CHANG’S CHICKEN IN SOOTHING LETTUCE WRAPS
Quickly cooked spiced chicken served with cool lettuce cups 8

CHANG’S VEGETARIAN LETTUCE WRAPS
Wok-seared tofu, red onions and water chestnuts with mint and lime. Served with cool lettuce cups 8

SEARED AHI TUNA*
Rolled in Chinese spices, wok-seared and served cold with spicy mustard 8

HARVEST SPRING ROLLS
Crispy spring rolls filled with shredded vegetables (2) 3.5 (4) 6

CRAB WONTONS
Served with a spicy plum sauce 7

SALT & PEPPER CALAMARI
Calamari tossed with scallions, Kosher salt and coarse black pepper 7

PEKING DUMPLINGS
Crescent shaped dumplings filled with ground pork & vegetables (Pan-fried or steamed) 5.5

VEGETABLE DUMPLINGS
Filled with shredded vegetables (Pan-fried or steamed) 5.5

NORTHERN STYLE SPARE RIBS
Tender, wok-braised ribs served with a five spice salt 8

CHANG’S SPARE RIBS
Wok-seared with Chang’s barbecue sauce 8

WONTON SOUP
Mushrooms, chicken, shrimp and pork wontons in a chicken broth Bowl 6

PIN RICE NOODLE SOUP
Pork dumplings, shrimp, green onions and bean sprouts in a spicy chicken broth Bowl 7

HOT AND SOUR SOUP
Chicken, bean curd, bamboo shoots and wood ear mushrooms, sparked with hot white pepper and vinegar Cup 3 Bowl 6

WILD ALASKAN SOCKEYE SALMON SALAD*
Steamed salmon diced and tossed with mixed greens, vegetables and our pickled ginger vinaigrette 9

ORIENTAL CHICKEN SALAD
Garden vegetables, mixed greens and wonton strips tossed with our light ginger vinaigrette 9

NICO’S FAVORITE
A salad full of surprises featuring cured ham, gorgonzola and candied walnuts 9

SRIRACHA SHRIMP SALAD
An intriguing variety of tastes and textures with just a little kick 9

SOUPS AND SALADS

Our mural depicts life in Ancient China during the prosperous years when Emperors and villagers’ lives were filled with art, culture, and the passion of preparing the freshest foods from the finest ingredients. Here at P.F. Chang’s China Bistro, we embrace these same principles that have made the cuisine of China known the world over.

TRADITIONS
Lunch served daily until 4PM

MOO GOO GAI PAN
P.F. Chang’s version of the classic Cantonese dish with chicken and shrimp 12

SHRIMP WITH LOBSTER SAUCE
Garlic white wine sauce with Chinese black beans, mushrooms, scallions and egg Lunch 8 Dinner 12

CRISPY HONEY CHICKEN
Thin noodles grilled then stir-fried with a choice of beef, pork, chicken or shrimp Lunch 8 / Combo 9.5 Dinner 9 / Combo 11

ALMOND AND CASHEW CHICKEN
Stir-fried with bell peppers, onions and mushrooms in a garlic soy sauce Lunch 8 Dinner 11

BEEF WITH BROCCOLI
Served Cantonese-style, tossed with fresh steamed broccoli Lunch 8 Dinner 11

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.
PHILIP’S BETTER LEMON CHICKEN
Quick-fried with broccoli in a tart citrus sauce 11.5

SWEET AND SOUR CHICKEN
Stir-fried with pineapple, bell peppers and onions in a sweet sour sauce 11

CHANG’S SPICY CHICKEN
Lightly dusted and stir-fried in a sweet Sichuan sauce. Our version of General Chu’s 12

MU SHU CHICKEN
A Chinese classic served with hoisin sauce and thin pancakes 10.5

GINGER CHICKEN WITH BROCCOLI
Served Cantonese-style on a bed of fresh steamed broccoli 11.5

CHICKEN WITH BLACK BEAN SAUCE
Slices of chicken, stir-fried in a black bean sauce 11.5

KUNG PAO CHICKEN
Quick-fried with peanuts, chili peppers and scallions. Our hot favorite 11.5

GROUND CHICKEN AND EGGPLANT
Stir-fried with scallions in a savory soy chilli pepper sauce 9.5

ORANGE PEEL CHICKEN
Tossed with fresh orange peel and a mild chilli sauce 12

CANTONESE ROASTED DUCK
Served with steamed wheat buns, cucumbers, scallions, plum and hoisin sauces 15

WILD ALASKAN SOCKEYE SALMON
STEAMED WITH GINGER
Served over stir-fried shiitake mushrooms, bok choy, tomatoes and asparagus 17

