肉</b><br>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.                                    | 13.50                  |
| 6   | <b>Broccoli or Asparagus Beef 芥兰牛肉 / 芦笋牛肉</b>   | 12.95 / Seasonal Price |

## Vegetables & Tofu

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|-----|--|----------------|
| 1   | <b>Vegetable Garden 素什锦</b><br>Bok Choy, shiitake mushrooms, snow peas, broccoli, carrots and water chestnuts stir-fried in a garlic-infused wine sauce.   | 10.95          |
| 2   | <b>Dry-sauteed Green Beans or with Tofu Added 干扁四季豆</b>  | 11.50          |
| 👉 3 | <b>Spicy Garlic Eggplant or with Tofu Added 鱼香茄子</b><br>Wedges of eggplants, bamboo shoots, water chestnuts, and mushrooms sauteed and braised in a hot wok seasoned with traditional Sichuan spice and chili, completed with our house blend of spicy garlic sauce. | 11.50          |
| 👉 4 | <b>Kung Pao Tofu 宫保豆腐</b>  | 10.95          |
| 👉 5 | <b>Ma-Po Tofu 麻婆豆腐</b>   | 10.95          |
| 6   | <b>Braised Tofu with Vegetables 红烧豆腐</b><br>Chunks of tofu pan-fried, braised with broccoli, bok choy, snow peas and mushrooms in a delicate blend of garlic soy sauce.  | 10.95          |
| 7   | <b>Spinach and Garlic 蒜茸菠菜</b>   | 10.95          |
| 8   | <b>Shiitake Mushroom and Baby Bok Choy 冬菇白菜</b><br>Braised shiitake mushrooms on a layer of sauteed baby bok choy in a garlic sauce.   | 11.95          |
| 9   | <b>Vegetarian Jade 雪豆马蹄</b><br>Snow peas and water chestnuts sauteed in a velvety sauce.   | 10.95          |
| 10  | <b>Home-style Asparagus or with Fermented Black Bean 炒芦笋</b><br>Fresh asparagus stir-fried with Dalian signature minced garlic sauce or in our fermented black bean sauce.   | Seasonal Price |
| 11  | <b>Steamed Vegetables</b>  | 10.95          |

👉 Hot & Spicy

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# Seafood

-  1 **Pan-Pacific Salt and Pepper Prawns 椒盐虾** 15.95  
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 咕鲁鱼片** 13.95  
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** 15.95/13.95  
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** 15.95  
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** 14.95  
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** 14.95  
crimini mushrooms in a chili pepper sauce surrounded by a circle of steamed broccolis.
- 7 **Sweet and Sour Prawns 咕鲁虾** 14.95  
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** 14.95  
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** 14.95  
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** 14.95  
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 Jumbo Prawn 九层塔虾** 18.95  
Jumbo prawn stir-fried with basil accompanied by a mixture of fresh seasonal vegetables in spicy sauce.
-  12 **Kung Pao Calamari 宫保鱿鱼** 13.95  
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** 13.95/18.95  
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** 14.95  
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** 18.95  
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.

11.45
- 
**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.

12.45
- 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 cool cucumber.

11.45
- 
**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.

11.45
- 
**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.

11.45
- 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.

12.45
- 
**Spicy Beef Stew Noodle Soup 香辣牛腩面**

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

12.45

## Rice, Chow Mein & Chow Fun

<b>Jasmine Rice</b>	1.50	<b>Brown Rice</b>	2.00
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### Fried Rice

<b>Beef, Chicken, Pork, or Vegetable</b>	9.95	<b>Shrimp or Combination</b>	10.95
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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 \$1.50.

<b>Beef, Chicken, Pork, or Vegetable</b>	9.95	<b>Shrimp or Combination</b>	10.95
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### Chow Fun

<b>Beef, Chicken, Pork, or Vegetable</b>	9.95	<b>Shrimp or Combination</b>	10.95
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 **Hot & Spicy**

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We accept Visa or MasterCard  
 Minimum charge per person: \$8  
 Corkage Fee: \$10

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