

<b>CHICKEN VELVET</b>	<b>10.95</b>
Sliced tender chicken breast with baby corn, bamboo shoots, broccoli, mushrooms, snow peas, water chestnuts and red bell peppers in a light white sauce.	
<b>SWEET AND SOUR CHICKEN</b>	<b>10.95</b>
Strips of lightly battered chicken breast slightly deep-fried until crispy on the outside and tender on the inside, then sautéed in our sweet and sour sauce with onions, bell peppers, carrots and pineapple.	
<b>CHICKEN WITH RAINBOW VEGETABLES</b>	<b>10.95</b>
Sliced fresh chicken breast stir-fried with slivered carrots, celery, snow peas and bean sprouts in a light white sauce.	
<b>HUNAN CHICKEN*</b>	<b>10.95</b>
Sliced chicken breast stir-fried with broccoli, mushrooms, and bamboo shoots in a spicy Hunan sauce.	
<b>SZECHUAN CHICKEN*</b>	<b>10.95</b>
Sliced chicken breast stir-fried with carrots, celery, scallions and water chestnuts in a spicy Szechuan sauce.	
<b>KUNG PAO CHICKEN*</b>	<b>10.95</b>
Diced chicken stir-fried with celery and water chestnuts in a spicy brown sauce and topped with Virginia peanuts. A favorite recipe of the 19 <sup>th</sup> century Viceroy of the Yunan province.	
<b>SA-CHA CHICKEN*</b>	<b>10.95</b>
Sliced chicken breast stir-fried with baby corn, carrots, water chestnuts, celery and mushrooms in an imported Chinese barbeque sauce.	
<b>CHICKEN WITH CASHEWS</b>	<b>10.95</b>
Diced chicken stir-fried with celery and water chestnuts in a brown sauce and topped with cashew nuts.	
<b>CHICKEN AND BROCCOLI</b>	<b>10.95</b>
Sliced tender chicken breast sautéed with broccoli in a brown sauce.	
<i>Pork</i>	
<b>PORK PARADISE</b>	<b>12.50</b>
Shredded choice pork stir-fried with scallions in a brown sauce on one side and sliced pork sautéed with broccoli, bamboo shoots and mushrooms in a spicy Hunan sauce on the other.	
<b>TWICE COOKED PORK*</b>	<b>10.75</b>
An authentic Szechuan dish! Tender pork cooked once to seal in natural juices, then again with fresh vegetables in a Hoisin sauce.	
<b>MU-SHU PORK</b>	<b>10.95</b>
Tender shredded pork with scrambled eggs, scallions, mushrooms and shredded cabbage and served with Chinese pancakes and plum sauce.	
<b>PORK SZECHUAN*</b>	<b>10.75</b>
Thin strips of pork sautéed with carrots, celery, scallions and water chestnuts sautéed in a traditional spicy Szechuan sauce.	
<b>SWEET AND SOUR PORK</b>	<b>10.75</b>
Lightly battered chunks of tender pork slightly deep-fried until crispy on the outside and tender on the inside, then sautéed in our sweet and sour sauce with peppers, carrots, onions and pineapple.	

\*Hot and Spicy

<b>HUNAN PORK*</b>	<b>10.75</b>
Sliced pork sautéed with broccoli, bamboo shoots and mushrooms in a spicy Hunan sauce.	
<b>PORK WITH BROCCOLI</b>	<b>10.75</b>
Tender strips of pork sautéed with broccoli in a flavorful brown sauce.	
<i>Vegetarian</i>	
<b>DRY SAUTEED STRING BEANS*</b>	<b>9.25</b>
Tender green beans fried in hot oil then sautéed with chopped pickles in our special seasoning.	
<b>VEGETARIAN'S DELIGHT</b>	<b>9.25</b>
Chinese vegetables sautéed in a brown sauce.	
<b>TOFU HOME STYLE</b>	<b>9.25</b>
Delicately flavored tofu lightly sautéed with fresh mixed vegetables in our chef's special brown sauce.	
<b>MA-PO TOFU*</b>	<b>9.25</b>
Soft tofu stir-fried in a special spicy Szechuan sauce.	
<b>SNOW PEAS AND MUSHROOMS</b>	<b>9.25</b>
Fresh snow peas and sliced mushrooms stir-fried in a white sauce.	
<b>SZECHUAN BROCCOLI*</b>	<b>9.25</b>
Fresh broccoli sautéed in a spicy Szechuan sauce.	
<i>Noodles &amp; Fried Rice</i>	
<b>PEKING PAN-FRIED NOODLES</b>	<b>12.50</b>
Shrimp, beef, chicken, scallops and pork with fresh vegetables sautéed in a brown sauce and served over pan-fried noodles.	
<b>PEKING NOODLE SOUP</b>	<b>9.50</b>
Fresh noodle soup with scallops, shrimp and sliced chicken breast topped with fresh vegetables.	
<b>PEKING FRIED RICE</b>	<b>9.25</b>
"WHITE" fried rice with shrimp, chicken and pork.	
<b>SHRIMP FRIED RICE</b>	<b>8.95</b>
<b>CHICKEN, BEEF OR PORK FRIED RICE</b>	<b>8.75</b>
<b>VEGETABLE FRIED RICE</b>	<b>8.50</b>
<b>PEKING LO MEIN</b>	<b>9.50</b>
Soft noodles with shrimp, chicken and pork.	
<b>LO MEIN</b>	<b>9.25</b>
Shrimp, chicken, beef or pork.	
<b>VEGETABLE LO MEIN</b>	<b>9.00</b>
<i>Chow Mein</i>	
<b>CHOW MEIN</b>	<b>8.75</b>
Shrimp, chicken, beef or pork.	
<b>VEGETABLE CHOW MEIN</b>	<b>8.50</b>

