Shanghai’s appetizers, soups, entrées, sauces are all homemade and every entrée is individually prepared to ensure freshness and quality.

**頭擡 Appetizers** Begin your meal with one or more of these taste tempting appetizers.

**Assorted Hot Appetizers** Crab rangoons (2), egg rolls (2), fantail shrimp (2) satay beef (2) and spareribs (2). (Serves Two) 14.00

- **Crab Rangoons (6)** Crab meat (imitation) and cream cheese wrapped in a crispy crust. 7.00
- **Fantail Shrimp (6)** Jumbo shrimp (size 16/20) deep-fried in a golden batter. 8.00
- **Fried Chicken Wings (6)** Lightly battered and deep-fried to perfection. 7.00
- **Pot Stickers (6)** Seared dumplings filled with ground pork, vegetables, and then served with a concoction of soy sauce, ginger and green onions. 9.00
- **Satay Beef (5)** Flank beef sautéed in barbecue sauce. 7.00
- **Satay Chicken (6)** Chicken tenders sautéed in barbecue sauce. 7.00
- **Shanghai Egg Rolls (2)** Deep-fried rolls filled with ground beef and shredded vegetables. 3.00
- **Shrimp Rolls (2)** A combination of cream cheese, three kinds of crab, green onions and seasoning wrapped around a jumbo shrimp (size 16/20) in a light crust that is fried to perfection. 7.00
- **Shrimp Toast (4)** Delicious golden triangles of toast deep-fried in an egg batter mixture of minced shrimp & garlic. 8.00
- **Spareribs Cantonese (4)** Spareribs marinated in soy sauce, honey, spices and slowly roasted to perfection. 8.00

**湯 Soup** No meal is complete without one of our traditional soups sure to please.

- **Egg Drop Soup** A collection of carrots, corn and peas in an egg-flower broth. 3.00
- **Hot & Sour Soup** Spicy Szechwan soup with shredded pork, mushrooms, bamboo and bean curd in a rich egg-flower broth topped with green onions. 3.00
- **Wonton Soup** Ground pork surrounded in a wonton wrap, dropped into chicken broth, topped with eggs, green onions and shredded pork. 3.00
- **Chicken Sizzling Rice Soup** Golden rice sizzles in a rich broth with slices of chicken and vegetables. (Serves Two) 7.00
- **Hot & Sour Seafood Soup** Spicy Szechwan soup with shrimp, scallops, crab meat, mushrooms, bamboo and bean curd in a rich egg-flower broth. (Serves Two) 9.00
- **Shrimp Sizzling Rice Soup** Golden rice sizzles in a rich broth with shrimp and vegetables. (Serves Two) 8.00
- **Vegetables Sizzling Rice Soup** Golden rice sizzles in a rich broth with a collection of mushrooms, bamboo shoots, snow peapods and other vegetables. (Serves Two) 7.00

Please note there is a split charge of $ 3.00 without additional soup or appetizer ordered.

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Chef’s Favorites

(Please allow 10 to 15 minutes for preparation)

Chef’s Favorite Entrées are served with Egg Drop or Hot & Sour Soup, Crab Rangoon, Egg Roll, Steamed Rice & Fortune Cookie.

Black Bean Sauce
Fresh garlic and a touch of preserved black beans are tossed into the wok until golden brown along with bell peppers, carrots, bamboo shoots, water chestnuts, celery and onions seasoned with a mouth-watering black bean sauce.

Double Fried Noodles
A mixture of vegetables stir-fried with a special brown sauce then tossed over a bed of cooked noodles that has been slightly deep-fried so textures will both be soft and crunchy.

Crispy Noodles
A variety of vegetables such as carrots, broccoli, celery, bamboo shoots, peapods, water chestnuts and baby corn stir-fried in a special brown sauce then tossed over a bed of thin crispy egg noodles.

Crispy Prawns
Lightly breaded succulent prawns (size 16/20) deep-fried to perfection then tossed into the wok along with golden brown cloves of garlic and onions stir-fried with a variety of Chinese seasoning.

Crispy String Beans
Fresh string beans combined with shredded celery, carrots, onions, bamboo shoots then stir-fried with a touch of garlic and seasoning.

