

DINNER VEGETARIAN

V-1	BOK-CHOY WITH PORTABELLO MUSHROOMS <i>Portabello mushrooms sauteed in a savory oyster flavored sauce and served over a bed of baby Bok-Choy</i>	16.00
V-2	* HUNAN MIXED VEGETABLES <i>Fresh mixed vegetables wok-stirred in Chef's spicy hot pepper sauce</i>	15.00
V-3	VEGETABLE DELIGHT <i>Fresh picked vegetables and fried tofu wok-stirred in light wine sauce</i>	15.00
V-4	* MALA STRING BEANS <i>Fresh beans toss-fried with garlic and spices</i>	15.00
V-5	* ASIAN EGGPLANT IN GARLIC SAUCE <i>Asian eggplant, bell peppers, woodears and water chestnuts wok-stirred in hot spicy garlic sauce</i>	15.00
V-6	* SPICY POT OF GOLD <i>Sliced tofu deep fried until golden brown and stir-fried with assorted vegetables in a hot delicate sauce</i>	15.00
V-7	* TOFU SZECHUAN STYLE <i>Spicy tofu and mushrooms with Szechuan hot peppers</i>	15.00

NOODLES & RICE

NR-1	FRIED RICE HUNAN STYLE <i>Fried rice with shrimp, beef, chicken and vegetables</i>	13.00
NR-2	LO MEIN HUNAN STYLE <i>Soft fresh noodles with shrimp, chicken, beef and vegetables</i>	17.00
NR-3	BEEF CHOW HO FUN <i>Soft fresh wide rice noodles with tender beef slices, bean sprouts and scallions</i>	17.00
NR-4	* SINGAPORE STYLE CHOW MEI FUN (OR HO FUN) <i>Curried rice noodles with chicken and shrimp, egg and green onions</i>	17.00
NR-5	PAN FRIED NOODLES <i>Delicate egg noodles pan fried with beef, shrimp, chicken and vegetables</i>	17.00
NR-6	SZECHUAN SESAME NOODLES WITH CHICKEN <i>Fresh noodles with spicy peanut sauce, chicken and bean sprouts</i>	17.00
NR-7	* RED CHILI CURRY NOODLES <i>Hot! Soft angel-hair rice noodles, sauteed with chicken, julienned bell peppers, aromatic red chili curry, fresh basil, cilantro, egg and lemon grass</i>	17.00
NR-8	PAD THAI NOODLES <i>Linguini style Thai rice noodles sauteed in Chef's special Pad Thai sauce with bean sprouts, tamarind, scallions, egg, and garlic, and topped with crushed peanuts, and garnished with a wedge of lime</i>	Shrimp 20.00 Chicken 17.00 Vegetarian 16.00

FIRE POTS

F-1	CHEF'S VEGETARIAN SPECIAL FIRE POT <i>Tofu, zucchini, Shitake mushrooms, napa, baby corn and Asian eggplant</i>	17.00
F-2	SEAFOOD FIRE POT <i>Shrimp, scallops, surimi (imitation crab meat), tofu, Chinese mushrooms and napa</i>	21.00
F-3	HAPPY FAMILY FIRE POT <i>Beef, chicken, shrimp, fresh mushrooms, napa, tofu and broccoli</i>	20.00

* Specify Mild, Medium or Hot

DINNER THAI ENTREES

SATAY (SWEET & SPICY)
Your choice of Chicken, Beef, Shrimp, or Scallops wok-sizzled, with a Thai satay sauce, a flavorful sauce containing fresh lemon grass, galangal (Thai ginger), Asian ginger, shallots, and a dash of chopped roasted peanuts

	Dry	Wet (over fresh noodles)
Chicken	17.00	18.00
Beef	18.00	18.00
Scallops	20.00	21.00
Shrimp	20.00	21.00

* **BANGKOK DUCK**
Half a roasted duck, finished on the char-grill, cut into sections, then wok-sizzled with hot masaman curry, coconut milk, crushed peanuts, onions, green beans, tomatoes

