

Soups

Wonton Soup 2.95

Hot Sour Soup 2.95

Spinach & Tofu Soup (for 2) 6.25

Sizzling Rice Soup (for 2) 6.95

Tom Yum Goong (for 2) 7.50

Thai spicy shrimp soup with mushrooms, lemongrass, cilantro and Thai spices.

Starters

Egg Roll 1.95

Pork and shrimp

Shanghai Spring Roll 1.95

Pork and shrimp, served with Shanghai dipping sauce.

Vegetarian Spring Roll 1.95

Vietnamese Spring Rolls (2 pcs.) 4.25

Deep fried and stuffed with pork, carrots, cabbage and vermicelli noodles served with sweet and sour and fish sauce (Nuoc Man).

Soft Vietnamese Shrimp Rolls (2 pcs.) 4.95

Soft rice paper wrapped with shrimp, basil, mint, rice noodles. Served with crushed Hoisin peanut sauce.

Prawn Toast (2 pcs.) 6.25

Shrimp mousse on white toast garnished with a prawn and sesame seeds, than lightly fried and served with sweet and sour sauce.

Thai Style Chicken Satay 6.25

Chicken breast on skewers, marinated with curry, coconut milk and lemon grass; served with peanut sauce.

Thai Style Beef Satay 6.5

Flank steak on skewers, marinated with sha char sauce, curry, hoisin sauce and lemongrass; serve with peanut sauce.

Potstickers 6.25

Your choice of pork, seafood or vegetarian.

Coconut Shrimp (5 pcs.) 6.95

Prawns dipped in pineapple batter, coated with coconut and fried; served with spicy pineapple lime salsa.

Tempura Calamari 6.25

Freshly coated with tempura batter, fried and served with pineapple salsa and Japanese light spicy mayonnaise.

Scallion Pancake 3.95

Yuen Baos 6.25

Pearl Platter (for 2) 15.5

A superb assortment of egg roll, prawn toast, chicken satay, spareribs, scallion pancakes and yuen baos. Served with a flaming hibachi.

Sesame Chicken Fingers 5.95

Honey-dipped Spareribs (4 pcs.) 6.75

Shrimp Chips 2.25

Thai

Vegetarian Pad Thai 6.5

Stir-fried noodles with ground peanuts, chile paste, tomato sauce and bean sprouts. Garnished with lime.

Traditional Pad Thai 7.5

Stir-fried noodles with shrimp, ground peanuts, chile paste, tomato sauce and bean sprouts. Garnished with lime.

Red Curry Chicken 6.5

Tender sliced Chicken cooked skillfully with red curry paste, coconut milk, mushrooms, onions and broccoli.

Red Curry Beef 7.25

Tender sliced beef cooked skillfully with red curry paste, coconut milk, mushrooms, onions and broccoli.

Aromatic Green Curry Chicken 6.5

Green curry and ginger intensified this aromatic dish of sliced chicken, snow peapods and baby corn. A must try!

Aromatic Green Curry Beef 7.25

Green curry and ginger intensified this aromatic dish of sliced beef, snow peapods and baby corn. A must try!

Prawns with Thai Chili (Goong Pad Bai Grapau) 8.95

Succulent prawns cooked to perfection with celery and carrots in a creamy coconut-chile sauce.

Vietnamese

Beef Noodle Soup (Pho Bo) 7.25

Sliced beef, tasty beef balls, onions, cilantro, bean sprouts and mint leaves top this sumptuous bowl of Vietnamese rice noodles.

Lemongrass Pork Chop (Xuong Nuong) 8.5

Tender pork chops marinated with lemongrass, honey, garlic and lemon juice. Grilled to perfection and served with tomato, cucumber and lettuce.

