

## Taipei Stone Oak

### Appetizers

Edamame	\$5.99
<i>Boiled fresh green soybeans, lightly seasoned with sea salt</i>	
Spicy Edamame	\$6.99
<i>Boiled fresh green soybeans, wok-tossed in Chef's special spicy sauce</i>	
Dumpling	\$7.49
<i>Handmade everyday in our dumpling bar, steamed or pan-fried; with pork or vegetable</i>	
Crab Wonton (4)	\$6.49
<i>4 to an order. Cream cheese and crabmeat wrapped in wonton skin and fried to crispy</i>	
Chicken Lettuce Package	\$7.99
<i>Diced meat, celery and green onion wok seared and served in 2 cold crisp lettuce cups</i>	
Vegetable Spring Roll	\$2.29
<i>Two rolls of thin rice paper filled with a variety of vegetables and fried to golden crispy</i>	
Baby Back Ribs	\$11.99
<i>Tender, wok braised ribs in chef's special sweet and sour sauce</i>	
Calamari	\$12.99
<i>Touch-fried baby squid served with spicy sauce</i>	
Taipei Sampler	\$14.99
<i>Edamame, two pieces of eggroll, two crab wontons, one fried dumpling</i>	
Egg Roll	\$2.29
<i>One egg roll; pork with vegetables</i>	

### Salads

Asian Salad	\$6.99
<i>Mixed greens tossed in a sesame ginger vinaigrette, topped with shiitake mushrooms and wonton crisps</i>	
Cucumber Salad	\$4.25
<i>Sliced fresh cucumbers, wakame seaweed, and sesame seeds in ponzu vinaigrette</i>	
Squid Salad	\$6.25
<i>Marinated squid salad over cucumbers with ponzu vinaigrette</i>	
Seaweed Salad	\$6.25
<i>Marinated seaweeds over cucumbers with ponzu vinaigrette</i>	
Seaweed and Squid Salad	\$6.99
<i>A mix of Seaweed and Squid Salad served over cucumbers with ponzu vinaigrette</i>	

### Soups

Bag of Crispy Noodles	\$0.75
<u>Cups</u>	
Egg Drop Soup	\$2.99
<i>Flavorful chicken broth with egg flakes and niblet corn</i>	
Hot & Sour Soup	\$2.99
<i>Shredded pork, black mushroom, sliced bamboo shoots, soft tofu and egg flakes in a rich, spicy chicken broth</i>	
Wonton Soup - Cup	\$3.49
<i>Hand made wonton filled with pork and shrimp in clear chicken broth, topped with shrimp and shredded chicken and bbq pork</i>	

### Early Bird Special

**Served with egg roll and steamed white or chicken fried rice. ONLY FROM 4:30 PM TO 6:00 PM.**

Sweet & Sour Chicken - Early Bird Special	\$9.69
Chicken with Vegetables - Early Bird Special	\$9.69
Lemon Chicken - Early Bird Special	\$9.69
Chicken with Garlic Sauce - Early Bird Special	\$9.69
Chicken with Broccoli - Early Bird Special	\$9.69
Shrimp with Volcano Bean Sauce - Early Bird Special	\$10.29
Shrimp with Vegetables - Early Bird Special	\$10.29
Triple Delight - Early Bird Special	\$10.29
Beef with Broccoli - Early Bird Special	\$10.29
Spicy Basil Beef - Early Bird Special	\$10.69
Sesame Chicken - Early Bird Special	\$10.69
Orange Chicken - Early Bird Special	\$10.69
General Tso's Chicken - Early Bird Special	\$10.69
Shrimp with Fruit Sauce - Early Bird Special	\$10.69

