

# HOUSE SPECIALTIES

Main entrées are served with steamed rice (no substitution please)

- H2 **Lemon Chicken** - Batter fried white meat chicken topped with special sauce made with fresh lemon
- H4 **\*Sesame Chicken** - Sliced white meat chicken sautéed in house special sauce with sesame seed
- H5 **\*Sesame Beef** - Sliced tender beef cooked in house special sauce with sesame seed
- H6 **Cashew Shrimp** - sautéed shrimp bamboo shoots and celery in white sauce topped with cashew nuts
- H8 **Yen Ching Shrimp** - Batter fried shrimp with broccoli mushroom ... and baby corn cooked in white sauce (Please allow extra time)
- H10 **Shrimp Beef & Chicken Combination** - With variety of vegetables in brown sauce
- H11 **\*Dried Mandarin Tangerine Beef** - Fried beef strips with red hot pepper and green onion (Please allow extra time)
- H12 **Yen Ching Beef Mushroom & Zucchini Combination** - Sliced beef marinated in special house garlic sauce sautéed with sliced mushrooms and zucchini
- H13 **Yen Ching Beef & Chicken Combination** - Sliced beef and white meat chicken marinated and sautéed in special house garlic sauce
- H14 **Sesame Beef & Chicken Combination** - Sliced beef and white meat chicken sautéed in house special sauce with sesame seeds
- H15 **\*General's Chicken** - Batter fried chicken sautéed in spicy garlic sauce garnished with broccoli
- H16 **Honey Glazed Chicken** - Batter fried chicken glazed in sweet honey sauce with sesame seeds
- H17 **\*Orange Chicken** - Batter fried chicken sautéed in orange sauce garnished with broccoli

*Menu items in green represent lighter options*

*\*Denotes medium spicy dish - may be altered upon request.  
(There will be 18% gratuity added for a group of 8 and larger)*

## APPETIZERS

- A1 **Pot Stickers (6 Pc)** - Chinese Dumpling (Please allow extra time)
- A3 **Fried Won Ton (10 Pc)** - Deep fried crunch won ton skin with dab of pork fillings
- A4 **Egg Roll (2 Pc)** - Deep fried rolls with shredded cabbage and pork fillings
- A5 **Bao-Bao Platter** - Egg roll crab Rangoon fried chicken fried shrimp and beef teriyaki (not substitution Please)
- A6 **Crab Rangoon (6 Pc)** - Cream cheese and crab meat with special blend of house spices
- A7 **Beef Teriyaki (4 Pc)** - Strips of beef marinated in house special sauce on a skewer
- A8 **\*Hot Braised Chicken Wings (6 Pc)** - (Please allow extra time)
- A9 **Chicken Teriyaki (4 Pc)** - Strips of white meat chicken marinated in house special sauce on skewer

## SOUP

- S1 **Sizzling Rice Soup** - Chicken Broth blended with shrimp chicken mushrooms bamboo shoots water chestnuts and golden crispy rice crust.
- S2 **\*Hot & Sour Soup** - Chinese bean curd bamboo shoots pork and shrimp in full bodied egg drop broth
- S3 **Won Ton Soup** - Chicken broth with steamed won tons bamboo shoots and spinach
- S4 **Egg Drop Soup** - Chicken broth with egg cabbage and carrots



# YEN CHING

"A Jefferson City Tradition Since 1977"  
VOTED BEST IN TOWN

## MAIN ENTRÉES

Main entrées are served with steamed rice (no substitution please)

### BEEF

- B1 **Yen Ching Beef (House Beef)** - Sliced beef marinated and sautéed in special house garlic sauce garnished with cabbage
- B4 **Beef with Green Pepper and Onion** - Sliced tender beef sautéed with green pepper and onion
- B5 **\*Kung Pao Beef** - Sliced beef sautéed in Szechuan style hot sauce with mixed vegetables
- B6 **Beef with Broccoli** - Sliced beef sautéed with broccoli in brown sauce
- B8 **Mongolian Beef** - Sliced beef sautéed with green onion and white onion garnished with rice sticks
- B10 **\*Hot Shredded Beef** - Julienne beef celery carrots and onion sautéed with red pepper in house sauce
- B11 **\*Hunan Beef** - Sliced beef sautéed with mixed vegetables in hot pepper sauce