Tenderloin Tips with Onions & Garlic 9.25

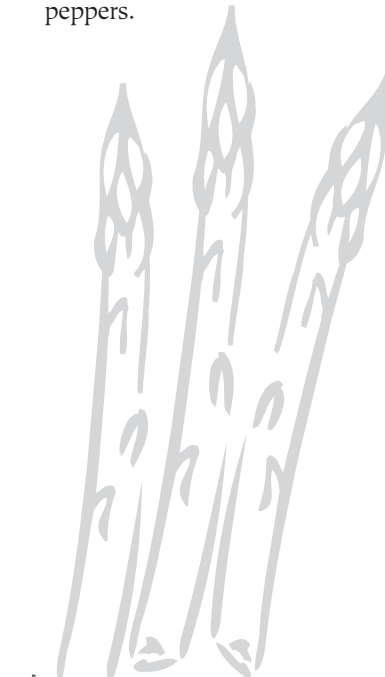
Tenderloin tips marinated with garlic, wine and soy sauce, then sautéed with olive oil. Served with sautéed onions, romaine lettuce, tomatoes and cucumbers. Enhanced with a side of Maggie seasoning sauce.

Saigon Seafood & Rice Noodle Soup 8.25

Scallops, prawns, crabmeat, broccoli, carrots, dried shallots served on a bed of flavorful Vietnamese soup noodles.

Spicy River Prawns (Tom Cang Kho) 8.75

For the adventuresome! Prawns are sautéed in a garlic-chili sauce served atop a gorgeous array of onions, red and green peppers.



 Dish can be order mild, hot or extra hot

We are a totally non-smoking establishment
17% gratuity will be added to parties of six or more
Please ask for separate checks before ordering
Cellular phones usage limit to the bar area only

Pearl Classics

Shrimp & Chicken with Cashews 7.25

Shrimp and diced chicken breast stir-fried with celery and roasted cashews in a clear white wine sauce.

Saucy Diced Chicken & Shrimp 7.25

Diced chicken and shrimp stir-fried with celery, mushrooms and water chestnuts in hoisin sauce.

Fresh Pineapple Triple Crown 8.5

Chicken, roasted pork and shrimp stir-fried with fresh pineapple, broccoli, water chestnuts, carrots and napa cabbage in ginger garlic sauce. Served on a fresh pineapple shell.

Pearl Wor Bar 7.95

Shrimp, sea scallops, chicken and roasted pork stir-fried with crisp vegetables and served over a bed of sizzling rice at table side.

Triple Delight 8.50

A delicious combination of chicken, beef and scallops with assorted vegetables in a light brown garlic sauce. Served sizzling at table side.

Happy Couple 8.75

Fresh scallops and beef tenderloin tips are sautéed with fresh mushrooms, broccoli and water chestnuts in a light oyster sauce. Served sizzling at table side.

Chicken

We serve only skinless, boneless breast meat

Chicken with Cashews 6.5

Tender diced chicken breast stir-fried with celery, water chestnuts and cashews in a ginger garlic sauce.

Chicken with Snow Peapods 6.5

Tender sliced chicken stir-fried with peapods, water chestnuts and mushrooms in white wine sauce.

Eight Jewel Chicken 6.5

Tender diced chicken breast stir-fried with a medley of peanuts, cashews, baby corn, water chestnuts, mushrooms, red and green peppers in a red tangy sauce.

Sweet & Sour Chicken Mandarin Style 6.5

Tender diced chicken breast stir-fried with green peppers, pineapple and carrots in a light brown sweet and sour sauce.

Almond Honey Chicken 7.25

Tender medallions of chicken breast lightly battered and fried, then stir-fried with almonds in a brown honey garlic sauce. Served on a bed of snow peapods.

Walnut Honey Chicken 7.25

Flour washed chicken on a bed of broccoli with a special tangy cream sauce, topped with honey roasted walnuts.

Empress Chicken 7.25

Tender medallions of chicken breast lightly battered and fried, then stir-fried with broccoli, bell peppers, celery and water chestnuts in an aromatic garlic sauce.

Orange Chicken 7.25

Tender medallions of chicken breast lightly battered and fried, then stir-fried in a Szechuan orange sauce.