CANTONESE SHRIMP OR SCALLOPS
Stir-fried with garlic and snow peas 14

OOLONG MARINATED SEA BASS
Broiled and served with sweet ginger soy and spinach 20

CRISPY HONEY SHRIMP
Lightly battered and quick-fried in a flavorful sauce 14

SHRIMP WITH CANDIED WALNUTS
Tossed in a creamy sauce with honeydew melon 14

CHANG’S LEMON SCALLOPS
Tossed in a light lemon sauce 14

SALT AND PEPPER PRAWNS
Stir-fried in a salt and pepper mix of chili peppers, black beans, ginger and green onions. Served with a sweet mustard sauce 16

WILD ALASKAN SOCKEYE SALMON
LEMON PEPPER
Wok-seared, served on stir-fried green beans, red bell peppers and bean sprouts 17

LEMON PEPPER SHRIMP
Stir-fried with leeks and bean sprouts 14

HOT FISH
Crispy slices of our fresh daily selection in a Sichuan sauce with stir-fried vegetables 14

KUNG PAO SCALLOPS OR SHRIMP
Quick-fried with peanuts, chili peppers and scallions. Our hot favorite 14

SICHUAN FROM THE SEA
Choice of tender scallops, shrimp or calamari prepared in a red chili pepper garlic sauce 14

MU SHU PORK
A Chinese classic served with hoisin sauce and thin pancakes 10.5

WOK-SEARED LAMB
Lamb marinated with scallions and sesame. Served with cilantro over shredded lettuce 13

MONGOLIAN BEEF
Quickly cooked steak with scallions and garlic 14

KUNG PAO SCALLOPS OR SHRIMP
Quick-fried with peanuts, chili peppers and scallions. Our hot favorite 14

SWEET AND SOUR PORK
Stir-fried with pineapple, bell peppers and onions in a sweet sour sauce 11

LEMON PEPPER SHRIMP
Stir-fried with leeks and bean sprouts 14

KUNG PAO CHICKEN
Quick-fired with peanuts, chili peppers and scallions. Our hot favorite 12

GROUND CHICKEN AND EGGPLANT
Stir-fried with scallions in a savory soy chilli pepper sauce 9.5

CHENGDU SPICED LAMB
Richly spiced marinated lamb, wok-caramelized then tossed with cumin, mint, tomatoes and yellow onions 13

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

H Y 2007

FEATURED REGION
Flavors of YUNNAN

Dishes from China’s Yunnan Province combine the influences of many diverse cultures. You’ll taste this fusion in a contrast of delicate and colorful flavors. Ham, mushrooms, mild spices and hearty noodles play into this showcase of culture.

YUNNAN WONTONS
Crispy wontons filled with cured Serrano ham and soft cheese. A zing of honey mustard sauce complements the flavor and texture 6

WOK CHARRED BEEF
A flavorful dish with marinated mushrooms and roasted sweet peppers 14

DALI CHICKEN
A rustic combination of stir-fried chicken and rich Yukon Gold potatoes in a spicy chilli sauce 12

ZODIAC NOODLES
A savory blend of Traditional Chinese stir-fried noodles, lean pork, cured Serrano ham, mushrooms and vegetables 8

SALT AND PEPPER PRAWNS
Stir-fried in a salt and pepper mix of chili peppers, black beans, ginger and green onions. Served with a sweet mustard sauce 16

ORANGE PEEL BEEF
Tossed with fresh orange peel and a mild chili sauce 13

KUNG PAO CHICKEN
Quick-fired with peanuts, chili peppers and scallions. Our hot favorite 12

LEMON PEPPER SHRIMP
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WILD ALASKAN SOCKEYE SALMON
LEMON PEPPER*
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A Chinese classic served with hoisin sauce and thin pancakes 10.5

WOK-SEARED LAMB
Lamb marinated with scallions and sesame. Served with cilantro over shredded lettuce 13

MONGOLIAN BEEF
Quickly cooked steak with scallions and garlic 14

BEEF A LA SICHUAN
Twice-cooked with celery and carrots resulting in a crispy texture unlike anything you are used to 13

ORANGE PEEL BEEF
Tossed with fresh orange peel and a mild chili sauce 13

CHENGDU SPICED LAMB
Richly spiced marinated lamb, wok-caramelized then tossed with cumin, mint, tomatoes and yellow onions 13

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H Y 2007
**NOODLES, MEINS AND RICE**

