

## Lamb Dishes

431. Lamb with Onions .....11.00  
Sliced lamb dry sauteed with onions green onions in brown sauce.
432. Lamb with Garlic Sauce .....11.00  
Lamb in delicate garlic sauce with green
433. Shia Chia Lamb with Fresh Spinach .....11.00  
Sliced lamb sauteed with Chinese spicy barbecued sauce and served with fresh spinach.

## Pork Dishes

451. Barbecued Pork with Vegetables .....7.00 9.00  
Small Large  
Barbecued pork sauteed with fresh seasonal vegetables.
452. Shredded Pork with Hoisin Sauce .....7.00 9.00  
Shredded pork sauteed in tasty hoisin sauce.
453. Shredded Pork with Garlic Sauce .....7.00 9.00  
Hot! Shredded pork sauteed with garlic sauce.
454. Twice Cooked Pork .....7.00 9.00  
Sliced barbecued pork sauteed with cabbage, carrots, green peppers and black mushrooms in spicy brown sauce.

## Vegetables Dishes

221. Szechwan String Beans .....6.00 8.00  
Small Large  
(But not hot)  
Fresh string beans stir-fried with pickle vegetables and dries shrimp bits.
222. Szechwan Egg Plant .....6.00 8.00  
Egg plant sauteed with spicy garlic sauce.
223. Vegetables Delight .....6.00 8.00  
Mixed of vegetables sauteed with light sauce.
224. Sauteed Snow Pea Pods .....6.00 8.00  
Lightly sir-fried snow pea pods and water chestnuts.
225. Ma Po's Bean Curd .....6.00 8.00  
Bean curd in spicy brown sauce.
226. Bean Curd Country Style .....6.00 8.00  
Fried bean curd sauteed vegetables

## Fried Rice

711. Shrimp Fried Rice .....6.00 8.00  
Small Large
712. Beef Fried Rice .....6.00 8.00
713. Combination Fried Rice .....6.00 8.00
714. Barbecued Pork Fried Rice .....5.00 7.00
715. Chicken Fried Rice .....5.00 7.00
716. Vegetables Fried Rice .....5.00 7.00

## Lo Mein

Soft Spaghetti Noodles and Vegetables Pan Fried with Shrimp, Beef, Chicken, Shredded Pork, Vegetables or Combination.

721. Shrimp Lo Mein .....6.00 8.00  
Small Large
722. Beef Lo Mein .....6.00 8.00
723. Combination Lo Mein .....6.00 8.00
724. Shredded Pork Lo Mein .....5.00 7.00
725. Chicken Lo Mein .....5.00 7.00
726. Vegetables Lo Mein .....5.00 7.00

## Chop Suey or Chow Mein

(Come with Steamed Rice) (Come with Crispy Noodles)  
Shrimp, Beef, Chicken, Shredded Pork, Vegetables or Combination Sauteed with Bean Sprouts, Celery, Water Chestnuts, Carrots, Pea Pods and Napa.

- |                                       |       |       |
|---------------------------------------|-------|-------|
|                                       | Small | Large |
| 731. Shrimp Chop Suey/ Chow Mein      | 6.00  | 8.00  |
| 732. Beef Chop Suey/Chow Mein         | 6.00  | 8.00  |
| 733. Combination Chop Suey/ Chow Mein | 6.00  | 8.00  |
| 734. Chicken Chop Suey/ Chow Mein     | 5.00  | 7.00  |
| 735. Pork Chop Suey/Chow Mein         | 5.00  | 7.00  |
| 736. Vegetables Chop Suey/ Chow Mein  | 5.00  | 7.00  |

## Egg Foo Young

Shrimp, Beef, Chicken, Shredded Pork, Vegetables or Combination Sauteed with Vegetables in Brown Sauce on Top of the Egg Foo Young Patties.