Cashew Mandarin Orange Chicken 8.5

Chicken breast pan seared, finished with an orange hoisin sauce, scallions, mandarin oranges and cashews, served over noodles.



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Seafood

Calamari with Black Bean Sauce 7.25

Fresh calamari stir-fried with onions, red and green peppers in an aromatic Chinese black bean garlic sauce.

Shrimp with Snow Peapods 7.75

Tender shrimp stir-fried with peapods, water chestnuts and mushrooms in a white wine sauce.

Scallops with Garden Vegetables 8.5

Fresh sea scallops stir-fried with crisp vegetables in a white wine sauce.

Rainbow Prawns 8.5

Scrumptious prawns stir-fried with broccoli, carrots, baby corn, mushrooms and water chestnuts in a white wine sauce laced with egg white.

Prawns with Cashews 8.5

Scrumptious prawns stir-fried with asparagus, carrots, baby corn, mushrooms, celery, water chestnuts, and roasted cashews in a ginger garlic sauce.

Honey Walnut Prawns 8.5

Scrumptious prawns lightly flour washed, then marinated with a creamy honey sauce. Garnished with broccoli flowerets and honey toasted walnuts.

Crispy Garlic Prawns 7.50

Scrumptious prawns lightly flour washed, then tossed with broccoli, onions, celery and bell peppers in a brown sweet and sour garlic sauce.

Seafood Trio 8.5

Fresh calamari, scallops and shrimp stir-fried with asparagus, celery, mushrooms and carrots in a tangy brown sauce.

Seared Black Bean Salmon 11.25

(A staff favorite) Filet of salmon pan seared in olive oil with red, green and hot peppers, ginger scallions, asparagus, mushrooms and topped with Chinese black beans.

Beef

Beef with Broccoli 7.5

Tender beef slices stir-fried with broccoli, water chestnuts and mushrooms in a garlic sauce.

Beef with Tangerine Peel 7.5

Tender beef slices lightly battered and fried to a crisp, then stir-fried with bell peppers and water chestnuts in a garlic sauce flavored with bits of sun-dried tangerine peel.

Crunchy Beef 7.5

Tender beef slices lightly battered and fried to a crisp, then stir-fried with scallions in a tangy tomato sauce. Garnished with florets of broccoli.

Mongolian Beef 7.5

Tender beef slices stir-fried with onion, scallion, carrots and bean sprouts in a hoisin sauce. Served on a sizzling platter with your choice of pancakes or steamed rice.

Beef Tenderloin

Filet Mignon in Black Pepper Sauce 9.5

Three medallions on beef filet with broccoli served on a sizzling platter in a delicious Chinese black pepper sauce.

Filet Mignon in Ginger Mushroom Sauce 9.5

Marinated medallions of filet mignon served on a bed of spinach, then topped with an impeccable ginger mushrooms sauce. Served sizzling table side.

Pork

Mandarin Style Sweet & Sour Pork 6.5

Roast pork slices sautéed with pineapple, carrots and bell peppers in a light sweet & sour sauce.

Roast Pork with Garden Vegetables 6.5

Tender julienne strips of pork stir-fried with string beans and scallions in a brown sauce.

Shredded Spice Pork 6.75

Tender julienne strips of pork stir-fried with hoisin sauce. Topped with shredded scallions and served with four native pancakes.

Duck

Mongolian Duck 7.95

Tender pieces of smoked duck breast stir-fried with onions, scallions, carrots and bean sprouts in hoisin sauce. Served on a sizzling platter with your choice of pancakes or steamed rice.

Smoked Duck with Three Mushrooms 8.5

Tender pieces of smoked duck breast stir-fried with straw, button and shiitake mushrooms with celery, carrots, and scallions in hoisin sauce.

Peking Duck in Three Courses (for two) 28.95

Marinated Long Island Duckling roasted in a special oven process. Due to the delicate roasting procedure. 24 hours prior notice may be required for this item.