### Taipei Lunch Specials

**Served with egg roll and steamed white or chicken fried rice. ONLY FROM 11:00 AM TO 2:00 PM.**

# 1 Special Fried Rice	\$7.69
<i>A combination of shrimp, chicken and pork fried rice prepared to order and served steaming hot</i>	
# 2 Orange Chicken	\$8.49
<i>Fried three times to reach perfection, then wok-tossed with red chili peppers and fresh orange peel in chef's special sauce</i>	
# 3 General Tso's Chicken	\$7.99
<i>Tender marinated chicken touch-fried till crispy and wok-tossed in special sweet and spicy Tso's sauce</i>	
# 4 Sweet and Sour Chicken	\$7.69
<i>An old-fashioned dish, a Cantonese classic</i>	
# 5 Lemon Chicken	\$7.99
<i>Simply the best in town!</i>	
# 6 Chicken with Black Bean Sauce	\$7.69
<i>Sliced chicken stir-fried with green bell pepper, carrots, and onions in a spicy black bean sauce</i>	
# 7 Shrimp With Fruit Sauce	\$8.69
# 10 Chicken with Vegetables	\$7.99
<i>Sliced chicken sauteed with mixed vegetables in white wine sauce</i>	
# 12 Chicken with Garlic Sauce	\$7.99
<i>Chicken sauteed with water</i>	

### Taipei Seafood

Red Snapper	\$17.99
<i>Tender red snapper filet poached in chef's special wine sauce</i>	
Kung Pao Shrimp	\$12.99
Shrimp with Black Bean Sauce	\$12.99
<i>Stir-fried shrimp with green bell peppers, carrots, and onions in a spicy black bean sauce</i>	
Shrimp with Lobster Sauce	\$12.99
<i>Large marinated shrimp simmered in lobster sauce</i>	
Shrimp with Fruit Sauce	\$13.99
<i>Large marinated shrimp lightly breaded and fried till golden brown and sided with fresh house-made fruit sauce on side</i>	
Volcano Shrimp	\$12.99
<i>Large shrimp sauteed with mixed vegetables in spicy volcano sauce</i>	
Garlic Shrimp	\$12.99
<i>Marinated shrimp sauteed with water chestnuts, carrots, and Chinese mushrooms in a spicy garlic sauce</i>	
Salt & Pepper Shrimp	\$12.99
<i>Large shrimp sauteed with onions and jalapeno in a salt and pepper mix</i>	
<u>Shrimp &amp; Scallops</u>	
<i>Lightly battered shrimp and scallops touch-fried to lock the tenderness within, then wok-tossed in selection of sauces</i>	
Hunan Shrimp & Scallops	\$13.99
<i>With mixed vegetables in a spicy peppercorn sauce</i>	
Sesame Shrimp & Scallops	\$13.99
<i>With sesame seeds in spicy tangy sauce</i>	

### Vegetables And Tofu

**Served with steamed white rice. Add \$2.00 for prepared to order chicken fried rice.**

Dry Sauteed String Beans	\$11.49
<i>Touch fried first and wok tossed in chef's special brown sauce</i>	
Eggplant	\$11.49
<i>Wok seared in garlic sauce</i>	
Veggie Delight	\$11.99
<i>Mixed vegetables sauteed with shiitake mushrooms and tofu in a light white wine sauce</i>	
Ma Po Tofu	\$11.99
<i>Chunks of soft tofu stir fried with minced ginger, garlic and green onion in a spicy Szechwan bean sauce. Add ground pork for \$1.00</i>	
Kung Pao Tofu	\$11.99
<i>Chunks of soft tofu touch fried first then sauteed in the spicy kung pao sauce</i>	

### Desserts

Chocolate Fantasy	\$5.99
<i>Rich chocolate cake filled with white chocolate and moca mousse, topped with chocolate genoise</i>	
Praline Pecan Cheesecake	\$5.25
<i>Delicious praline taste overflowing with pecans</i>	

