



yantze
Chinese gourmet

11/2009*

Dinner • Dining In

SOUP

Egg Drop Soup *Hot & Sour Soup*
Shanghai Wonton *Wonton Soup*
Cup \$2.50 Bowl \$4.75

FOR TWO OR MORE

Yantze House Soup
Shrimp, scallops & fish in a rich broth \$8.75

Triple Delight with Sizzling Rice Soup
Shrimp, chicken, pork & Chinese
vegetables with crispy rice in chicken broth \$8.75

Vegetable Soup
Tofu with fresh vegetables in a light broth \$7.35

APPETIZERS

Assorted Dumplings Sampler
Pan~fried pork dumplings, steamed vegetable dumplings, fried
curry chicken dumplings & crabmeat wantons \$7.75

Barbecued Spare Ribs (5) \$8.95

Chicken Lettuce Wrap
Minced white meat Chicken sautéed with mushrooms and water chestnuts in
chef's special brown sauce \$7.95

Chinese Pizza
Crispy pan~fried flour dough with a sprinkle of scallions & served
with our special ginger & garlic sauce \$3.95

Curry Chicken Dumplings (8) \$5.25

Egg Roll or Spring Roll \$1.75 *Vegetable Spring Roll* \$1.75

Pan~fried or Steamed Dumplings (Pork or Vegetable) \$5.75

Pu Pu Platter
Spring roll, beef on a stick, shrimp toast, spare ribs
& chicken wings \$10.95

Vegetable Spring Roll \$1.75

Sesame Cold Noodle Salad with Chicken \$7.25

Shrimp Toast
Bread wedges coated with minced shrimp & water chestnuts,
& deep~fried until golden \$5.25

* Prices subject to change without notice.

NOODLES & RICE

Chinese Noodle Soup

*Noodles in broth with spinach, mushrooms, bamboo shoots
& chicken \$9.95*

House Chow Fun

*Wide rice noodles with chicken, roast pork, jumbo shrimp
& vegetables \$14.95*

Lo Mein

*Soft noodles with roast pork, chicken, jumbo shrimp
& mixed vegetables Side \$8.25 Entrée \$11.95*

House Pan-fried Noodles

*Crisp egg noodle topped with chicken, roast pork, jumbo shrimp
& vegetables \$14.95*

Singapore Noodles

*Chicken, jumbo shrimp & pork with rice noodles
in curry sauce \$14.95*

Yantze Fried Rice

*Rice stir-fried with jumbo shrimp, chicken, roast pork
& mixed vegetables Side \$7.95 Entrée \$10.95*



Yantze proudly brings you a truly unique gourmet experience, serving classic Chinese recipes that have been handed down from generation to generation. Each dish is individually prepared. We use no MSG in most of our entrees. We use fresh spices and herbs. We cook with low-cholesterol vegetable oil. We prepare our own chicken stock.

Your satisfaction and comfort are our first priority; we welcome your valuable comments and criticisms. We hope you enjoy visiting and will return again. THANK YOU!

DINNER ENTREES

For an additional \$3.95 per person, complete dinners include soup, egg roll or spring roll, fried rice & ice cream served with an entrée.

CHICKEN

Chicken Yantze Style

Hot! Slices of white meat chicken sautéed with fresh zucchini, baby corn, snow peas, mushrooms, carrots & water chestnuts in chef's hot pepper sauce \$12.75

Chicken with Cashews

(Spicy or Non-spicy) Sautéed white meat chicken with cashews \$12.75

Chicken in Garlic Sauce

Hot! Slices of white meat chicken sautéed with water chestnuts, baby corn, snow peas, celery & green peppers in garlic sauce \$12.75

Chicken in Plum Sauce

Slices of white meat chicken coated & sautéed with fresh Chinese plum sauce \$13.75

Chicken with Seasonal Vegetables (Spicy or non-spicy) \$12.75

General Pan Chicken

Strips of chicken deep-fried in batter, then stir-fried with snow peas, broccoli, baby corn, water chestnuts, & mushrooms in sweet & sour sauce \$12.75