23.00

PINEAPPLE CHICKEN OR SHRIMP (SWEET & SPICY)
Your choice of Chicken or Shrimp, wok-sizzled, then stir-fried with green and red bell peppers, Spanish and spring onions, and pineapple in a pineapple chili sauce

Chicken 18.00 • Shrimp 20.00

BASIL CHICKEN OR SHRIMP (MILD & SAVORY)
Your choice of Chicken or Shrimp, wok-sizzled with zucchini, tomatoes, green bell peppers, bamboo shoots, Spanish and spring onions in a mild fresh basil sauce

Chicken 17.00 • Shrimp 20.00

PAD THAI CHICKEN, SHRIMP OR VEGETARIAN (MILD)
Your choice of Chicken, Shrimp, or Vegetarian wok-tossed with Thai rice noodles, spring onions, egg, in a tamarind sauce, crushed peanuts and a lime wedge

Chicken 17.00 • Shrimp 22.00 • Vegetarian 16.00

SWEET CHILI CHICKEN OR PRAWNS (SWEET AND SPICY)
Your choice of Chicken or Shrimp, breaded and fried 'til crispy, then tossed in a sweet chili sauce. Served on a bed of shredded lettuce

Chicken 17.00 • Prawns 23.00

* **NAMYA (YELLOW) CURRY WITH NOODLES (HOT!)**
Your choice of Chicken or Shrimp, wok-sizzled, then stir-fried with green and red bell peppers, tomatoes, bamboo shoots, Spanish and spring onions, in hot Namya yellow curry sauce with coconut milk and fresh Thai basil, served over fresh noodles

Chicken 18.00 • Shrimp 21.00

* **GREEN CURRY CHICKEN, BEEF OR SHRIMP (HOT!)**
Your choice of Chicken, Beef or Shrimp, wok-sizzled with hot green curry, then stir-fried with green beans, tomatoes, red bell peppers, coconut milk, bamboo shoots, Spanish and spring onions, and fresh Thai basil

Chicken 17.00 • Beef 19.00 • Shrimp 20.00

* **PENANG (RED) CURRY CHICKEN, BEEF, OR SHRIMP (HOT!)**
Your choice of Chicken, Beef or Shrimp, wok-sizzled with hot Penang red curry, then stir-fried with green beans, tomatoes, red bell peppers, bamboo shoots, coconut milk, Spanish and spring onions, and fresh Thai basil

Chicken 17.00 • Beef 19.00 • Shrimp 20.00

NEWLY ADDED!

NA-1	MOO SHU LAMB <i>Sliced lamb sauteed with Chinese vegetables, cabbage, egg, and hoisin sauce. Served with Mandarin pancakes and a side of hoisin (4 pancakes)</i>	19.00
NA-2	MOO SHU VEGETARIAN <i>Chinese vegetables, cabbage, egg, and hoisin sauce. Served with Mandarin pancakes and a side of hoisin (4 pancakes)</i>	15.00
NA-3	MOO SHU SHRIMP <i>Jumbo shrimp sauteed with Chinese vegetables, cabbage, egg, and hoisin sauce. Served with Mandarin pancakes and a side of hoisin (4 pancakes)</i>	20.00
NA-4	SESAME BEEF <i>Sliced beef, lightly fried until crispy, then wok-tossed in a dark sweet glaze and tossed with toasted sesame seeds</i>	19.00
NA-5	SESAME CHICKEN <i>Sliced chicken, lightly fried until crispy, then wok-tossed in a dark sweet glaze and tossed with toasted sesame seeds</i>	18.00
NA-6	SESAME SHRIMP <i>Jumbo shrimp, lightly fried until crispy, then wok-tossed in a dark sweet glaze and tossed with toasted sesame seeds</i>	20.00
NA-7	* BALADO LAMB <i>Sliced lamb, wok-sizzled with hot peppers, Spanish onion, green peas, and spring onion in Chef's spicy tomato-based Balado sauce. Served over noodles</i>	20.00

* Specify Mild, Medium or Hot



TAKE-OUT MENU

Our New Hours
3pm - 9:30pm
Sunday 3pm - 9pm

(440) 247-0808

Fax (440) 247-9133
508 East Washington Street, Chagrin Falls, Ohio 44022

HunanbytheFalls.com



DINNER

Make any entrée a complete dinner for an additional \$13.00. Includes deluxe wonton or hot and sour soup, crispy spring roll, spare rib, and fried rice.