### Bowls

Wonton Soup - Bowl	\$6.49
<i>Hand made wonton filled with pork and shrimp in clear chicken broth, topped with shrimp and shredded chicken and bbq pork</i>	
Special Wonton Soup for 2	\$8.99
<i>Hand made wontons served with chicken, beef, shrimp, bbq pork and veggies in a clear chicken broth</i>	
Seafood Tofu Soup	\$8.99
<i>Diced shrimp, scallop and tofu simmered in a rich chicken broth, finished with diced asparagus and egg white flakes. 2 containers</i>	

### Rice and Noodles

#### Fried Rice

*Choice of beef, pork, chicken, vegetable, shrimp, or combination. All with egg and onion unless specified otherwise*

Beef Fried Rice	\$9.99
Pork Fried Rice	\$9.99
Chicken Fried Rice	\$9.99
Vegetable Fried Rice	\$9.99
<i>Broccoli, Mushroom, Carrot, Water Chestnut, Snow Pea</i>	
Shrimp Fried Rice	\$10.49
Combination Fried Rice	\$10.49
<i>Chicken, Pork, Shrimp, Onion</i>	

#### Lo Mein Noodles

*Stir fried with mixed vegetables (carrot, broccoli, snow peas, mushroom, cabbage, and water chestnuts). Choice of beef, pork, chicken, shrimp or combination*

Vegetable Lo Mein Noodles	\$13.49
Beef Lo Mein Noodles	\$13.49
Pork Lo Mein Noodles	\$13.49
Chicken Lo Mein Noodles	\$13.49
Shrimp Lo Mein Noodles	\$13.99
Combination Lo Mein Noodles	\$13.99
<i>Chicken, Beef, Shrimp</i>	

#### Pan-Fried Noodles

*Hunan style double side pan-fried noodles (on bottom) covered with selection of meat and mixed vegetables (carrot, broccoli, snow peas, mushroom, cabbage, and water chestnuts). With beef, chicken, pork, shrimp or combination*

Beef Pan-Fried Noodles	\$11.99
Chicken Pan-Fried Noodles	\$11.99
Pork Pan-Fried Noodles	\$11.99
Shrimp Pan-Fried Noodles	\$12.99
Combination Pan-Fried Noodles	\$12.99
<i>Chicken, Beef, Shrimp</i>	

*chestnut, mushrooms and carrots in garlic sauce*

# 13 Beef Broccoli	\$8.69
<i>Sliced beef sauteed with broccoli in chef's specialty brown sauce</i>	
# 14 Black Pepper Steak	\$8.69
# 15 Mixed Vegetables	\$7.69
# 17 Sweet & Sour Shrimp	\$8.69
#16 Green Pepper Steak	\$7.99
<i>Thinly sliced beef marinated and sauteed with green bell peppers and onions in a brown sauce</i>	
# 18 Shrimp with Vegetables	\$8.69
<i>Large shrimp sauteed with mixed vegetables in white wine sauce</i>	
#19 Pork and Shrimp with Cashew Nuts	\$8.69
# 20 Shrimp with Volcano Bean Sauce	\$8.69
<i>Large shrimp sauteed with mixed vegetables in spicy black bean and volcano sauce</i>	
# 22 Triple Delight	\$8.69
<i>Chicken, beef and shrimp sauteed with broccoli, carrots and mushroom in a house special spicy sauce</i>	
# 23 Spicy Basil Beef	\$8.69
<i>Sliced beef sauteed with onion, mushroom, jalapeno pepper and basil leaves in a chef's special spicy Mongolian sauce</i>	
# 24 Sesame Chicken	\$8.49
<i>Lightly battered chicken tender, perfectly touch-fried and wok-tossed in a spicy tangy sauce with sesame seeds</i>	
# 25 Pasta Delight (no rice)	\$8.69
<i>Our famous Triple Delight on a bed of noodles! Does not include rice.</i>	
# 32 Chin Yuan Pork Chop	\$9.49
<i>Marinated in secret ingredients, perfectly fried to golden crispy outside yet still juicy inside. One of the most popular street-fare dish in Taiwan</i>	
# 35 Red Snapper	\$12.99
<i>Tender red snapper filet poached in chef's special wine sauce</i>	