- |                                |                      |                      |
|--------------------------------|----------------------|----------------------|
|                                | Small<br>(2 Patties) | Large<br>(3 Patties) |
| 741. Shrimp Egg Foo Young      | 6.00                 | 8.00                 |
| 742. Beef Egg Foo Young        | 6.00                 | 8.00                 |
| 743. Combination Egg Foo Young | 6.00                 | 8.00                 |
| 744. Chicken Egg Foo Young     | 5.00                 | 7.00                 |
| 745. Pork Egg Foo Young        | 5.00                 | 7.00                 |
| 746. Vegetables Egg Foo Young  | 5.00                 | 7.00                 |

## LUNCH MENU

(Luncheon served from 11:30 A.M. - 2:30 P.M.  
Monday to Friday Except Holiday)

### Appetizers

801. Spring Rolls (2) .....2.00
802. Vegetables Rolls (2) .....2.00
803. Pot Stickers (6) .....4.00
804. Taiwan Chicken Roll .....4.00
805. Szechwan Spicy Won Tons (6) .....4.00

### Dim Sum (Steamed)

811. Shrimp Dumplings (6) .....4.00
812. Pork Dumplings (6) .....4.00
813. Vegetable Dumplings (6) .....4.00
814. Steamed Pot Stickers(6) .....4.00

### Soup

(This is a Meal Itself)

821. Won Ton Soup (10) .....5.00  
Fresh made won ton with shrimp and pork.
822. Won Ton Noodles Soup .....5.00  
Noodles and won ton in clear broth.
823. Seafood Noodles Soup .....8.00  
Tureen of noodles tossed with seafood, vegetables in a clear broth.
824. Hot Seafood Noodles Soup .....8.00  
Noodles soup with seafood, vegetables in hot and spicy broth.

## Chow Fun or Cantonese Thin Noodles

(Wide Rice Noodles) (Cantonese Thin Noodles)  
Shrimp, Beef, Chicken, B.B.Q. Pork, Vegetables or Combination sauteed with brown sauce on the bed of authentic Chinese wide rice noodles or Cantonese thin noodles.

831. Shrimp Chow Fun/Thin Noodles .....8.00
832. Beef Chow Fun/Thin Noodles .....8.00
833. Combination Chow Fun/Thin Noodles .....8.00
834. BBQ Pork Chow Fun/Thin Noodles .....7.00
835. Chicken Chow Fun/Thin Noodles .....7.00
836. Vegetables Chow Fun/Thin Noodles .....7.00
837. Dry Beef Chow Fun .....7.00  
Sliced beef mixed with bean sprouts, green onions (without gravy)

## Lunch Special

(All Lunch come with Steamed Rice or Plain Fried Rice & Spring Roll)  
Add \$1.50 for Won Ton Soup, Hot & Sour Soup or Egg Drop Soup

### Chicken

841. Chicken with Garlic Sauce .....6.00
842. Chicken with Vegetables .....6.00
843. Sweet & Sour Chicken .....6.00
844. Crispy Sesame Chicken .....6.00

### Beef

851. Kung Pao Beef .....7.00
852. Beef with pea pods & Black Mushrooms .....7.00
853. Beef with Onions .....7.00
854. Beef Chop Suey (With Rice) or Chow Mein (With Crispy Noodles) .....7.00

### Pork

861. Mu Shu Pork .....6.00
862. Twice Cooked Pork .....6.00

### Shrimp

871. Shrimp with Lobster Sauce .....8.00  
Shrimp sauteed with shredded pork in a garlic and black bean sauce.
872. Shrimp with Cashew Nuts .....8.00

### Vegetables

881. Vegetable Delights .....6.00  
Mixed of vegetables sauteed with light sauce.
882. Szechwan String Bean (Not Hot) .....6.00

### Fried Rice

891. Shrimp Fried Rice .....6.00
892. Beef Fried Rice .....6.00
893. Combination Fried Rice .....6.00
894. BBQ Pork Fried Rice .....5.00
895. Chicken Fried Rice .....5.00
896. Vegetables Fried Rice .....5.00

Indicates Spicy Hot Dish But we can alter the spicy to your taste.  
We use chicken broth instead of MSG