Egg Foo-Yung
A mixture of eggs, shredded celery, cabbage and carrots, onions along with bamboo shoots then pan fried into a round patty until golden brown. A flavorful brown sauce mixed with peas, carrots and mushrooms spilling over the patty.

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特 別 介 紹 Chef’s Specialties

Chef Specialty Entrées are served with Egg Drop or Hot & Sour Soup, Crab Rangoon, Egg Roll, Steamed Rice & Fortune Cookie.

Choa Ha Luk
Succulent breaded shrimp stir-fried with fresh tomatoes, bell peppers, carrots, white onions and water chestnuts in a light sweet & sour sauce. 16.00

Crispy Duck
Half a duck (with bone) marinated in aromatic spices, steamed and deep-fried to crispness. 16.00

Oyster Duck
Marinated slices of tender duck sautéed in an oyster sauce then stir-fried with snow pea pods, carrots, celery, mushrooms, onions, bamboo shoots and water chestnuts. 16.00

Happy Family
Beef, chicken, crab meat, scallops and shrimp stir-fried with a combination of fresh vegetable in a brown sauce. 16.00

Kung Bao Shrimp and Chicken
The famous Kung Bao dish with diced chicken and shrimp stir-fried with dice carrots, water chestnuts, celery and peanuts combined with scorched red peppers. 16.00

Shrimp, Beef and Broccoli
Shrimp and beef sautéed with broccoli, then seasoned with soy sauce, minced ginger and garlic. 16.00

Shrimp with Lobster Sauce
Juicy shrimp stir-fried with an egg-flower sauce, water chestnuts, mushrooms, carrots and peas. 16.00

Shrimp in Velvet Sauce
Marinated shrimp sautéed with water chestnuts, mushrooms, snow pea pods, carrots, broccoli, celery and baby corn in an egg-white sauce. 16.00

Scallops in Velvet Sauce
Marinated scallops sautéed with water chestnuts, mushrooms, snow pea pods, carrots, broccoli, celery and baby corn in an egg-white sauce. 18.00

Szechwan Prawns
Jumbo succulent shrimp (size 16/20) sautéed with red ginger and garlic sauce then stir-fried with peas, water chestnuts, carrots, baby corn and onions. 18.00

Three in a Nest
Beef, scallops and shrimp sautéed with snow peas, mushrooms, celery, water chestnuts, baby corn, onions and served in a bird’s nest. 16.00

Three Ingredients
Shrimp, scallops and crab meat blended with vegetables in a delightful wine sauce. 16.00

Triple Delight
Beef, chicken and shrimp sautéed with broccoli, bamboo shoots, water chestnuts, carrots, snow pea pods, mushrooms, baby corn & onions in a flavorful brown sauce. 16.00

Two Flavors Chicken
(Kung Bao Chicken & Chicken with Snow Pea Pods)
Two different chicken tastes: One hot & spicy, the other mild & delicate. 16.00

Two Flavors Shrimp
(Szechwan Prawns & Shrimp with Snow Pea Pods)
Two different shrimp tastes: One sweet, sour & spicy, the other mild & delicate. 17.00

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特 別 介 紹 Chef’s Specialties
Chef Specialty Entrées are served with Egg Drop or Hot & Sour Soup, Crab Rangoon, Egg Roll, Steamed Rice & Fortune Cookie.

GOVERNOR’S
Batter-dipped (pork, chicken, beef, shrimp or scallops) sautéed with sliced bell peppers, carrots, water chestnuts, baby corn, mushrooms and onions stir-fried with minced ginger and garlic.

LEMON
Succulent pieces of batter-dipped (pork, chicken, beef, shrimp or scallops) sautéed in a lovely lemon-flavored sauce.

ORANGE
Your choice (pork, chicken, beef, shrimp or scallops) lightly breaded sautéed with dried orange peel, then stir-fried in a coating of sweet & spicy sauce.

SESAME
Tender pieces of (pork, chicken, beef, shrimp or scallops) breaded and fried to golden brown then tossed into a special savory and sweet sauce with a touch of garlic and sesame seeds.

