



Lunch & Early Bird

Lunch: Tue – Fri 11:30am – 3:00pm

Early Bird: Tue – Fri 11:30am – 6:00pm; Sat & Sun 12:00pm – 3:00pm
(Except Festivals)

Soups (Not served with fried noodles)

- S5 Chicken with Asparagus... \$3.50
- S12 Chicken and Corn... \$3.25
- S7 Chicken with Seaweed... \$3.25
- S3 Crab Meat and Corn... \$3.50
- S2 Egg Drop... \$3.00

- S11* Hot & Sour... \$3.25
- S17 Seafood Noodle (for 2)... \$12.95
- S20 Shi-Jin Wonton (for 2)... \$10.95
- S9 Vegetable and ToFu... \$3.00
- S1 Wonton... \$3.00

Appetizers

- A1 Barbecued Ribs (4)... \$6.95
- A2 Egg Roll (1)... \$3.00

Dumpling (4) pan-fried or steamed:

- A3 Pork... \$4.50
- A4 Vegetables... \$4.25

Spring Roll (1):

- A5 Pork or Chicken... \$3.00
- A6 Shrimp... \$3.25
- A8 Vegetables... \$3.00

A19* **Sichuan Wonton (4)** – Pan-fried wontons in a spicy Sichuan sauce. A very popular item from Sichuan Province... \$4.50

A20 **Cheese Dumplings (4)** – Fried dumplings filled with assorted cheese and real crab meat... \$4.50

A21 **Scallion Pancake** – Made with scallions in blended flour, but no cheese... \$3.95

A24* **Seaweed Salad** – Green seaweed shreds tossed with fresh ginger and carrots in a light dark vinaigrette sauce. Touched up with sesame seeds and a drop of chili oil... \$4.50

A26* **Cold Noodle with Peanut Paste** – Chilled noodle topped with bean sprouts and scallions in a thick peanut butter sauce... \$4.50

Chicken

Lunch: \$7.75

Early Bird: \$9.75

- C4* Chicken in Black Bean Sauce
- C7* Chicken in Garlic Sauce
- C2 Chicken with Cashew
- C11 Chicken with Mixed Vegetables
- C13* Curried Chicken
- C22 Sweet and Sour Chicken

C14* **General Tso's Chicken** – One of the most popular hot and spicy dishes from the Sichuan cuisine. At Yen Yen, we make it even better.

C3* **Chen-Du Chicken** – Chicken chunks stir-fried quickly with sweet peppers and onions in our Chef's newly created barbecue sauce. An old dish prepared in a new way.

C1 **Champagne Chicken** – Slices of chicken breast, skillfully sautéed with pea pods, strawberries, and scallion stalks in a champagne sauce. Don't overlook this delicacy.

Beef

Lunch: \$8.25

Early Bird: \$10.50

- B8 Beef with Broccoli
- B4 Beef with Chinese Black Mushroom

- B7 Beef with Assorted Mushrooms
- B1 Pepper Steak

Pork

Lunch: \$7.75

Early Bird: \$9.75

- P6 Moo Shu Pork with Pancakes
- P16 Sweet and Sour Pork

P17* **Pork Shred in Yee Lo Sauce** – Marinated pork tenderloin sautéed with fresh asparagus, onions, and sweet peppers in a zesty and spicy sauce.

*Hot & Spicy

Duck \$12.75

D3 **Pressed Duck** – Boneless duck meat, thinly coated with a specially blended flour, then deep-fried and served in a delicious brown sauce with a garnish of pineapple rings.

D4* **Ginger Duck** – Tender slices of duck meat stir-fried with fresh ginger, scallions, and sweet onions in a ginger-flavored sauce. Enhanced with home-made Chinese pickled greens. A popular dish from Cantonese cuisine.

Lamb \$12.75

Y1* **Hunan Lamb** – Tender slices of lamb meat marinated with Hunan spices, stir-fried with sweet peppers, onions, and bamboo shoots in a hot and spicy Hunan sauce. One of the most popular dishes from Hunan province.

Shrimp

Lunch: \$8.50

Early Bird: \$10.95

H7* **Shrimp in Black Bean Sauce**

H14 **Shrimp with Fresh Mushroom**

H10 **Shrimp with Cashew**

H15 **Shrimp with Vegetables**

Prawn - Market Price

Lunch: 4 pc

Early Bird: 5 pc

H5 **Snow White Prawn** – Succulent prawns, slit and flour-dusted, quick-fried on both sides, then tossed over by our Chef's secret cream sauce and topped with sesame seeds. This is a world renowned dish from New York City.

H8* **Yee-Lo Prawn** – Looking for something exotic? Stir-fried Sichuan peppercorns, garlic, and chili peppers until fragrant, then add succulent prawns, shredded onions, red peppers, and Chinese black mushrooms over a high flame.

H2* **Da-Chien Prawn** – Thinly breaded jumbo shrimp stir-fried with sweet peppers in Da-Chien's specially created spicy sauce.

Seafood - Market Price

E13 **Scallop with Fresh Asparagus**

E6* **Ma-La Scallop** – Tender and juicy scallops stir-fried with pea pods, sweet peppers, and onion in a combination of mustard and sesame sauce. Empowered with a wisp of Sichuan peppercorns. Look out!

E15* **Scallop in Black Bean Sauce**

E9* **Pan-seared Fish Fillet in Black Bean Sauce**

E20 **Steamed Fish Fillet with Ginger and Scallion**

E11 **Savory Scallop** – Rotund sea scallops coated with specially blended flour, deep-fried to preserve its natural freshness then sautéed in a mildly piquant sauce.

E1 **Mango Fish** – Fresh fish filet, thinly breaded, pan-seared slowly to create a slightly crunchy texture outside. Served in a sauce blended with fresh mango, red peppers, and scallions. It's truly a delectable palate pleasing treat!

Vegetables

Lunch: \$7.25

Early Bird: \$8.95

V3 **Bean Curd and Vegetables**

V13 **Moo Shu Vegetables with Pancakes**

V9* **Chinese Eggplant in Garlic Sauce**

V15 **Sautéed Assorted Vegetables**

V14 **Mustard Green in Oyster Sauce**

V17 **Sautéed Baby Bok Choy with Garlic**

Noodles

Choice of Noodles:

Chow Fun (Fettucini); Lo Mein (Spaghetti); Rice Vermicelli (Angel Hair)

Served With:

N74 **Assorted Meats and Shrimp**... \$ 11.25

N70 **Pork or Chicken**... \$ 8.95

N75 **Assorted Seafood**... \$ 12.75

N72 **Shrimp**... \$ 10.50

N71 **Beef**... \$ 8.95

N73 **Veggie**... \$ 8.95

N78 ***Ja-Jiang Mein** – Soft noodles stir-fried with ground pork, chopped onions, mushrooms, crushed ginger, green peas, and Beijing bean paste. Touched up with a hint of Sichuan chili pepper. This is Jennie's favorite noodle dish... \$ 8.95

*Hot & Spicy