Governor's Chicken

Hot! Chunks of lightly coated chicken sautéed with sweet & spicy sauce \$13.75

Kung Pao Chicken

Hot! Diced Chicken sautéed with pepper, celery, and water chestnut in spicy brown sauce with peanut. \$12.75

Mandarin Chicken

Hot! Diced, coated chicken with snow peas, water chestnuts, peppers & baby corn, coated in chef's sweet, sour & spicy sauce \$12.75

Sesame Chicken

Hot! White-meat chicken slices sautéed in mild sweet & spicy sauce. Sprinkled with imported sesame seeds \$13.75

Peking Duck

Young, seasoned duck slowly grilled over an open fire until the skin is crisp & golden. Served in slices with homemade crepes, scallions, & Hoi-sin sauce Half - \$17.00 Whole - \$31.00

STEAMED RICE SERVED WITH MOST ENTREES

MEAT

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Ginger Beef

*Sliced beef sautéed in ginger sauce & topped
with honey-coated cashew nuts \$13.75*

Orange Beef

*Hot! Tender slices of steak sautéed with
orange-flavored sauce \$13.75*

Sesame Tenderloin Steak \$17.95

Steak Hunan

*Hot! Slices of tenderloin steak sautéed
in hot pepper sauce \$14.75*

Steak with Broccoli \$12.75

King-Tu Pork

*Mildly hot! Tender pork loin sautéed with tangy sauce, served
with fresh vegetable \$12.75*

Moo Shu Pork

*Shredded pork sautéed with cabbage, mushrooms & eggs,
wrapped in two thin Mandarin pancakes. Served with hois in
sauce \$12.75 Additional pancake \$.75*

SEAFOOD

Shrimp Yantze Style

*Hot! Shrimp with fresh zucchini, baby corn, water chestnuts, snow
peas, mushrooms & carrots in chef's hot pepper sauce \$13.95*

Crispy Shrimp with Walnuts

*Lightly coated shrimps sautéed with mild sweet sauce &
honey~glazed walnuts \$14.75*

Five-Taste Shrimp

*Hot! Coated shrimp sautéed with snow peas, broccoli, baby corn,
water chestnuts & peppers in chef's five-flavored sauce \$13.95*

Shrimp with Seasonal Vegetable (Spicy or non-Spicy) \$13.95

Fresh Catch of the Day

*Varieties of seasonal fish or other seafood expertly
prepared Daily price*

Orange Scallops

*Hot! Jumbo scallops sautéed with orange-flavored sauce,
served with fresh vegetable \$15.95*

Seafood Combination in Garlic Sauce

*Hot! Shrimp, scallops & fillet of fish sautéed with green peppers,
broccoli, snow peas, baby corn, celery & water chestnuts, in
spicy garlic sauce \$16.95*

STEAMED RICE SERVED WITH MOST ENTREES

CHEF' S COMBINATION

Royal Bird's Nest

*Jumbo shrimp, scallops, steak & chicken sautéed with
Chinese vegetables in brown sauce, served in a
crispy potato nest \$15.95*

Triple Delight with Sizzling Rice

*Jumbo shrimp, roast pork, chicken, vegetables & crispy
rice in garlic sauce \$15.95*

VEGETARIAN

***Fresh Vegetable of the Day* Daily price**

Sautéed Broccoli in Garlic Sauce

Side \$7.25 Entrée \$9.75

Sautéed Chinese Eggplant in Garlic Sauce

Side \$7.25 Entrée \$9.75

Sautéed Seasonal Vegetables (Spicy or non-Spicy)

Side \$7.25 Entrée \$9.75

Sautéed String Bean Szechuan Style

Side \$7.25 Entrée \$9.75

Steamed Seasonal Vegetables (Spicy or non-Spicy) \$9.75

To Fu Yantze Style \$10.50

STEAMED RICE SERVED WITH MOST ENTREES

BANQUETS - PRIX FIXE

Celebrating?

***Ask for a sumptuous, multi-course
prix fixe dinner***

You are welcome to bring your own bottle. Yantze does not charge for corkage.