



HUNAN

BY THE FALLS

All entrees except noodle dishes served with steamed rice. Substitute Fried Rice (\$2.00) or Brown Rice (\$2.00)
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.

A P P E T I Z E R S

CRISPY SPRING ROLLS (2)	9.00
<i>Crispy spring rolls filled with chicken, shrimp, and vegetables</i>	
CRISPY VEGETABLE SPRING ROLLS (2)	9.00
<i>Crispy spring rolls filled with vegetables</i>	
SEAFOOD EGG ROLLS (2)	13.00
<i>Crispy jumbo shrimp, scallop, and crabstick egg rolls garnished with Japanese seaweed salad and served with a sweet chili/wasabi dipping sauce</i>	
THAI CHICKEN WINGS	12.00
<i>Crispy chicken wings tossed in a sweet Thai chili sauce</i>	
SHRIMP STICKS (4)	8.00
<i>Fresh shrimp wrapped with a thin crispy noodle and delicately deep fried</i>	
SPINACH POT STICKERS (6)	11.00
<i>Six delectable spinach and cream cheese-filled dumplings served steamed or pan-fried with a tasty dipping sauce.</i>	
POT STICKERS (6)	11.00
<i>Pan-fried dumplings filled with ground meat and vegetables</i>	
SZECHUAN SESAME NOODLES	10.00
<i>Noodles served with a peanut sesame sauce with bean sprouts and scallions</i>	
JADE MINCED CHICKEN (4)	12.00
<i>Stir-fried minced chicken and vegetables, served in lettuce wrappers</i>	
SPARE RIBS (5)	13.00
<i>Tangy, succulent ribs, barbequed in Chef's special sauce</i>	
CRAB RANGOON (6)	8.00
<i>Crisp noodle shells filled with crab stick, cream cheese, and green onion</i>	
TERIYAKI BEEF OR CHICKEN ON A STICK (4)	11.00
<i>Thin sliced and marinated beef or chicken grilled on a stick</i>	
STEAMED SHRIMP DUMPLINGS (8)	12.00
<i>Delicious shrimp dumplings in delicate translucent wrappers, served with a sweet soy based sauce</i>	
KOREAN BARBECUED BEEF RIBLETS	16.00
<i>Marinated beef rib strips char grilled and cut between the bones for easy eating</i>	

S O U P S

HOT AND SOUR SOUP*	7.00 bowl, 11.00 large bowl
<i>Hot! Rich, spicy chicken broth with tofu, woodears, fresh mushrooms, bamboo shoots, and tiger lily</i>	
DELUXE WONTON SOUP	7.00 bowl, 11.00 large bowl
<i>Fresh hand made shrimp and chicken-filled wontons in a rich chicken broth</i>	
VEGETABLE TOFU SOUP (FOR TWO)	11.00
<i>Sliced tofu and vegetables in a rich chicken broth</i>	
COMBINATION SIZZLING RICE SOUP (FOR TWO)	11.00
<i>Golden rice sizzling in a rich broth with chicken, shrimp, beef, and vegetables</i>	
SEAFOOD CHOWDER (FOR TWO)	11.00
<i>Shrimp, crabmeat, and scallops in a velvety egg white broth</i>	
CABBAGE NOODLE SOUP (FOR TWO)	15.00
<i>Pork or chicken with noodles seasoned with a preserved cabbage</i>	