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*Completely different experience in dining.*

## PEKING RESTAURANT AT CHESTER

### Dinner Menu

[www.pekingdining.com](http://www.pekingdining.com)

For Reservation or Carryout Call:

**Tel: (804) 751-9898**

12730 Jefferson Davis Hwy.  
Chester, VA 23831



*We are proud to offer delicious entrees using only the freshest produce from a local supplier. Our beef is fresh, closely trimmed USDA Choice Grade Lean.*

*Our poultry is USDA inspected and all of our dishes are prepared with 100% cholesterol free vegetable oil. 0 grams trans fat.*



## *Appetizers*

SHANGHAI SPRING ROLLS	2.00
HONEY GLAZED SPARE RIBS (4)	6.95
PAN FRIED DUMPLINGS (Pot Stickers) (6)	5.95
PEKING DUMPLINGS (6)	5.95
FRIED CURRY CHICKEN WINGS (6)	6.95
TENDER STEAK ON A STICK (4)	5.95
SCALLION PANCAKES (2)	5.95
ASSORTED HOUSE HOT APPETIZERS (for 2)	14.00

## *Soup*

HOT AND SOUR SOUP*	2.25
WONTON SOUP	2.25
EGG FLOWER (with corn) SOUP	2.25
PEKING SPECIAL SOUP (for 2)	8.50
DRAGON PHOENIX SOUP (for 2)	7.50

## *Peking Chester Specials*

PEKING IMPERIAL	34.00
“OUR MOST EXQUISITE DISH.” A large platter with chunks of succulent lobster sautéed in a white sauce on one side and filet mignon sautéed in a brown sauce on the other.	
PEKING DUCK	34.00
We insist this very special dish be prepared in the traditional fashion: A lightly seasoned Long Island duckling is slow roasted in a Chinese oven to a crisp golden brown. The crispy skin and tender meat are thinly carved then separated and served with Chinese pancakes, spring onions and plum sauce.	
PEKING SUPER BOWL*	16.95
Chunks of succulent lobster, filet mignon, jumbo shrimp and scallops sautéed with fresh vegetables in a special brown sauce.	
HAWAII FIVE-O	16.95
Filet mignon, jumbo shrimp, scallops, chicken and pork sautéed with fresh vegetables and pineapple in our chef's brown sauce.	
MANDARIN TRIPLE CROWN*	16.95
Chunks of filet mignon, jumbo shrimp and scallops sautéed with fresh vegetables in a mildly spicy sauce.	
TREASURES OF THE SEA	16.50
A combination of lobster, tender scallops and jumbo shrimp sautéed with fresh vegetables in a brown sauce.	
DRAGON PHOENIX SEAFOOD DELIGHT*	15.25
Lobster, jumbo shrimp, scallops and chicken sautéed with diced onions in a spicy/tangy red sauce.	

