

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** 8.95
Native to 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** 14.95
A homemade hand-rolled Chinese dumpling filled with a fusion of chopped shrimp, Chinese chives 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)** 7.95
- 4 **Steamed Shrimp Dumplings (6) 鲜虾蒸饺** 9.95
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) 菠菜蒸饺** 8.95
A delicate Chinese pastry filled with lightly seasoned chopped spinach steamed to perfection.
- 6 **Steamed Salmon Dumplings (6) 三文菠菜蒸饺** 9.95
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.
- 7 **Xiao Long Bao with Ground Lamb (4) 羊肉小笼包 (Allow 15-20 minutes to cook)** 7.95
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 椒盐三文鱼** 17.95
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 jalapeño peppers.
- 🔥 2 **Da Lian's Kung Pao Fish 宫保鱼片** 15.95
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 炒三鲜** 20.95
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** 15.95
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) 樟茶鸭** 18.95
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)*

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| 6 |  | 13.95 |
| | 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 |  | 14.95 |
| | Battered cubes of silken tofu fried quickly in hot oil, then tossed with our tangy spicy garlic sauce. | |
| 8 |  | 12.95 |
| 9 |  | 14.95 |
| | Cubes of lean pork cured and smoked in our own kitchen, sauteed with big hunks of leeks, crunchy cabbage squares and quartered mushrooms in a pleasing smoky and spicy sauce. | |
| 10 | Velvet Fish Fillet 葱段鱼片 | 15.95 |
| | A generous portion of white fish meat sauteed with green onions in a simple yet flavorful silky sauce. | |
| 11 |  | 19.95 |
| | 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 | 18.95 |
| | 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 | 18.95 |
| | 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 | 19.95 |
| | 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 |  | 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

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|---|---|-------|
| 1 | Vegetarian Pot Stickers (8) 素锅贴 (Allow 15-20 minutes to cook) | 10.95 |
| | 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) | 10.95 |
| | 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 | 7.95 |
| 4 | Crab Cheese Puffs (8) 炸蟹饺 | 10.95 |
|  5 | Salt & Pepper Chicken Wings (6) 椒盐鸡翅 | 10.95 |
| 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	Prawn	Tofu
鸡松	虾松	豆腐松
14.95	16.95	14.95

Soup

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|---|--|--------|------|-------|-------|
| 1 | Seafood Combo Soup 三鲜汤

A combination of prawns, scallops and calamari in a refreshing broth adorned with freshly diced snow peas and slightly thickened with whipped egg whites. | 1 - 3 | 9.95 | 10.95 | 16.95 |
|  2 | Hot and Sour Soup 酸辣汤

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 | Wonton Soup 馄饨汤

Chicken and shrimp stuffed in a wonton wrapper, dropped in a light chicken broth, balanced with slices of chicken breast, shrimp, mushrooms, zucchinis, and spinach. | | 9.95 | 10.95 | 15.95 |
| 4 | Sizzling Rice Soup 锅巴汤

A quick brew of shredded chicken, shrimp, mushroom, zucchini and spinach in a light chicken broth with pieces of sizzling rice crusts. | | 9.95 | 10.95 | 15.95 |
| 5 | Flower Garden Vegetable Soup 蛋花汤

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 | Spinach and Tofu Soup 菠菜豆腐汤 | | 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 all made in our own kitchen. Add your choice of:

Prawn	木须虾	16.95	Beef	木须牛肉	15.95	
			Chicken	木须鸡肉	14.95	Additional Pancakes: \$.75 each
Tofu	木须豆腐	14.95	Pork	木须猪肉	14.95	