**Please indicate Hot, Medium, or Mild.*

P O U L T R Y

HUNAN CHICKEN*	18.00
<i>Slices of chicken sauteed with fresh broccoli, baby corn, carrots, and mushrooms in Chef's spicy savory pepper sauce</i>	
BALADO CHICKEN*	18.00
<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 a bed of fresh noodles</i>	
KUNG BO CHICKEN*	18.00
<i>Diced chicken sauteed in a rich brown sauce with green and red bell peppers and roasted peanuts</i>	
CHICKEN WITH VEGETABLES	18.00
<i>Sliced chicken sauteed with fresh vegetables in a light sauce</i>	
CHICKEN MARENGO	18.00
<i>Sliced chicken stir-fried with pineapple, carrots, green and red bell peppers in Chef's special light sweet & tangy sauce</i>	
CHICKEN WITH CASHEW OR ALMONDS	18.00
<i>Diced chicken and vegetables sauteed with crispy cashew nuts or roasted almonds in a tasty brown sauce</i>	
CHICKEN WITH GARLIC SAUCE*	18.00
<i>Sliced chicken, sauteed with water chestnuts, woodears, peapods, carrots, white and Shitake mushrooms in a spicy garlic sauce</i>	
PEKING STYLE CHICKEN	19.00
<i>Chunks of chicken lightly breaded and deep fried until crispy then wok-tossed with Chef's special thick & tangy Peking sauce</i>	
GENERAL TSO'S CHICKEN*	19.00
<i>Chunks of chicken lightly breaded and deep fried until crispy then wok-tossed with spicy red pepper in a garlic sauce, garnished with steamed broccoli</i>	
WALNUT CHICKEN	20.00
<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>	
BANGKOK DUCK*	24.00
<i>Half a roasted duck finished on the char-grill, cut in sections, then wokked with medium hot masaman curry, coconut milk, crushed peanuts, onions, green beans, tomato, and garnished with fresh cilantro</i>	
TANGERINE DUCK	24.00
<i>Half a roasted duck, finished on the char grill, cut in sections then sauced in Chef's tangerine sauce</i>	
MOO SHU CHICKEN	18.00
<i>Sliced chicken sauteed with Chinese cabbage and eggs, wrapped in thin Mandarin pancakes with plum sauce (served with 4 pancakes)</i>	

L A M B

HUNAN LAMB*	20.00
<i>Thin slices of lamb sauteed with fresh broccoli, baby corn, carrots, and mushrooms, in Chef's spicy savory pepper sauce</i>	
MONGOLIAN LAMB	20.00
<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>	

P O R K

HUNAN PORK*	18.00
<i>Slices of pork with fresh broccoli, baby corn, carrots and mushrooms sauteed in Chef's spicy savory pepper sauce</i>	
MOO SHU PORK	18.00
<i>Shredded pork sauteed with Chinese cabbage and egg wrapped in thin Mandarin pancakes with plum sauce (served with 4 pancakes)</i>	
SHREDDED PORK WITH GARLIC SAUCE*	18.00
<i>Shredded pork with water chestnuts, peapods, carrots, woodears and white and Shitake mushrooms in a hot spicy garlic sauce</i>	
BALADO PORK*	18.00
<i>Tender shredded pork wok sizzled with hot peppers, Spanish onions, green peas and scallions, served in Chef's spicy tomato-based Balado sauce over a bed of fresh noodles</i>	
TWICE COOKED PORK*	18.00
<i>Slices of pork with cabbage, fresh and Shitake mushrooms, hot red pepper sauteed in Chef's special spicy brown sauce</i>	

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VEGETARIAN

BOK-CHOY WITH PORTABELLO MUSHROOMS	17.00
<i>Portabello mushrooms sauteed in a savory oyster flavored sauce and served over a bed of baby Bok Choy</i>	
HUNAN MIXED VEGETABLES*	16.00
<i>Fresh mixed vegetables wok-stirred in Chef's spicy hot pepper sauce</i>	
VEGETABLE DELIGHT	16.00
<i>Fresh picked vegetables and fried tofu wok-stirred in a light wine sauce</i>	
MALA STRING BEANS*	16.00
<i>Fresh string beans toss-fried with garlic and spices</i>	
ASIAN EGGPLANT IN GARLIC SAUCE*	16.00
<i>Asian eggplant, bell peppers, woodears and water chestnuts wok-stirred in hot spicy garlic sauce</i>	
SPICY POT OF GOLD*	16.00
<i>Sliced tofu deep fried until golden brown and stir-fried with assorted vegetables in a hot delicate brown sauce</i>	
TOFU SZECHUAN STYLE*	16.00
<i>Spicy tofu and mushrooms with Szechuan hot peppers</i>	