VEGETABLES

<table>
<thead>
<tr>
<th>Item</th>
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<tbody>
<tr>
<td>Tofu</td>
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<td>Chicken</td>
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<td>Pork</td>
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<td>Shrimp</td>
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<tr>
<td>Scallops</td>
<td>18.00</td>
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Chow Mein
A mixture of bamboo shoots, cabbage, celery, onions, carrots, bean sprouts & mushrooms mingle together in a brown sauce topped with crispy noodles.

Lo Mein
A variety of cabbage, green onions, bamboo shoots, bean sprouts, carrots, mushrooms & celery stir-fried with soft noodles that has been flavorful seasoned.

Fried Rice
An array of carrots, peas, onions & eggs stir-fried together with rice until golden.

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晚餐選擇  Dinner Selections

Dinner Selection Entrées are served with Egg Drop or Hot & Sour Soup, Steamed Rice and Fortune Cookie.

### Almond
Diced water chestnuts, celery, carrots and roasted almonds stir-fried in a garlic flavored sauce.

### Bell Peppers
An array of carrots, green peppers and white onions in a sautéed brown sauce.

### Broccoli
Broccoli in seasoned soy sauce, minced ginger and garlic in a brown sauce.

### Cashew
Diced water chestnuts, celery, carrots and roasted cashews stir-fried in a garlic flavored sauce.

### Empress
Mildly spicy dish of batter-dipped (chicken, pork, beef, shrimp or scallops) stir-fried with broccoli, carrots and onions in three flavor sauces (sweet, sour & spicy).

### Garlic
Diced water chestnuts, celery, carrots and sliced mushrooms sautéed in a garlic sauce.

### Home Style
A variety of shredded carrots, celery, onions and Chinese seasoning to create a zesty flavor.

### Hot Braised
Golden battered-dipped of (chicken, pork, beef, shrimp or scallops) combined with carrots, peas and onions stir-fried with a rich spicy brown sauce.

### Hunan
An array of broccoli, baby corn, green peppers, mushrooms, water chestnuts, onions, celery & carrots stir-fried in a rich spicy brown sauce.

### Kung Bao
The famous Kung Bao Dish stir-fried with diced carrots, water chestnuts, celery and peanuts along with scorched red pepper in a brown sauce.

### 蔬菜 Tofu 12.00
### 群肉 Chicken 12.00
### 鹽肉 Pork 12.00
### 牛肉 Beef 13.00
### 海鮮 Shrimp 14.00
### 海鮮 Scallops 16.00

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晚 餐 選 擇  Dinner Selections

Dinner Selection Entrées are served with Egg Drop or Hot & Sour Soup, Steamed Rice and Fortune Cookie.

Mixed Vegetables
An array of mixed vegetables stir-fried in a brown sauce (beef or pork) or creamy white sauce (chicken, scallops or shrimp).

Mongolian
Sautéed with green & white onions, garnished with white rice noodles.

Peking Sauce
A combination of bamboo shoots, scallions, carrots, mushrooms and ginger in a sweet brown bean sauce.

Pineapple
Batter-dipped items of your choice stir-fried with an exotic pineapple sauce.

Mu Shu
Scrambled eggs and scallions complimented with mushrooms, green Mandarin pancakes, hoisin sauce & crushed peanuts.

Snow Pea Pods
Pea pods stir-fried with bamboo shoots and water chestnuts in a creamy white sauce (beef or pork will be served in a rich brown sauce).

Sweet & Sour
Golden battered beef, chicken tenders, pork sirloin, shrimp or scallops combined with pineapple, bell peppers, carrots and onions in an exotic sweet & sour sauce.

Twice Cooked
A medley of mushrooms, carrots, cabbage, celery onions, bamboo shoots, water chestnuts and bell peppers in a hot & spicy bean sauce with garlic.

Two Delights
A mixture of snow pea pods, mushrooms and bamboo shoots stir-fried in a brown sauce.

Willow
Snow pea pods, carrots, celery, mushrooms, onions, baby corn & water chestnuts stir-fried in a satay sauce.

Yu Hsiang
Sautéed with minced mushrooms, bamboo shoots, broccoli, waterchestnuts, carrots, celery, bell peppers, onions and ginger in a sweet garlic sauce, seasoned with Szechwan peppercorns.