APPETIZERS

A-1	CRISPY SPRING ROLLS (2) <i>Crispy spring roll filled with chicken, shrimp and vegetables</i>	9.00
A-2	CRISPY VEGETABLE SPRING ROLLS (2) <i>Crispy spring roll filled with vegetables</i>	9.00
A-3	SEAFOOD EGG ROLLS (2) <i>Crispy jumbo shrimp, scallop, and crabstick egg rolls garnished with diakon radish slaw and served with a sweet chilli/wasabi sauce</i>	13.00
A-4	THAI CHICKEN WINGS <i>Crispy chicken wings tossed in a sweet Thai chili sauce</i>	12.00
A-5	SHRIMP STICKS (4) <i>Fresh shrimp wrapped with a thin crispy noodle and delicately deep fried</i>	8.00
A-6	SPINACH POT STICKERS (6) <i>Pan fried dumplings filled with spinach and cream cheese</i>	11.00
A-7	POT STICKERS (6) <i>Pan fried dumplings filled with ground meat and vegetables basil, shallots, Thai fish sauce and water chestnuts</i>	11.00
A-9	SZECHUAN SESAME NOODLES <i>Noodles served with spicy peanut sauce with bean sprouts and scallions</i>	10.00
A-10	JADE MINCED CHICKEN (4) <i>Stir-fried minced chicken and vegetables with flavorful spicy sauce served in a lettuce wrapper</i>	12.00
A-11	SPARE RIBS (5) <i>Tangy, succulent ribs, barbecued in Chef Chau's special sauce</i>	13.00
A-12	CRAB RANGOON (6) <i>Crisp noodle shells filled with crab, cream cheese and green onion</i>	8.00
A-13	TERIYAKI BEEF OR CHICKEN ON A STICK (4) <i>Thin sliced and marinated beef or chicken grilled on a stick</i>	11.00
A-14	STEAMED SHRIMP DUMPLINGS (8) <i>Delicious shrimp dumplings in delicate translucent wrappers, served with a sweet soy based sauce</i>	12.00
A-15	KOREAN BARBECUED BEEF RIBLETS <i>Marinated beef rib strips char grilled and cut between the bones for easy eating</i>	16.00

SOUPS

S-1	* HOT AND SOUR SOUP <i>Hot! Tofu, woodears, fresh mushrooms, bamboo shoots and tiger lily</i>	7.00 <i>pint</i>	11.00 <i>quart</i>
S-2	DELUXE WONTON SOUP <i>Fresh hand-made shrimp, chicken and pork-filled wontons in rich chicken broth</i>	7.00 <i>pint</i>	11.00 <i>quart</i>
S-3	VEGETABLE TOFU SOUP (FOR TWO) <i>Sliced tofu and vegetable in rich chicken broth (or substitute with vegetarian broth)</i>		11.00
S-4	COMBINATION SIZZLING RICE SOUP (FOR TWO) <i>Golden rice sizzling in a rich broth with chicken, shrimp, beef, and vegetables</i>		11.00
S-5	SEAFOOD CHOWDER (FOR TWO) <i>Shrimp, crabmeat, and scallops in a velvety egg white broth</i>		11.00
S-6	CABBAGE NOODLE SOUP (FOR TWO) <i>Pork or chicken with noodles seasoned with a preserved cabbage</i>		15.00