### CHICKEN

- F0 **Black Pepper Chicken** - Diced chicken celery carrots green pepper onion sautéed in black pepper sauce
- F3 **Moo Goo Gai Pan (Snow White Chicken)** - White meat chicken stripes cooked with mushrooms bamboo shoots and snow peas in white wine sauce
- F5 **\*Kung Pao Chicken (Princess Chicken)** - Diced chicken sautéed in Szechuan style hot sauce with mixed vegetables
- F6 **\*Hot Braised Chicken** - Boneless batter fried chicken in house special sweet spicy sauce (**Chicken wings available only upon request please allow extra time**)
- F7 **Cashew Chicken** - Batter fried chicken sautéed with zucchini mushroom bamboo shoots and cashew nuts
- F8 **Almond Chicken** - Diced chicken with bamboo shoots celery green pepper and almonds
- F9 **Garlic Chicken** - Diced chicken sautéed with mushrooms and water chestnuts in garlic sauce
- F10 **Fried Chicken Nugget** - Batter fried chicken
- F11 **Sweet and Sour Chicken** - Batter fried chicken in sweet and sour sauce
- F12 **\*Hunan Chicken** - Diced Chicken sautéed with mixed vegetables in hot pepper sauce
- F13 **Broccoli Chicken** - Diced chicken sautéed with broccoli in brown sauce
- F14 **Yen Ching Chicken (House Chicken)** - Sliced chicken marinated and sautéed in special house garlic sauce

Lunch / Dinner

ALL PRICES AND ITEMS ARE A REPRESENTATION AND ARE SUBJECT TO CHANGE.

## PORK

- P0 **Pork with String Beans** - Julienne pork sautéed with string beans in brown sauce
- P1 **Mo Shu Pork** - Fancy flavored eggs with pork skin mushrooms bean sprouts and shredded bamboo shoots (Served with four pancakes no rice is served with this entrée)
- P2 **\*Hot Braised Pork** - Batter fried pork with hot garlic sauce
- P3 **\*Twice Cooked Pork** - Thinly sliced steamed pork braised with cabbage bamboo shoots skin mushrooms green pepper and red hot pepper
- P4 **Sweet and Sour Pork** - Battered fried pork in sweet and sour sauce
- P6 **\*Hunan Pork** - Sliced pork sautéed with mixed vegetables in hot pepper sauce

## VEGETABLES

- V2 **House Vegetables Deluxe** - Snow peas broccoli carrots green pepper mushrooms bamboo shoots celery water chestnuts zucchini and Chinese cabbage seasoned with white cream sauce
- V4 **\*Hot Bean Curd** - Bean Curd hot braised in Szechuan style sauce
- V6 **\*Hunan Vegetables** - Assorted vegetables sautéed in hot pepper sauce

## SEAFOOD

- O1 **\*Szechuan Shrimp** - Batter fried shrimp sautéed in a hot tomato sauce with mixed vegetables
- O2 **Snow Peas Shrimp** - Shrimp sautéed with snow peas bamboo shoots and water chestnuts in white wine sauce
- O4 **Shrimp with Lobster Sauce** - Shrimp sautéed with green onions bamboo shoots mushrooms peas & carrots in egg sauce
- O5 **\*Kung Pao Shrimp** - Shrimp and vegetable sautéed in Szechuan style hot sauce
- O6 **Sweet & Sour Shrimp** - Batter fried shrimp in sweet and sour sauce
- O7 **Shrimp with Vegetables** - Shrimp sautéed with mixed vegetable in white wine sauce
- O8 **Curry Shrimp** - Shrimp sautéed with onion peas and carrots in curry sauce
- O9 **Shrimp with Beef & Broccoli** - Sliced beef and shrimp sautéed with broccoli
- O10 **Three Ingredients** - Chicken shrimp sea scallops delicately blended sautéed in white wine sauce
- O11 **Sautéed Happy Family** - Shrimp scallops chicken and pork sautéed with mixed Chinese vegetables
- O13 **\*Hot Braised Shrimp** - Batter fried shrimp blended with special hot garlic sauce
- O14 **Shrimp Broccoli** - Shrimp Sautéed with Broccoli in white wine sauce