### Taipei Traditional Favorites

Sweet & Sour Chicken	\$11.99
<i>An old-fashioned dish, a Cantonese classic</i>	
Moo Shu Pork	\$11.99
<i>We differ ourselves on this one by hand making our own pancakes. Pre-wrapped with cabbage and pork (no rice)</i>	
Chin Yuan Pork Chop	\$10.99
<i>Two pork chops marinated in secret ingredients, perfectly fried to golden crispy outside yet still juicy inside. No wonder it's one of Taiwanese signature street-fare dish</i>	
Lemon Chicken	\$11.99
<i>Tender chicken breast lightly breaded to perfection, side with chef's special lemon sauce</i>	
Kung Pao Chicken	\$11.99
<i>Sliced white meat chicken sauteed with peanuts and red chili peppers in the spicy kung pao sauce</i>	
Chicken with Black Bean Sauce	\$11.99
<i>Sliced chicken stir-fried with green bell pepper, carrots, and onions in a spicy black bean sauce</i>	
Sesame Chicken	\$11.99
<i>Lightly battered chicken tenders, perfectly touch-fried and wok-tossed in a spicy tangy sauce with sesame seeds</i>	
General Tso's Chicken	\$11.99
<i>Tender marinated chicken</i>	

### Sauce Packets

Hot Mustard	\$0.50
Hot Oil	\$0.50
Ginger Soy	\$0.50
Sweet & Sour	\$0.50

### Sauce 8 Oz. Cups

8 Oz. Cup - Hot Mustard	\$3.00
8 Oz. Cup - Hot Oil	\$3.00
8 Oz. Cup - Ginger Soy	\$3.00
8 Oz. Cup - Sweet & Sour	\$2.00
8 Oz. Cup - Lemon Sauce	\$2.00

### Beverages

#### Can soda

Coke	\$2.25
Sprite	\$2.25
Diet Coke	\$2.25
Dr. Pepper	\$2.25
Big Red	\$2.25
Lemonade	\$2.25
Fiji Water	\$2.50
San Pellegrino	\$3.50

- touch-fried till crispy and wok-tossed in special sweet and spicy Tso's sauce*
- Jalapeno Chicken** \$11.99  
*Tender marinated chicken touch fried till crispy and wok tossed with jalapeno, garlic and ginger in chef's special brown sauce*
- Triple Delight** \$12.99  
*Chicken, beef and shrimp sauteed with broccoli, carrots and mushroom in a house special spicy sauce*
- Steak and Shrimp** \$13.99  
*Tender steak slices sauteed with mushrooms and onions in a black pepper sauce and paired with sesame shrimp*
- Orange Peel Chicken** \$12.99  
*Fried three times to reach perfection, then wok-tossed with red chili peppers and fresh orange peel in chef's special sauce*

### **Taipei Beef**

- Bell Pepper Steak** \$12.25  
*Thinly sliced beef marinated and sauteed with green bell peppers and onions in a brown sauce*
- Sauteed Beef Hunan-Style** \$12.25  
*Marinated sliced beef sauteed in spicy peppercorn sauce, served over fresh baby spinach*
- Beef with Black Bean Sauce** \$12.25  
*Thinly sliced beef stir-fried with green bell peppers, carrots, and onions in a spicy black bean sauce*
- Spicy Basil Beef** \$12.25  
*Sliced beef sauteed with onions, mushroom, jalapeno pepper and basil leaves in chef's special spicy Mongolian sauce*
- Beef with Broccoli** \$12.25  
*Sliced beef sauteed with broccoli in chef specialty brown sauce*
- Beef with Garlic Sauce** \$12.25  
*Sliced beef sauteed with water chestnut, black mushroom and carrots in garlic sauce*
- Orange Peel Beef** \$12.99  
*Fried three times to reach perfection, then wok-tossed with red chili pepper and fresh orange peel in chef's special sauce*

**NO SUBSTITUTIONS**