# 潮州 CHAU CHU



- Service Bar
- Dine -In, Carry-Out
- Catering

Tel: (847) 304-8888

Fax: (847) 304-8681

### HOURS:

Mon. - Thurs. 11:30 A.M. - 10:00 P.M. 9:30  
Friday 11:30 A.M. - 11:00 P.M. 10:00  
Saturday 12:00 Noon - 11:00 P.M. 10:00  
Sunday 12:00 Noon - 10:00 P.M. 9:30

South of Main / Lake Cook  
508 S. Northwest Highway  
Barrington, IL 60010

We take pride in using chicken broth instead of M.S.G.

Menu Available for Lunch or Dinner

## Appetizers

101. **Spring Rolls (2)** .....2.50  
*Deep fried rolls filled with shrimp, pork and vegetables.*
102. **Vegetables Rolls (2)** .....2.50  
*Deep fried rolls filled with vegetables.*
103. **Chau Chu Shrimp Rolls (4)** .....5.00  
*Deep fried rolls filled with ground shrimp in layers of crispy bean curd skin.*
104. **Pot Stickers (6)** .....5.00  
*Pan fried dumplings with ground pork and vegetables filling.*
105. **B.B.Q. Pork** .....5.00  
*Sliced pork in Barbecued sauce.*
106. **Teriyaki Beef (4)** .....5.00  
*Marinated slices of Barbecued beef on skewers.*
107. **Crab Rangoon (6)** .....5.00  
*Deep fried dumplings filled with crab meat and cream cheese.*
108. **Canton Fantail Shrimp (4)** .....5.00  
*Whole shrimp in batter fried to golden brown.*
109. **Taiwan Chicken Roll** .....5.00  
*Shredded chicken roll in layers of crispy bean curd skin.*
110. **Shrimp Toasts (4)** .....5.00  
*Shrimp pasted on toast, dipped in egg batter and deep fried.*
111. **Szechwan Spicy Won Tons (6)** .....5.00  
*Won tons in peanut hot sauce.*
112. **Assorted Appetizers (Per Person)** ..... 6.00  
*Spring Roll, Crab Rangoon, Taiwan Chicken Roll, Chau Chu Shrimp Roll, Canton Fantail Shrimp.*

## Dim Sum (Steamed)

121. **Shrimp Dumplings (6)** .....5.00
122. **Pork Dumplings (6)** .....5.00
123. **Vegetable Dumplings (6)** .....5.00
124. **Steamed Pot Stickers (6)** .....5.00

## Cold Delicacies

131. **Jelly Fish** .....6.50
132. **Vegetarian Chicken** .....5.00  
*Black mushrooms, carrots, celery in bean curd skin.*
133. **Hot & Sour Cabbage** .....5.00  
*Hot! Marinated cabbage in a spicy sweet dressing.*
134. **Five Spiced Beef** .....5.00  
*A delectable cold serving of meat marinated in five-spice sauce.*

## Soup

201. **Won Ton Soup** .....2.00  
*Fresh made won ton with shrimp and pork.*
202. **Hot & Sour Soup** .....2.00  
*Hot! rich, spicy chicken broth with pork, mushrooms, bean curd, black mushroom and bamboo shoots.*
203. **Vegetable Soup** .....2.00  
*Fresh vegetable in a clear soup.*
204. **Sizzling Rice Soup (for two)** .....5.00  
*Golden rice cake sizzles in a rich broth with chicken, shrimp and vegetables.*
205. **Egg Drop Soup** .....2.00  
*Egg-flower creamy corn soup.*
206. **Seafood Chowder (for two)** .....6.00  
*Rich broth with seafood and egg white.*
207. **Beef Chowder (for two)** .....5.00  
*Rich broth with beef and egg white.*
208. **Shark's Fin Soup (for two)** .....9.00  
*Delicate threads of shark's fin simmered in a delicious broth and chicken.*

