

## Appetizers

### **Seafood Lettuce Wraps \$17.50**

*Crisp lettuce cups served with lobster, shrimp, scallops and vegetables,  
with soy dipping sauce*

### **Tuna Poke \$19.50**

*Sushi grade Ahi, avocado, yuzu, and cilantro served with wonton chips*

## Soups & Salads

### **Hot and Sour Soup \$9.00**

*Chicken breast, Chinese mushrooms, tofu, bamboo shoots,  
garlic and chili oil*

### **Won Ton Soup \$9.50**

*Chicken dumplings, dry scallion, green onion, bamboo shoots, bok choy,  
in a rich chicken broth*

### **Seared Ahi Tuna Salad \$17.50**

*Served on mixed greens with a citrus ponzu dressing*

### **Baby Lettuce & Asian Pear Salad \$11.00**

*Ginger pears, candied walnuts, and baby lettuce tossed  
in a ginger-soy dressing*

## Fish & Shellfish Traditions

### **Cantonese Steamed Lobster \$62.00**

*Served with steamed broccoli and topped with a Cantonese garlic sauce*

### **Mixed Seafood Selection \$59.00**

*Lobster, jumbo shrimp, scallops tossed in white wine sauce,  
served on a bed of pan-fried noodles*

### **Wok Seared Grouper \$50.00**

*Grouper filet and bok choy topped with garlic sauce*

### **Red Curry Shrimp \$52.00**

*Jumbo shrimp tossed with asparagus, mushrooms and bell peppers  
in an Asian red curry sauce*

### **Honey Shrimp & Candied Walnuts \$52.00**

*Tossed in a special sauce with honey glazed candied walnuts*

### **Lemon-Pepper Scallops \$52.00**

*Jumbo scallops tossed in a black pepper sauce*

*A 15% gratuity is automatically added to all food and beverage checks.*

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## **Dim Sum**

*Cantonese for “Hearts Delight” is traditional Chinese cuisine which includes a variety of small, mouth-watering dishes.*

*Shrimp Hargow \$9.95      Vegetable Bao \$6.95      Pork Potstickers \$7.95*

*Chicken Potstickers \$7.95      BBQ Ribs \$8.95      Chicken Spring Rolls \$7.95*

*Avocado Egg Rolls \$8.95      Candied Beef Skewers \$8.95      Spicy Chicken Dumplings \$6.95*

*Hoisin Beef Bao \$8.95      Lobster Shu Mei \$10.95      Kung Pao Chicken Bao \$7.95*

*Scallion Rolls \$6.95      Crab Wontons \$9.95      Peanut Butter Dumplings \$7.95*

## **Chop Stix Custom Grill**

### **Grills**

*New York Steak \$48.00*

*Grouper Filet \$50.00*

*Chicken Breast \$34.00*

*Select one of Chop Stix favorite grills, cooked to your specification,  
Choose a signature rub or sauce*

### **Sauce or Rub**

*Szechwan Spice*

*Lemon Pepper Spice*

*Asian Garlic Spice*

*Teriyaki Sauce*

*Black Pepper Sauce*

*Tropical Mango Salsa*

*Ponzu Sauce*

### **Side Dishes**

*Asparagus \$8.50*

*Broccoli \$8.50*

*Mushrooms \$8.50*

**Bok Choy \$8.50**  
**Sugar Snap Peas \$8.50**

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*D.J. Cheek, Chef de Cuisine*

*Elizabeth Seymour, Restaurant Manager*

### **Meats & Poultry Traditions**

**Honey-Garlic Chicken \$32.00**  
*Glazed chicken topped with sesame seeds*

**General Tao Chicken \$34.00**  
*Wok fried chicken and broccoli in a spicy sweet and sour sauce*

**Kung Pao Chicken \$32.00**  
*Chicken, bell peppers, onion and peanuts tossed in a spicy soy chili sauce*

**Coconut Curry Chicken with Mangos \$34.00**  
*Light sweet curry and chicken tossed with fresh mango*

**Caramelized Hoisin Beef \$40.00**  
*Wok seared beef, asparagus and mushrooms, tossed in Hoisin flavored soy sauce*

**Mongolian Beef \$37.00**  
*Wok seared beef, tossed with onion and mushrooms in a spicy stir fry sauce*

**Hong Kong Steak \$48.00**  
*Tender New York strip steak stir fired with peppers and onions in a garlic pepper sauce*

### **Rice, Meins & Noodles**

**Lo-Mein \$27.00**  
*Soft egg noodles tossed with baby bok choy, onions, and bean sprouts*  
*Please choose (Chicken, Beef, Shrimp or Tofu)*

**Singapore Fried Rice Noodles \$22.00**  
*Shrimp, chicken, vegetables tossed in spicy yellow curry sauce*

**Yan Chow Egg Fried Rice \$17.00**  
*Chinese sausage, Edamame beans, bean sprouts, and Chinese cabbage tossed with spices*

**Udon Noodles \$30.00**  
*Udon noodles tossed with bean sprouts, onions and mushrooms*

**Pad Thai \$33.00**  
*Classic Pad Thai tossed with chicken and shrimp, garnished with  
peanuts and cilantro*

**Vegetables & Tofu**

***Steamed Baby Bok Choy \$12.50***

*Vegetarian oyster sauce*

***Coconut Curry Vegetables with Tofu \$14.50***

***Japanese Eggplant \$15.00***

*In a spicy garlic sauce*

***Stir-fried Gai Lan (Chinese Broccoli) \$12.50***

*Vegetarian oyster sauce*

***D.J. Cheek, Chef de Cuisine***

***Elizabeth Seymour, Restaurant Manager***