* Specify Mild, Medium or Hot

DINNER

BEEF

B-1	* HUNAN BEEF <i>Thin slices of beef sauteed with fresh broccoli, baby corn, carrots and mushrooms in Chef's spicy hot pepper sauce</i>	18.00
B-2	BEEF WITH WINTER DELIGHT <i>Sliced tenderloin, sauteed with winter mushrooms, bamboo shoots, peapods and carrots</i>	18.00
B-3	* KUNG BO BEEF <i>Sliced beef sauteed in rich brown sauce with green and red bell peppers and roasted peanuts</i>	18.00
B-4	MONGOLIAN BEEF <i>Tender beef slices sauteed with onions, scallions and carrots, wok-tossed on a bed of puffed angel-hair rice noodles with a brown hoisin sauce</i>	18.00
B-5	* SATAY BEEF <i>Sliced beef sauteed with fresh onion in Sa Cha sauce (Chinese barbeque sauce) lightly spicy</i>	18.00
B-6	* TANGERINE BEEF <i>Thick slices of tenderloin steak lightly breaded and fried until crispy then wok-tossed with Chef's special tangerine sauce</i>	19.00
B-7	BOK-CHOY WITH BEEF AND PORTABELLO MUSHROOMS <i>Tender sliced beef and portabello mushrooms sauteed in a savory oyster flavored sauce and served over a bed of baby Bok Choy</i>	19.00
B-8	CRISPY BEEF <i>Tender strips of ginger marinated beef flour dusted and fried 'til crispy, then wok-tossed with julienned green and red bell peppers</i>	19.00

SEAFOOD

SF-1	* HUNAN SHRIMP <i>Jumbo shrimp marinated, sauteed with fresh broccoli, baby corn, carrots and mushrooms in Chef's spicy hot pepper sauce</i>	20.00
SF-2	* JUMBO SHRIMP WITH GARLIC SAUCE <i>Jumbo shrimp sauteed with water chestnuts, woodears, peapods, carrots, white and Shitake mushrooms in a hot spicy garlic sauce</i>	20.00
SF-3	LAKE TUNG TING SHRIMP OR SCALLOPS <i>Jumbo shrimp or scallops marinated, then sauteed with broccoli, mushrooms, carrots, peapods, baby corn and water chestnuts in a light velvety egg white sauce</i>	20.00
SF-4	SHRIMP IN BLACK BEAN SAUCE <i>Jumbo shrimp sauteed in a black bean sauce with green peppers and Spanish onions</i>	20.00
SF-5	* KUNG BO SHRIMP <i>Jumbo shrimp sauteed in a rich brown sauce with green and red bell peppers and roasted peanuts</i>	20.00
SF-6	SHRIMP WITH CASHEW NUTS <i>Jumbo shrimp sauteed with diced vegetables and crispy cashew nuts in brown sauce</i>	20.00
SF-7	* BALADO SHRIMP OR SCALLOPS <i>Jumbo shrimp or scallops wok sizzled with hot peppers, Spanish onions, green peas and scallions; served in Chef's spicy tomato-based Balado sauce over noodles</i>	20.00
SF-8	* KUNG BO SCALLOPS <i>Fresh scallops sauteed in a rich brown sauce with green and red bell peppers and roasted peanuts</i>	20.00
SF-9	* FIRECRACKER PRAWNS <i>Celebration sized prawns, wok-sizzled with hot peppers, onions, green peas and scallions served in Chef's tomato based Hunan sauce</i>	23.00
SF-10	WALNUT PRAWNS <i>Prawns dusted in a seasoned flour wash, sauteed to perfection, and topped with a sweet walnut glaze with caramelized walnuts and garnished with steamed broccoli</i>	24.00
SF-11	GINGER SCALLION CHINA SOLE <i>Filet of China sole with fresh tofu, steamed or sauteed in Chef's ginger scallion sauce</i>	20.00
SF-12	TANGERINE CHINA SOLE <i>Filet of China sole flour dusted and sauteed then wok-tossed with Chef's mouth-watering tangerine sauce</i>	20.00
SF-13	MOO SHU SHRIMP	20.00
SF-14	SESAME SHRIMP	20.00