## Mu Shu Dishes

*Shredded Pork, Beef, Chicken or Shrimp Dry Sauteed with Eggs and Vegetables in Brown Sauce and Served with Mu Shu Pan Cakes and Plum Sauce.*

- |                                     | Small<br>(2 Pancakes) | Large<br>(4 Pancakes) |
|-------------------------------------|-----------------------|-----------------------|
| 601. <b>Mu Shu Pork</b> .....       | 8.00                  | 10.00                 |
| 602. <b>Mu Shu Beef</b> .....       | 10.00                 | 12.00                 |
| 603. <b>Mu Shu Shrimp</b> .....     | 12.00                 | 14.00                 |
| 604. <b>Mu Shu Vegetables</b> ..... | 7.00                  | 9.00                  |
| 605. <b>Mu Shu Chicken</b> .....    | 8.00                  | 10.00                 |

## Sweet & Sour Dishes

*Shrimp, Pork, Beef, Chicken dipped in batter and deep fried, then sauteed with green peppers, carrots, onions and pineapple chunks in sweet and sour sauce.*

- |  | Small | Large |
|--|-------|-------|
| 611. <b>Sweet &amp; Sour Chicken</b> ..... | 7.00  | 9.00  |
| 612. <b>Sweet &amp; Sour Pork</b> .....    | 7.00  | 9.00  |
| 613. <b>Sweet &amp; Sour Shrimp</b> .....  | 11.00 | 13.00 |
| 614. <b>Sweet &amp; Sour Combo</b> .....   | 13.00 |       |

## Chicken Dishes

- |   | Small | Large |
|---|-------|-------|
| 301. <b>Chicken with Vegetables</b> .....   | 7.00  | 9.00  |
| <i>Chicken stir-fried with fresh seasonal vegetables.</i>   |       |       |
| 302. <b>Chicken with Cashew</b> .....   | 7.00  | 9.00  |
| <i>Chicken sauteed with crispy cashew nuts and vegetables in tasty brown sauce.</i>   |       |       |
| 303. <b>Chicken with Garlic Sauce</b> .....   | 7.00  | 9.00  |
| <i>Chicken in delicate garlic sauce with green peppers, carrots, celery, zucchini, water chestnuts and black mushrooms.</i> |       |       |
| 304. <b>Kung Pao Chicken</b> .....  | 7.00  | 9.00  |
| <i>Hot! Chicken sauteed with peanuts and fresh vegetables in minced ginger and garlic sauce.</i>                            |       |       |
| 305. <b>General Tso's Chicken</b> .....   | 8.00  | 10.00 |
| <i>Chunk of chicken sauteed with chef's special hot sauce.</i>  |       |       |
| 306. <b>Chicken with Orange Peels</b> .....   | 8.00  | 10.00 |
| <i>Deep fried sliced white meat chicken with orange peels in sweet and hot sauce.</i>                                       |       |       |
| 307. <b>Crispy Sesame Chicken</b> .....   | 8.00  | 10.00 |
| <i>Chicken with a special crispy coating and blended with a spicy brown sauce, covered with sesame seeds.</i>               |       |       |
| 308. <b>Chicken with Pea Pods &amp; Black Mushrooms</b> .....   | 7.00  | 9.00  |
| <i>Sliced white meat chicken sauteed with pea pods, black mushrooms in white sauce.</i>                                     |       |       |
| 309. <b>Lemon Chicken</b> .....   | 8.00  | 10.00 |
| <i>Succulent pieces of chicken breast in deep fried then serve with lovely lemon-flavored sauce.</i>                        |       |       |
| 310. <b>Ma La Pheasant</b> .....  | 8.00  | 10.00 |
| <i>Sliced white meat chicken in spicy sauce on the bed of spibach.</i>  |       |       |
| 311. <b>Empress Chicken</b> .....   | 7.00  | 9.00  |
| <i>Fried batter dipped chicken sauteed with broccoli, carrots, water chestnuts, baby corns in sweet sauce.</i>              |       |       |