NOODLES & RICE

FRIED RICE HUNAN STYLE	14.00						
<i>Fried rice with shrimp, beef, chicken, and vegetables</i>							
LO MEIN HUNAN STYLE	18.00						
<i>Soft fresh noodles with shrimp, chicken, beef, and vegetables</i>							
BEEF CHOW HO FUN	18.00						
<i>Soft fresh wide rice noodles with tender beef slices, bean sprouts, and scallions</i>							
SINGAPORE STYLE CHOW MEI FUN (OR HO FUN)*	18.00						
<i>Curried rice noodles with chicken, shrimp, egg, and green onions</i>							
PAN FRIED NOODLES	18.00						
<i>Delicate egg noodles pan-fried with beef, shrimp, chicken, and vegetables</i>							
SZECHUAN SESAME NOODLES WITH CHICKEN	18.00						
<i>Fresh noodles with a peanut sesame sauce, chicken, and bean sprouts</i>							
RED CHILI CURRY NOODLES*	18.00						
<i>Hot! Soft angel-hair rice noodles, sautéed with chicken, julienned bell peppers, aromatic red chili curry, fresh basil, cilantro, egg and lemon grass</i>							
PAD THAI NOODLES	<table> <tr> <td><i>Shrimp</i></td> <td>21.00</td> </tr> <tr> <td><i>Chicken</i></td> <td>18.00</td> </tr> <tr> <td><i>Vegetarian</i></td> <td>17.00</td> </tr> </table>	<i>Shrimp</i>	21.00	<i>Chicken</i>	18.00	<i>Vegetarian</i>	17.00
<i>Shrimp</i>	21.00						
<i>Chicken</i>	18.00						
<i>Vegetarian</i>	17.00						
<i>Linguini style Thai rice noodles sautéed in Chef's special Pad Thai sauce with bean sprouts, tamarind, scallions, egg, garlic, and topped with crushed peanuts and fresh cilantro, and garnished with a lime wedge</i>							

FIRE POTS

CHEF'S VEGETARIAN SPECIAL FIRE POT	18.00
<i>Tofu, zucchini, Shitake mushrooms, napa, baby corn, Asian eggplant</i>	
SEAFOOD FIRE POT	22.00
<i>Shrimp, scallops, surimi (imitation crab), tofu, Chinese mushrooms, napa</i>	
HAPPY FAMILY FIRE POT	21.00
<i>Beef, chicken, shrimp, fresh mushrooms, napa, tofu and broccoli</i>	

**Please indicate Hot, Medium, or Mild.*

B E E F

HUNAN BEEF*	19.00
<i>Thin slices of beef sauteed with fresh broccoli, baby corn, carrots, and mushrooms in Chef's spicy pepper sauce</i>	
BEEF WITH WINTER DELIGHT	19.00
<i>Sliced tenderloin, sauteed with winter mushrooms, bamboo shoots, pea pods, and carrots</i>	
KUNG BO BEEF*	19.00
<i>Sliced beef sauteed in a rich brown sauce with green and red bell peppers and roasted peanuts</i>	
MONGOLIAN BEEF	19.00
<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>	
SATAY BEEF*	19.00
<i>Sliced beef sauteed with fresh onion in a Sa Cha (Chinese barbeque) sauce, lightly spiced</i>	
TANGERINE BEEF*	20.00
<i>Thick slices of tenderloin steak lightly breaded and fried until crispy then wok-tossed with Chef's special tangerine sauce</i>	
BOK-CHOY WITH BEEF AND PORTABELLO MUSHROOMS	20.00
<i>Tender sliced beef and Portabello mushrooms sauteed in a savory oyster flavored sauce and served over a bed of Baby Bok Choy</i>	
CRISPY BEEF	20.00
<i>Tender strips of ginger marinated beef, flour dusted and fried 'til crispy, then wok-tossed with julienned green and red bell peppers</i>	

S E A F O O D

HUNAN SHRIMP*	21.00
<i>Jumbo shrimp marinated, then sauteed with fresh broccoli, baby corn, carrots and mushrooms in Chef's spicy savory pepper sauce</i>	
JUMBO SHRIMP WITH GARLIC SAUCE*	21.00
<i>Jumbo shrimp sauteed with water chestnuts, woodears, peapods, carrots, white and Shitake mushrooms in a spicy garlic sauce</i>	
LAKE TUNG TING SHRIMP OR SCALLOPS	21.00
<i>Jumbo shrimp or scallops marinated, then sauteed with broccoli, mushrooms, peapods, carrots, baby corn, and water chestnuts in a light velvety egg white sauce</i>	
SHRIMP IN BLACK BEAN SAUCE	21.00
<i>Jumbo shrimp sauteed in a black bean sauce with green peppers and Spanish onions</i>	
KUNG BO SHRIMP*	21.00
<i>Jumbo shrimp sauteed in a rich brown sauce with green and red bell peppers and roasted peanuts</i>	
SHRIMP WITH CASHEW NUTS	21.00
<i>Jumbo shrimp sauteed with diced vegetables and crispy cashew nuts in a brown sauce</i>	
BALADO SHRIMP OR SCALLOPS*	21.00
<i>Tender scallops or jumbo shrimp wok sizzled with hot peppers, Spanish onions, green peas and scallions; served in Chef's spicy tomato-based Balado sauce over a bed of fresh noodles</i>	
KUNG BO SCALLOPS*	21.00
<i>Fresh scallops sauteed in a rich brown sauce with green and red bell peppers and roasted peanuts</i>	
FIRECRACKER PRAWNS*	24.00
<i>Celebration sized prawns, wok-sizzled with hot peppers, onions, green peas and scallions served in Chef's tomato based Hunan sauce. Very Hot!</i>	
WALNUT PRAWNS*	25.00
<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>	
GINGER SCALLION CHINA SOLE	21.00
<i>Filet of China sole with fresh tofu, steamed or sautéed in Chef's ginger scallion sauce</i>	
TANGERINE CHINA SOLE	21.00
<i>Filet of China sole flour dusted and sautéed then wok-tossed with Chef's mouth watering tangerine sauce</i>	