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DINNER

POULTRY

C-1	* HUNAN CHICKEN <i>Slices of chicken sauteed with fresh broccoli, baby corn, carrots, and mushrooms sauteed in Chef's hot pepper sauce</i>	17.00
C-2	* BALADO CHICKEN <i>Tender breast of chicken wok sizzled with hot peppers, Spanish onions, green peas and scallions, served in Chef's spicy tomato-based Balado sauce over noodles</i>	17.00
C-3	* KUNG BO CHICKEN <i>Diced chicken sauteed in rich brown sauce with green and red bell peppers and roasted peanuts</i>	17.00
C-4	CHICKEN WITH VEGETABLES <i>Sliced chicken sauteed with fresh vegetables in a light sauce</i>	17.00
C-5	CHICKEN MARENGO <i>Sliced chicken stir-fried with pineapple, carrots, green and red bell peppers in Chef Chau's special light sweet & tangy sauce</i>	17.00
C-6	CHICKEN WITH CASHEW OR ALMONDS <i>Diced chicken and vegetables, sauteed with crispy cashew nuts, or roasted almonds in a tasty brown sauce</i>	17.00
C-7	* CHICKEN WITH GARLIC SAUCE <i>Sliced chicken, sauteed with water chestnuts, peapods, carrots, woodears, white and Shitake mushrooms in hot spicy garlic sauce</i>	17.00
C-8	PEKING STYLE CHICKEN <i>Chunks of chicken lightly breaded and deep fried until crispy, then stir-fried with Chef's special thick tangy Peking sauce</i>	18.00
C-9	* GENERAL TSO'S CHICKEN <i>Chunks of chicken lightly breaded and deep fried until crispy, then stir-fried with spicy red pepper and garlic sauce, garnished with steamed broccoli</i>	18.00
C-10	WALNUT CHICKEN <i>Tender breast of chicken breaded and deep fried to a golden brown and wok-tossed with a sweet walnut glaze and caramelized walnuts, garnished with steamed broccoli</i>	19.00
C-11	* BANGKOK DUCK <i>Half a roasted duck, finished on the char-grill, cut in sections, then woked with hot masaman curry, coconut milk, crushed peanuts, onions, green beans, and tomatoes</i>	23.00
C-12	TANGERINE DUCK <i>Half a roasted duck, finished on the char-grill, cut in sections, then sauced in Chef's tangerine sauce</i>	23.00
C-13	MOO SHU CHICKEN <i>Sliced chicken sauteed with Chinese cabbage and eggs, wrapped in thin Mandarin pancakes with plum sauce (served with 4 pancakes)</i>	17.00

LAMB

L-1	* HUNAN LAMB <i>Thin slices of lamb sauteed with fresh broccoli, baby corn, carrots, and mushrooms, in Chef's spicy hot pepper sauce</i>	19.00
L-2	MONGOLIAN LAMB <i>Tender lamb slices sauteed with onions, scallions, and carrots, then tossed on a bed of puffed angel-hair rice noodles with a brown hoisin sauce</i>	19.00

PORK

P-1	* HUNAN PORK <i>Shredded pork with fresh broccoli, baby corn, carrots and mushrooms sauteed in Chef's spicy hot pepper sauce</i>	17.00
P-2	MOO SHU PORK <i>Shredded pork sauteed with Chinese cabbage and eggs wrapped in thin Mandarin pancakes with plum sauce (served with 4 pancakes)</i>	17.00
P-3	* SHREDDED PORK WITH GARLIC SAUCE <i>Shredded pork with water chestnuts, peapods, carrots, woodears, white and Shitake mushrooms in hot spicy garlic sauce</i>	17.00
P-4	* BALADO PORK <i>Shredded pork wok sizzled with hot peppers, Spanish onions, green peas and scallions, served in Chef's spicy tomato-based Balado sauce over noodles</i>	17.00
P-4	* TWICE COOKED PORK <i>Shredded pork with cabbage, fresh and Shitake mushrooms, hot red pepper sauteed in Chef's special spicy brown sauce</i>	17.00

* Specify Mild, Medium or Hot

Substitutions for white rice: Vegetarian fried rice \$2.00 or Brown rice \$2.00