<table>
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<tr>
<th>蔬菜</th>
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<tr>
<td>雞肉</td>
<td>Chicken</td>
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<td>Pork</td>
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Indicates Hot & Spicy Dish
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蔬 菜 Vegetables
All Vegetable Entrées are served with Egg Drop or Hot & Sour Soup, Steamed Rice and Fortune Cookie.

**Snow Pea Pods**
Fresh snow pea pods combined with water chestnuts, mushrooms and carrots are tossed into a creamy white sauce. 12.00

**Ma Pow Bean Curd**
A very hot dish made with fresh bean curd, peas, diced carrots and onions combined with crushed hot red peppers. 12.00

**String Beans**
Fresh string beans combined with celery, carrots, bamboo shoots and onions stir-fried with a touch of garlic and seasoning. 12.00

**Yu Hsiang Broccoli**
Fresh broccoli, carrots, mushrooms, celery, bell peppers, bamboo shoots, water chestnuts and onions in a spicy ginger and garlic sauce with Szechwan peppercorns. 12.00

**Hunan Vegetables**
Baby corn, green peppers, mushrooms, water chestnuts, onions, broccoli, celery, cabbage, snow pea pods, bamboo shoots & carrots stir-fried in a rich spicy brown sauce. 12.00

**Mixed Vegetables**
An array of fresh mixed vegetables stir-fried in a creamy white wine sauce. 12.00

*(soup is not substitutable)*
Upgrade steamed rice to fried rice. 1.00+
Extra nuts (almonds, cashews or peanuts). 2.00+
Extra meat (chicken, beef & pork). 2.00+
Extra seafood (1 kind). 3.00+
Extra seafood (combo). 6.00+
Extra combination (beef, chicken & shrimp). 4.00+
Extra vegetable (one kind). 1.00+
Extra vegetables (two or more kind). 3.00+
Extra fried wonton squares (a cup). 1.00+
Extra white rice (one scoop). 1.50+

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Welcome to Shanghai Chinese Restaurant

We opened our doors to customers in September 2002 serving a blend of the finest Szechwan, Hunan, Mongolian, Cantonese cuisine.

Less than a year later in July 2003, Shanghai completed an expansion to accommodate our growing customer base.

In September 2014, we added a Vietnamese menu due to an overwhelming number of suggestions from family & friends who have tasted our chef’s Vietnamese cuisine.

We strive to provide the finest Chinese cuisine by using ingredients of the highest quality, cooked with skill and finesse, an excellent dining experience and a warm and friendly atmosphere.

THANK YOU for allowing us to bring you the foods from our culture!

PLEASE ENJOY!

Please note there is a split charge of $3.00 without additional soup or appetizer ordered.

Indicates Hot & Spicy Dish

**Shanghai Family Dinner**

All family dinners are served with a variety of Five Different Appetizers Egg Drop or Hot & Sour Soup, Steamed Rice & Fortune Cookie.

A. Dinner for Two 32.00
   - Chicken with Vegetables
   - Mongolian Beef

B. Dinner for Three 48.00
   - Chicken with Vegetables
   - Mongolian Beef
   - Sweet & Sour Pork

C. Dinner for Four 64.00
   - Chicken with Vegetables
   - Mongolian Beef
   - Sweet & Sour Pork
   - Mixed Vegetables

D. Dinner for Five 80.00
   - Chicken with Vegetables
   - Mongolian Beef
   - Sweet & Sour Pork
   - Mixed Vegetables
   - Happy Family

E. Dinner for Six 96.00
   - Chicken with Vegetables
   - Mongolian Beef
   - Sweet & Sour Pork
   - Mixed Vegetables
   - Happy Family
   - Empress Chicken

F. Dinner for Seven 112.00
   - Chicken with Vegetables
   - Mongolian Beef
   - Sweet & Sour Pork
   - Mixed Vegetables
   - Happy Family
   - Empress Chicken
   - Sweet & Sour Shrimp

G. Dinner for Eight 128.00
   - Chicken with Vegetables
   - Mongolian Beef
   - Sweet & Sour Pork
   - Mixed Vegetables
   - Happy Family
   - Empress Chicken
   - Sweet & Sour Shrimp
   - Sesame Beef
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 представляет Горячий и Сырцовый Блюдо