



STARTERS



SOUPS AND SALADS



TRADITIONS

Lunch served daily until 4PM

CHANG'S CHICKEN IN SOOTHING LETTUCE WRAPS

Quickly cooked spiced chicken served with cool lettuce cups 8

素 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

素 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

SHRIMP DUMPLINGS

Served with a ginger chili pepper soy sauce (Pan-fried or steamed) 7

素 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

火 PIN RICE NOODLE SOUP

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

火 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

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

Lightly battered and quick-fried in a flavorful sauce Lunch 8 Dinner 11

LO MEIN

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

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.

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



CHICKEN AND DUCK

PHILIP'S BETTER LEMON CHICKEN
Quick-fired 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

火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

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

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

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

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



SEAFOOD

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

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

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

ORANGE PEEL SHRIMP
Tossed with fresh orange peel and a mild chili sauce 14

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

火DALI CHICKEN

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

ZODIAC NOODLES

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



MEAT

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

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

火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

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



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

CANTONESE 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

素 VEGETABLE CHOW FUN

Soft, wide rice noodles and slivered vegetables in a vegetarian sauce 8

火 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

素 SHANGHAI CUCUMBERS

Sliced, cold cucumbers sprinkled with soy and sesame 5

素 GARLIC SNAP PEAS

Stir-fried with garlic 5

素 SPINACH STIR-FRIED WITH GARLIC

The name says it all 5

素 BUDDHA'S FEAST

Mixed vegetables (Steamed or stir-fried) 7.5

素 COCONUT CURRY VEGETABLES

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

素 SICHUAN-STYLE ASPARAGUS OR GREEN BEANS

Stir-fried with Sichuan pickled vegetables and garlic 6

素 VEGETARIAN MA PO TOFU

Sichuan's famous dish of crispy silken tofu in a vegetarian sauce with steamed broccoli 8

素 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 crème filled sticks served with a warm caramel-peanut butter dipping sauce and bits of toffee brittle. Dip, roll and enjoy! 8

火 Spicy 素 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.

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



TEA / COFFEE / WATER / SODA

*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