## Duck Dishes

331. **Peking Duck (whole)** .....25.00  
**(half)** ..... 15.00  
*A young duckling slowly grilled over an open fire until skin is crispy and golden served in wrapped Mandarin pan cakes with fresh scallions and plum sauce.*
332. **Boneless Crispy Duck (Half)** ..... 11.00  
*Twice cooked duckling steamed then fried, fresh scallions and plum sauce.*

## Beef Dishes

- |  | Small | Large |
|--|-------|-------|
| 401. <b>Beef with Vegetables</b> .....   | 9.00  | 11.00 |
| <i>Beef stir-fried with fresh seasonal vegetables.</i>   |       |       |
| 402. <b>Beef with Cashew</b> .....   | 9.00  | 11.00 |
| <i>Beef sauteed with crispy cashew nuts and vegetables in tasty brown sauce.</i>   |       |       |
| 403. <b>Beef with Garlic Sauce</b> .....   | 9.00  | 11.00 |
| <i>Beef in delicate garlic sauce with green peppers, carrots, celery, zucchini, water chestnuts and black mushrooms.</i> |       |       |
| 404. <b>Kung Pao Beef</b> .....  | 9.00  | 11.00 |
| <i>Hot! Beef sauteed with peanuts and fresh vegetables in minced ginger and garlic sauce.</i>                            |       |       |
| 405. <b>Crispy Sesame Beef</b> .....   | 10.00 | 12.00 |
| <i>Beef with a special crispy coated and breaded with spicy brown sauce covered with sesame seeds.</i>                   |       |       |
| 406. <b>Beef with Pea Pods &amp; Black Mushrooms</b> .....   | 9.00  | 11.00 |
| <i>Sliced beef sauteed with pea pods, black mushrooms in brown sauce.</i>  |       |       |
| 407. <b>Pepper Steak</b> .....   | 9.00  | 11.00 |
| <i>Sliced beef, green peppers, onions sauteed with black bean sauce.</i>   |       |       |
| 408. <b>Beef with Onions</b> .....   | 9.00  | 11.00 |
| <i>Sliced beef dry sauteed with onions and green onions.</i>   |       |       |
| 409. <b>Beef with Broccoli</b> .....   | 9.00  | 11.00 |
| <i>Sliced beef sauteed with broccoli, water chestnuts in brown sauce.</i>  |       |       |

## Steak Dishes

421. **Steak with Oyster Sauce** .....15.00  
*Tender steak with oyster sauce and broccoli.*
422. **Hong Kong Steak** .....15.00  
*Broiled choice steak, tenderloin and sliced, served on a bed of Chinese vegetables with brown sauce.*
423. **Rainbow Steak** .....15.00  
*Tenderloin steak sauteed in a spectrum of pea pods, red sweet peppers and baby corns.*

## Shrimp Dishes

- |  | Small | Large |
|--|-------|-------|
| 501. <b>Shrimp with Vegetables</b> .....   | 11.00 | 13.00 |
| <i>Shrimp stir-fried with fresh seasonal vegetables.</i>   |       |       |
| 502. <b>Shrimp with Cashew</b> .....   | 11.00 | 13.00 |
| <i>Shrimp sauteed with crispy cashew nuts and vegetables in tasty brown sauce.</i>   |       |       |
| 503. <b>Shrimp with Garlic Sauce</b> .....   | 11.00 | 13.00 |
| <i>Shrimp in delicate garlic sauce with green peppers, carrots, celery, zucchini, water chestnuts and black mushrooms.</i> |       |       |
| 504. <b>Kung Pao Shrimp</b> .....  | 11.00 | 13.00 |
| <i>Hot! Shrimp sauteed with peanuts and fresh vegetables in minced ginger and garlic sauce.</i>                            |       |       |
| 505. <b>General Tso's Shrimp</b> .....   | 12.00 | 14.00 |
| <i>Fried batter shrimp sauteed with chef's special hot sauce.</i>  |       |       |
| 506. <b>Shrimp with Orange Peels</b> .....   | 12.00 | 14.00 |
| <i>Deep fried shrimp with orange peels in sweet and hot sauce.</i>   |       |       |
| 507. <b>Crispy Sesame Shrimp</b> .....   | 12.00 | 14.00 |
| <i>Shrimp with special crispy coating and blended with a spicy brown sauce, covered with sesame seeds.</i>                 |       |       |
| 508. <b>Shrimp with Pea Pods &amp; Black Mushroom</b> .....  | 11.00 | 13.00 |
| <i>Shrimp sauteed with pea pods, black mushrooms in white sauce.</i>   |       |       |
| 509. <b>Shrimp with Lobster Sauce</b> .....  | 11.00 | 13.00 |
| <i>Shrimp sauteed with shredded pork in garlic and black bean sauce.</i>   |       |       |