**Please indicate Hot, Medium, or Mild.*

THAI ENTRÉES

Our Thai Entrées include those which are **Mild and Savory**, **Sweet & Spicy**, and **Hot!** “**Mild and Savory**” means flavorful but not at all hot. “**Sweet and Spicy**” means sweet with a bit of a hot kick, and “**Hot!**” means hot! (though not killer) and cannot be toned down. Thai cuisine differs in taste from Chinese cuisine in its use of distinctive regional ingredients such as: lemon grass, kaffir lime leaves, galangal, shallots, and fish sauce in place of soy sauce. We hope you enjoy these flavors. Bon Appetite!

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	18.00	19.00
Beef	21.00	22.00
Shrimp	21.00	22.00
Scallops	21.00	22.00

BANGKOK DUCK* 24.00

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

PINEAPPLE CHICKEN OR SHRIMP (SWEET & SPICY) Chicken 18.00

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

Shrimp 21.00

BASIL CHICKEN OR SHRIMP (MILD & SAVORY) Chicken 18.00

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

Shrimp 21.00

PAD THAI CHICKEN, SHRIMP OR VEGETARIAN (MILD) Chicken 18.00

Your choice of Chicken, Shrimp, or Vegetables wok-tossed with Thai rice noodles, spring onions, egg, in a tamarind sauce and garnished with cilantro, crushed peanuts and lime wedge

Shrimp 21.00

Vegetarian 17.00

SWEET CHILI CHICKEN OR PRAWNS (SWEET AND SPICY) Chicken 18.00

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

Prawns 24.00

NAMYA (YELLOW) CURRY WITH NOODLES (HOT!)* Chicken 19.00

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

Shrimp 22.00

GREEN CURRY CHICKEN, BEEF OR SHRIMP (HOT!)* Chicken 18.00

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, fresh Thai basil

Beef 19.00

Shrimp 21.00

PENANG (RED) CURRY CHICKEN, BEEF, OR SHRIMP (HOT!)* Chicken 18.00

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, fresh Thai basil

Beef 19.00

Shrimp 21.00

**Please indicate Hot, Medium, or Mild.*

NEWLY ADDED

MOO SHU LAMB	20.00
<i>Sliced lamb sautéed with Chinese vegetables, cabbage, egg, and hoisin sauce. Served with Mandarin pancakes and a side of hoisin (4 pancakes)</i>	
MOO SHU VEGETARIAN	16.00
<i>Chinese vegetables, cabbage, egg, and hoisin sauce. Served with Mandarin pancakes and a side of hoisin (4 pancakes)</i>	
MOO SHU SHRIMP	21.00
<i>Jumbo shrimp sautéed with Chinese vegetables, cabbage, egg, and hoisin sauce. Served with Mandarin pancakes and a side of hoisin (4 pancakes)</i>	
SESAME BEEF	20.00
<i>Sliced beef, lightly fried until crispy, then wok-tossed in a dark sweet glaze and tossed with toasted sesame seeds</i>	
SESAME CHICKEN	19.00
<i>Sliced chicken, lightly fried until crispy, then wok-tossed in a dark sweet glaze and tossed with toasted sesame seeds</i>	
SESAME SHRIMP	21.00
<i>Jumbo shrimp, lightly fried until crispy, then wok-tossed in a dark sweet glaze and tossed with toasted sesame seeds</i>	
BALADO LAMB*	21.00
<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>	

**Please indicate Hot, Medium, or Mild.*

BEVERAGES

SOFT DRINKS	3.00
<i>Coke, Ginger Ale, 7-Up</i>	
CRYSTAL LITE LEMONADE	3.00
ICED TEA (Sweetened or unsweetened)	3.00
FRESH BREWED COFFEE	3.00