**CHOW MEIN**
Egg noodles stir-fried with a choice of beef, pork, chicken or shrimp 9.5 / Combo 11

**DOUBLE PAN-FRIED NOODLES**
Semi-crisp egg noodles stir-fried with vegetables and served with a choice of beef, pork, chicken or shrimp 9.5 / Combo 11

**CANTONENSE CHOW FUN**
Wide rice noodles with a choice of chicken or beef with onions and ginger 10

**GARLIC NOODLES**
Egg noodles tossed with garlic and chili peppers. A Mainland tradition 6.5

**SINGAPORE STREET NOODLES**
Shrimp, chicken and rice noodles stir-fried in a curry sauce 9.5

**P.F. CHANG’S FRIED RICE**
Mixed with egg, soy and sliced scallions. Choice of beef, pork, chicken or shrimp 8 / Combo 9.5

**VEGETABLE CHOW FUN**
Soft, wide rice noodles and slivered vegetables in a vegetarian sauce 8

**TAM’S NOODLES WITH SAVORY BEEF AND SHRIMP**
A unique gnocchi-like noodle stir-fried with sliced beef, shrimp and chili peppers in a subtle abalone sauce 14

**DAN DAN NOODLES**
Scallions, garlic and chili peppers stir-fried with ground chicken nesting on hot egg noodles. Garnished with shredded cucumber and bean sprouts 10

**VEGETARIAN PLATES AND SIDES**

**SHANGHAI CUCUMBERS**
Sliced, cold cucumbers sprinkled with soy and sesame 5

**GARLIC SNAP PEAS**
Stir-fried with garlic 5

**SPINACH STIR-FRIED WITH GARLIC**
The name says it all 5

**BUDDHA’S FEAST**
Mixed vegetables
(Steamed or stir-fried) 7.5

**COCONUT CURRY VEGETABLES**
Stir-fried mixed vegetables, crispy silken tofu and peanuts in a vegetarian coconut curry sauce 8

**SICHUAN-STYLE ASPARAGUS OR GREEN BEANS**
Stir-fried with Sichuan pickled vegetables and garlic 6

**VEGETARIAN MA PO TOFU**
Sichuan’s famous dish of crispy silken tofu in a vegetarian sauce with steamed broccoli 8

**STIR-FRIED EGGPLANT**
Tossed with scallions in a savory chili pepper sauce 7.5

**DESSERTS**

**BANANA SPRING ROLLS**
Six warm, crispy bites with coconut-pineapple ice cream and drizzled with caramel and vanilla sauces 6.5

**NEW YORK-STYLE CHEESECAKE**
Served with fresh berries and raspberry sauce 6.5

**THE GREAT WALL OF CHOCOLATE**
Six layers of rich chocolate cake frosted with semi-sweet chocolate chips served with raspberry sauce 8

**FLOURLESS CHOCOLATE DOME**
Served with fresh berries and raspberry sauce 6

**THE LUCKY EIGHT**
Eight crispy, chocolate créme filled sticks served with a warm caramel-peanut butter dipping sauce and bits of toffee brittle. Dip, roll and enjoy! 8

**SHANGHAI CUCUMBERS**
Sliced, cold cucumbers sprinkled with soy and sesame 5

**GARLIC SNAP PEAS**
Stir-fried with garlic 5

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**STIR-FRIED EGGPLANT**
Tossed with scallions in a savory chili pepper sauce 7.5

**Spicy Vegetarian**

All entrées served with a choice of steamed brown or white rice.

An 18% service charge will be added to parties of 8 or more.

For special dietary restrictions or needs, please consult with a member of our culinary team.

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PREMIUM FULL-LEAF
HOT TEA

CITRUS SPICE
A medley of fresh citrus, cloves and cinnamon. Naturally caffeine free

WHITE TANGERINE
Light and fragrant with flavors of freshly picked tangerines

TROPICAL GREEN
Pineapple and citrus flavors blended with Chinese Dragonwell Green Tea

ORGANIC GREEN
A slightly sweet Asian brew of three certified organic green teas

SWEET GINGER PEACH DECAF
Peaches and ginger root blended with Ceylon and Assam tea

DRAGON EYE OOLONG
Chinese Oolong with safflower, peach and apricot

COFFEE

ORGANIC FRENCH ROAST
CAFÉ BEL ETAGE ESPRESSO
CAPPUCCINO

WATER / SODA

PELLEGRINO SPARKLING
FIJI STILL
CHINA MIST ICED TEA
COKE
DIET COKE
SPRITE
MINUTE MAID LEMONADE

H-Y 2/07
FOR LOCATIONS AND RESERVATIONS
PLEASE CALL 1-866-PFCHANG (866-732-4264).

PFCHANGS.COM

Prices and items may vary by location.