Served in three courses:

Appetizer– Crispy duck skin is carefully carved out without fat and served with traditional pancakes, scallion brushes and hoisin sauce.

Entrée– Tender duck flesh is julienned and stir-fried with carrots, celery, ginger, garlic and scallions.

Soup– Duck bones are simmered in it's own delicate broth with bean threads, tofu and preserved Chinese cabbage.

Vegetarian

Pearl Vegetable Medley 6.5

Stir-fried string beans, shiitake mushrooms, carrots, broccoli and onions in a light brown garlic sauce.

Vegetarians' Delight 6.5 with Tofu add 1.5

Stir-fried carrots, broccoli, mushrooms, cabbage, baby corn, asparagus, snow peas, red and green bell peppers in a clear white wine sauce.

Home Style Tofu 6.5

Tender bean curd first deep fried, then stir-fried with mushrooms, water chestnuts and bell peppers in a light hoisin sauce.

String Beans in Garlic Sauce 6.5

Eggplant in Black Bean Sauce 6.5

Tender pieces of baby eggplant with red bell peppers water chestnuts, shiitake mushrooms and scallions in a Chinese black bean Sauce.

Fried Rice

Made with steamed white rice or brown rice. Your choice!

Vegetarian Fried Rice 7.5

Pork Fried Rice 7.95

Chicken Fried Rice 7.95

Shrimp Fried Rice 8.95

Young Chow Fried Rice 9.5

Chicken, shrimp and roast pork.

Szechuan

Szechuan dishes contains red and green peppers, tiger lily flowers, wood ear mushrooms and water chestnuts.

Szechuan Chicken 6.5

Szechuan Beef 7.5

Szechuan Shrimp 7.75

Kung Pao

Kung Pao means peanuts, red and green peppers, celery and water chestnuts in our aromatic ginger/garlic Kung Pao Sauce.

Kung Pao Chicken 6.5

Kung Pao Shrimp 7.75

Kung Pao Pearl 8.25

Shrimp, chicken and beef

Ma Shu

Mu Shu dishes are the original wrap. Four native pancakes with hoisin sauce accompany these dishes made with cabbage, wood ears, eggs and tiger lily flowers.

Mu Shu Pork 6.5

Mu Shu Chicken 6.5

Mu Shu Medley 7.5

Shrimp, chicken and pork

Noodles

Vegetarian Lo Mein 6.50

Soft thick Sai Woo noodles stir-fried with bean sprouts, carrots, mushrooms and napa cabbage.

Chicken Lo Mein 6.5

Soft thick Sai Woo noodles stir-fried with chicken, bean sprouts, mushrooms and napa cabbage.

House Lo Mein 7.5

Soft thick Sai Woo noodles stir-fried with shrimp, chicken, bean sprouts, mushrooms and napa cabbage.

Seafood Double Pan-Browned Noodles 8.5

Soft angel hair noodles pan-browned to a crisp and topped with prawns, fresh scallops, shrimp, and a rainbow of vegetables. Served on a sizzling hot plate.

Singapore Rice Noodles 7.5

Rice noodles stir-fried with shrimp, shredded pork, eggs, bean sprouts, onions and carrots. Lightly spiced with curry.

Chicken Ho Fun Noodles 6.95

Sliced chicken breast stir-fried with bean sprouts, scallions, carrots and native Ho Fun noodles.

Beef Ho Fun Noodles 7.5

Sliced flank steak stir-fried with bean sprouts, scallions, carrots and native Ho Fun noodles.

Chicken Soup Noodles 6.95

Entrée sized steaming bowl of soft noodles in chicken broth, sliced chicken breast, carrots, mushrooms and napa cabbage. Be authentic and ask for chop sticks.

Seafood Soup Noodles 8.5

Entrée sized steaming bowl of soft noodles in chicken broth with prawns, scallops, calamari, carrots, mushrooms and napa cabbage.



 Dish can be ordered mild, hot or extra hot