**Appetizers**

**Edamame** $4

Seasoned & boiled soy bean

**Scallion Pancakes** $6

Traditional Chinese flatbread folded with oil and minced scallions and pan fried

**Chopsticks Lettuce Wraps** $8

Seasoned ground chicken wrapped in lettuce and drizzled with our secret sauce

**Salt & Pepper Calamari** $9

Crispy Calamari with Green & red peppers and onions

**Singapore Ribs** $9

Tender baby back ribs in a sweet homemade glaze

**Spicy Bang Bang Shrimp** $9

Crispy fried shrimp tossed in our creamy spicy sauce

**Drunken Chicken** $8

Chicken, Thai chili and a house made spicy sauce

**Sichuan Spiced Beef** $9

Beef Shank, beef tripe, cilantro, peanuts and celery

**Beef Crispy Bottom Bow** $10

Pan fried crispy bottom Bao, stuffed with beef, drizzled with scallion and sesame

**Crispy Mala Beef Jerky** $9

Dry fried shredded beef with fresh celery, Serrano peppers, garlic, green onion in soy sauce and peppercorn oil

**Steamed Chicken Dumplings (6)** $6

Chinese dumpling stuffed with Chicken, Shiitake mushrooms and bamboo shoots

**Red Oil Dumplings (6)** $7

Pork filled dumplings in Sichuan red oil sauce drizzled with sesame

**Pork Egg Rolls (2)** $4

Hand rolled with julienned veggies with our sweet n’ sour mustard sauce

**Vegetarian Spring Rolls (3)** $4

 Fresh rice paper roll filled with vermicelli, bean sprouts and lettuce. Served with peanut sauce

**Garlic Cucumber Salad** $7

Sliced cucumber with a garlic vinaigrette

**Chopsticks Hot n’ Sour Soup** $4

Tangy broth with Bamboo shoot, wood ear fungus, tofu, egg and carrots

**West Lake Soup** $4

Light creamy soup with ground beef, diced Shiitake mushroom, tofu, bamboo shoots, egg white and cilantro

**Entrees**

**Chef Specialties**

**Jasmine Tea Smoked Duck** $24

Boneless half duck served with thinly sliced cucumber, scallion, house made duck sauce and soft flour wrap

**Sizzling Cumin’ Lamb** $16

Tender pieces of lamb rubbed in cumin, Sechuan peppers, celery and cilantro

**Chef Su’s Spicy Beef** $16

Angus beef sirloin braised with soft tofu in house made green peppercorn sauce, drizzled with fresh Sichuan peppercorn, Thai chili and cilantro

**Chef Su’s Spicy Fish** $17

Fish filet braised with soft tofu in house made green peppercorn sauce, drizzled with fresh Sichuan peppercorn, Thai chili and cilantro

**General Tso’s Scallops** $18

The perfect combination of tender scallops marinated in a sweet chili sauce with broccoli and red peppers

**Shanghai Chili Lettuce Wraps** $16

Chicken, Shrimp, Bamboo shoot, Shiitake mushrooms, chestnut, green beans, carrots, corn, dry Tofu in a spicy chili glaze served with lettuce wraps

**Beef & Pork**

**Dancing Beef** $16

Angus Beef Sirloin slices on a bed of sizzling rice crackers, black peppercorn and Thai chili

**Oyster Beef** $14

Tender cuts of steak wok fried and marinated in a homemade oyster sauce

**Double Pepper Beef** $16

Beef Skirt Steak cubes with fresh green peppercorn, Thai chili, Serrano Pepper and celery

**Sweet & Sour Baby Back Ribs** $16

Tender Baby back ribs in sweet and sour sauce

**Dancing Pork Belly** $15

Braised Pork Belly on sizzling rice cracker

**Twice Cooked Pork** $14

Stir fried Pork Belly slices with leek and fermented black beans

**Chicken**

**Kung Pao Chicken** $13

Chicken sautéed with roasted peanuts and scallions, dry red chili and whole Sichuan peppercorns in Kung Pao sauce

**Orange Chicken** $13

Battered-fried chicken breast with dried chili peppers and sir-fried in a tangy orange flavored sauce

**Double Pepper Chicken** $15

Farm raised chicken cube with fresh green peppercorn, Thai chili, Serrano peppers, and jalapenos

**Crispy Spicy Chicken** $14

Crispy diced chicken with Sichuan peppers, cilantro and sesame

**General Tso’s Chicken** $13

Battered-fried chicken breast, stir-fried in a sweet & tangy chili sauce, scallions and chili pepper

**Shredded Chicken in Spicy Garlic Sauce** $14

Tender shredded chicken, wood ear fungus, bamboo shoots in a classic spicy garlic sauce

**Seafood**

**Kung Pao Shrimp** $16

Sautéed shrimp with roasted peanuts and scallions, dry red chili and whole Sichuan peppercorns in Kung Pao sauce

**Rice Wine Shrimp & Tofu** $18

Shrimp and Tofu braised in garlic pickled pepper sauce with rice wine

**Shrimp in Spicy Garlic Sauce** $15

Shrimp sautéed with jicama ginger, garlic and scallions in a spicy garlic sauce

**Lemon Peel Shrimp** $15

Shrimp with fresh lemons in our signature sweet & sour sauce with vegetables

**Rice Wine Fish** $14

White fish filet braised in pickled pepper sauce with rice wine

**Noodles & Rice**

**Chopstick’s Fried Rice** $12

**Shrimp, chicken, and beef, farm fresh eggs, onions, and scallions**

**Vegetarian White Fried Rice** $10

**Mixed vegetables with jasmine rice**

**Chopstick’s Lo Mein** $12

**Shrimp, chicken, and beef, farm fresh eggs, onions, and scallions**

**Vegetarian Lo Mein** $10

**Mixed vegetables with jasmine rice**

**Vegetarian Dishes**

**Wok Tossed String Beans** $9

Fresh string beans mixed with pickled vegetables

**Mapo Tofu** $11

Soft Tofu, scallion, Sichuan peppercorn and peppers

**Spicy Garlic Eggplant** $12

Chinese eggplant in spicy garlic sauce drizzled with scallions

**Buddha’s Delight** $10

Seasonal vegetables wok-tossed in our light soy garlic sauce

**Stir-fried Eggplant Beans** $12

Chinese eggplant with sautéed green beans

**Shiitake Baby Bok-Choy** $12

Sautéed baby bok-choy with Shiitake mushrooms in brown sauce

**Kids Menu Desserts**

**Beef Lo Mein** $5 **The Great Wall of Cake** $7

Lo Mein noodles mixed with beef in garlic sauce Scale this fortress of Chocolate Cake Delight.

**Chicken Fried Rice** $5 **Cheesecake Wontons (4)** $6

Fried rice, farm fresh eggs, onions, and scallions Fried wontons stuffed with cheesecake and dipped in raspberry sauce

**Sweet & Sour Chicken** $6 **Tempura Snowball** $4

Bite sized crispy chicken with sweet & sour sauce Vanilla ice cream fried in tempura batter with powdered sugar and fudge

**Lemon Chicken** $6 **Sweet Rice Patties in Caramel** $7

Bite sized crispy chicken in a sweet lemon sauce Traditional Chinese dessert with sweet rice dipped in a caramel sauce