## EGG FOO YOUNG

*(Please allow extra time)*

- E1 **Beef Egg Foo Young**
- E2 **Pork Egg Foo Young**
- E3 **Chicken Egg Foo Young**
- E4 **Shrimp Egg Foo Young**
- E5 **Combination Egg Foo Young** - (Chicken beef and shrimp)
- E6 **Vegetable Egg Foo Young**

## RICE NOODLES & MORE

*Not served with steamed rice*

### LO MEIN (SOFT NOODLES)

- L1 **Beef Lo Mein**
- L2 **Pork Lo Mein**
- L3 **Chicken Lo Mein**
- L4 **Shrimp Lo Mein**
- L5 **Combination Lo Mein** - (Chicken beef and shrimp)
- L6 **Vegetable Lo Mein**

*Menu items in green represent lighter options  
\*Denotes medium spicy dish - may be altered upon request.*

### FRIED RICE

*There is a choice of Regular or Brown (Flavored with soy sauce blend)*

- R1 **Beef Fried Rice**
- R2 **Pork Fried Rice**
- R3 **Chicken Fried Rice**
- R4 **Shrimp Fried Rice**
- R5 **Combination Fried Rice** - (Chicken beef and shrimp)
- R6 **Vegetable Fried Rice**
- R7 **Plain Fried Rice**

*Fried rice are cooked with egg peas and carrots plus chosen flavor.*

### SIDE ORDERS

*(one cup)*

- N1 **Fried Crispy Noodles** - Fried crispy strips of wonton skin
- N2 **Steamed Rice**

### BEVERAGES

- D2 **Soft Drinks** - Ice Tea coke Diet Coke Sprite Mr. Pibb Cherry Coke Cherry Sprite
- D3 **Milk**

*Hot Tea is complimentary and available by request  
(not available for carry out orders)*

### TROPICAL DRINKS

- Chi Chi** - Vodka and coconut crème
- Pina Coladas** - Rum pineapple juice & coconut crème
- Frozen Midori** - A light and refreshing melon liqueur
- Planters' Punch** - The Caribbean's favorite rum drink
- Mai-Tai** - The original drink of south sea. It means 'the very best'
- Polynesian Volcano** - 8 kinds of liquor mixed with our special blended house juice
- Mandarin Night** - 4 kinds of fruit juices rum & brandy
- Scorpion** - Robust blend of 3 types of rum
- Midori Sour** - A light flavor of honeydew drink
- Singapore Sling** - Sloe gin and cherry brandy. Tangy and refreshing
- Navy Grog** - A blend of Puerto Rican rum
- Zombie** - Puerto Rican rum blended with Triple Sec, tropical fruit juices and our special blended house juice

#### HERE'S TO YOUR HEALTH!

*All items appearing in green represent lighter options for those guests wishing to make the healthier choices.  
These dishes include lean meats and vegetables sautéed in lighter sauces. Our chefs always cook with 100% Cholesterol and Trans Fat Free Oil.*

**YEN CHING MANDARIN RESTAURANT** - (573) 635-5225, 2208 Missouri Blvd. **HOURS:** Weekdays, 11am-2 pm & 4:30 - 9 pm; Fri. & Sat. until 10pm. Sunday Buffet, 11am - 2pm; Lunch Buffet, 11am - 1:30pm; Wed. & Thurs. **RESERVATIONS:** Parties of 6 or more is suggested. **CREDIT CARDS:** MasterCard, VISA, American Express, Discover. **SPECIALTIES:** Chinese.

*ALL PRICES AND ITEMS ARE A REPRESENTATION AND ARE SUBJECT TO CHANGE.*