\*Hot and Spicy

CRISPY DUCK	17.00
Half of a Long Island duckling lightly marinated and slow roasted in a Chinese oven leaving the skin crispy and meat juicy.	
TENDERLOIN STEAK KEW	14.75
Chunks of filet mignon sautéed in a flavorful brown sauce with carrots, mushrooms, snow peas, baby corn, water chestnuts and bamboo shoots.	
EMPEROR'S SHRIMP AND SCALLOP*	14.50
Tender shrimp and scallops sautéed with fresh crispy vegetables in an imported Chinese barbeque sauce.	
CRISPY PRAWNS WITH ORANGE PEEL*	13.75
Lightly battered jumbo shrimp deep-fried then sautéed in our special tangy sun-dried orange peel sauce.	
HAPPY FAMILY	13.95
A combination of shrimp, scallops, chicken, pork and tender USDA beef with fresh vegetables sautéed in a delicate brown sauce.	
CRISPY BEEF WITH ORANGE PEEL*	13.75
Lightly battered tender steak deep-fried then sautéed in our special tangy sun-dried orange peel sauce.	
SHRIMP VELVET	12.95
Jumbo shrimp sautéed in a white sauce with baby corn, water chestnuts, bamboo shoots, broccoli, mushrooms, snow peas and red bell peppers.	
SZECHUAN THREE DELICACIES*	12.75
An authentic Szechuan style dish! Shrimp, chicken and beef sautéed in a special Szechuan sauce with seasonal vegetables.	
DOUBLE HAPPINESS	12.50
Tender gulf shrimp and sliced chicken breast sautéed with broccoli and carrots in a flavorful brown sauce.	
GENERAL TSO'S CHICKEN*	11.75
Chunks of lightly battered tender chicken deep-fried then sautéed with broccoli, peppers and onions in a spicy brown sauce.	

## *Seafood*

SHRIMP WITH CASHEWS	11.95
Tender young shrimp sauteed with water chestnuts, celery and cashews in a light white sauce.	
MING DYNASTY SHRIMP*	11.95
Jumbo shrimp and diced onions in a tangy red ginger sauce.	
KUNG PAO SHRIMP*	11.95
Tender young shrimp sauteed with water chestnuts and celery in a spicy brown sauce topped with Virginia peanuts.	
SHRIMP WITH BROCCOLI	11.95
Jumbo shrimp stir-fried with broccoli in a brown sauce.	
SHRIMP IN LOBSTER SAUCE	11.95
Jumbo shrimp sautéed with sweet peas, carrots, mushrooms and water chestnuts in a delicate creamy white sauce.	
SHRIMP IN SA-CHA SAUCE*	11.95
Tender shrimp with fresh crunchy vegetables sautéed in an imported Chinese barbeque sauce.	

\*Hot and Spicy

SZECHUAN SHRIMP*	11.95
Tender shrimp stir-fried with celery, carrots, scallions and water chestnuts in a tangy Szechuan garlic sauce.	
HUNAN SHRIMP*	11.95
Jumbo shrimp sautéed with broccoli, bamboo shoots and mushrooms in spicy Hunan sauce.	
SWEET AND SOUR SHRIMP	11.95
Lightly battered slightly fried jumbo shrimp with bell peppers, onions, carrots and pineapple in our sweet and sour sauce.	
SHRIMP WITH SNOW PEAS	11.95
Tender shrimp with snow pea pods and water chestnuts in a light white sauce.	
GENERAL TSO'S FISH*	12.25
Lightly battered deep-fried fish sautéed with broccoli, peppers and onions in a spicy brown sauce.	

## *Beef*

BEEF WITH ASPARAGUS	12.25
Well marinated, sliced choice tender USDA flank steak with asparagus, bamboo shoots and mushrooms sautéed in our chef's special sauce.	
HUNAN BEEF*	11.50
Marinated beef sautéed with fresh mushrooms, broccoli, and bamboo shoots in our spicy Hunan sauce.	
SA-CHA BEEF*	11.50
Sliced tender flank steak sautéed with baby corn, carrots, celery, water chestnuts and mushrooms in an imported Chinese barbeque sauce.	
GREEN PEPPER STEAK	11.50
Sliced beef sautéed with bell peppers and onions in a brown sauce.	
BEEF WITH SNOW PEAS	11.50
Sliced beef stir-fried with snow peas, mushrooms and bamboo shoots in a brown sauce.	
BEEF WITH BROCCOLI	11.50
Sliced beef with fresh broccoli in brown sauce.	

## *Poultry*

CHICKEN WITH ORANGE PEEL*	11.75
Lightly battered chunks of tender chicken slightly deep-fried then sautéed in our special tangy sun-dried orange peel sauce.	
SESAME CHICKEN	11.75
Chunks of lightly battered chicken slightly deep-fried then sautéed in our special brown sauce and sprinkled with sesame seeds.	
TAI-CHIEN CHICKEN*	10.95
This dish is named after one of China's greatest artists from the Szechuan province. Diced chicken stir-fried with celery, red and green peppers in a spicy brown sauce.	

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