Hot & Spicy 

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Poultry

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| 1 | Chicken Strips on a Sizzling Plate 铁板鸡柳 | 14.95 |
| | 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 | 14.95 |
|  | 3 Sichuan Chicken 四川鸡片 | 14.95 |
| | 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 | 13.95 |
| | 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 garlicky and spicy Kung Pao sauce. | |
| 5 | Chicken with Cashew Nuts 腰果鸡丁 | 13.95 |
| | 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 | 13.95 |
| 7 | Lemon Chicken 柠檬鸡 | 13.95 |
| 8 | Jade Green Chicken 生炒鸡片 | 13.95 |
| | 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 | 13.95 |
| | 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 | 13.95 |
| | 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 | 13.95 |
| | 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 | 13.95 |
| | 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 | 14.95 |
| | 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 | 13.95/ 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 | 14.95 |
| | 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 左宗棠鸡 | 14.95 |
| | 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 | 13.95 |
| | 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 | 13.95 |
| 3 | Sweet and Sour Pork 咕嚕肉 | 13.95 |

Beef

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|----|--|------------------------|
| 1 | Chinese Steak on a Sizzling Plate 铁板牛柳 | 15.95 |
| | 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 | 14.95 / 15.95 |
| 3 | Green Onion Beef or Lamb 葱爆牛肉 / 羊肉 | 14.95 / 15.95 |
| | 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 | 14.95 |
| | 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 | 15.95 |
| | 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 | 14.95 / Seasonal Price |

Vegetables & Tofu

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|----|---|----------------|
| 1 | Tofu on a Sizzling Plate 铁板豆腐 | 13.95 |
| 2 | Vegetarian Clay Pot 素菜豆腐煲 | 13.95 |
| 3 | Braised Eggplant with Tofu in Clay Pot 茄子豆腐煲 | 13.95 |
| 4 | Vegetable Garden 素什锦 | 12.95 |
| | 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 | 12.95 |
| 👉6 | Spicy Garlic Eggplant or with Tofu Added 鱼香茄子 | 12.95 |
| 👉7 | Kung Pao Tofu 宫保豆腐 | 12.95 |
| 👉8 | Ma-Po Tofu 麻婆豆腐 | 12.95 |
| 9 | Braised Tofu with Vegetables 红烧豆腐 | 12.95 |
| | 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 | 12.95 |
| 11 | Shiitake Mushroom and Baby Bok Choy 冬菇白菜 | 13.95 |
| 12 | Vegetarian Jade 雪豆马蹄 | 12.95 |
| | 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 | Salt and Pepper Eggplant 椒盐茄子 | 12.95 |

👉 Hot & Spicy

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Seafood

-  1 **Pan-Pacific Salt and Pepper Prawns 椒盐虾** 16.95
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** 15.95
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** 16.95/15.95
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** 16.95
Slightly battered prawns deep fried to perfection, 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** 16.95
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** 16.95
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** 16.95
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** 16.95
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** 16.95
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** 16.95
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** 18.95
Prawns stir-fried with basil accompanied by a mixture of fresh seasonal vegetables in spicy sauce.
-  12 **Kung Pao Calamari 宫保鱿鱼** 15.95
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** 15.95/20.95
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** 16.95
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** 20.95
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.

13.50
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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.

14.50
- 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.

13.50
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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.

13.50
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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.

13.50
- 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.

14.50
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Spicy Beef Stew Noodle Soup 香辣牛腩面

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

14.50

Rice, Chow Mein & Chow Fun

Jasmine Rice	1.50	Brown Rice	2.00
Fried Rice			
Beef, Chicken,	11.95	Shrimp or	12.95
Pork, or Vegetable		Combination	
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.			
Beef, Chicken,	11.95	Shrimp or	12.95
Pork, or Vegetable		Combination	
Chow Fun			
Beef, Chicken,	12.95	Shrimp or	13.95
Pork, or Vegetable		Combination	

 Hot & Spicy

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We accept Visa or MasterCard
 Minimum charge per person: \$10
 Corkage Fee: \$15

15% gratuity will be added to parties of 5 or more.
 Prices on this menu are subject to change without notice.
 No Personal Checks Accepted