## Chow Fun or Cantonese Thin Noodles Dishes

*Shrimp, Beef, Chicken, Barbecued Pork, Vegetables or Combination Sauteed with Brown Sauce on the Bed of Authentic Chinese Wide Rice Noodles or Cantonese Thin Noodles.*


- |   | Large |
|---|-------|
| 701. <b>Shrimp Chow Fun or Thin Noodles</b> .....                       | 11.00 |
| 702. <b>Beef Chow Fun or Thin Noodles</b> .....                         | 11.00 |
| 703. <b>Combination Chow Fun or Thin Noodles</b> .....                  | 11.00 |
| 704. <b>Barbecued Pork Chow Fun or Thin Noodles</b> .....               | 9.00  |
| 705. <b>Chicken Chow Fun or Thin Noodles</b> .....                      | 9.00  |
| 706. <b>Vegetables Chow Fun or Thin Noodles</b> .....                   | 9.00  |
| 707. <b>Dry Beef Chow Fun</b> .....                                     | 11.00 |
| <i>Sliced beef mixed with bean sprouts, green onions without gravy.</i> |       |

## Meat Combo Dishes

- |   | Large |
|---|-------|
| 621. <b>Sea-Food Combination</b> .....  | 13.00 |
| <i>Shrimp, scallops, crab meat and lobster with vegetables.</i>                                       |       |
| 622. <b>Triple Delight</b> .....  | 13.00 |
| <i>Shrimp, beef and chicken sauteed with broccoli, straw mushrooms, bamboo shoots and vegetables.</i> |       |
| 623. <b>Hunan Quartet</b> .....   | 13.00 |
| <i>Shrimp, beef, chicken and barbecued pork sauteed with water chestnuts.</i>                         |       |
| 624. <b>Lucky Couple</b> .....  | 20.00 |
| <i>General Tso's chicken and lobster Cantonese.</i>   |       |

## Scallops, Fish, Lobster Dishes

- |  | Large |
|--|-------|
| 521. <b>Crystal Scallops</b> .....   | 13.00 |
| <i>Scallops sauteed with pea pods, red sweet peppers, baby corns in a light sauce.</i>                                       |       |
| 522. <b>Scallops with Garlic Sauce</b> .....   | 13.00 |
| <i>Scallops in delicate garlic sauce with green peppers, carrots, celery, zucchini, water chestnuts and black mushrooms.</i> |       |
| 523. <b>Fish with Ginger &amp; Scallions</b> .....   | 11.00 |
| <i>Sliced fish fillets sauteed with ginger and scallions.</i>  |       |
| 524. <b>Crystal Fish</b> .....   | 11.00 |
| <i>Sliced of fish sauteed with pea pods, red sweet peppers, baby corns in a light sauce.</i>                                 |       |
| 525. <b>Steamed whole Fish or Fillet</b> .....   | 15.00 |
| <i>Fish steamed in rice wine with ginger and scallions.</i>  |       |
| 526. <b>Pike with Pine Nuts</b> .....  | 15.00 |
| <i>Deep-fried pike fillets sauteed with pine nuts in sweet sauce.</i>  |       |
| 527. <b>Wok Grilled Salmon Steak</b> .....   | 15.00 |
| <i>Served with house special sauce on the bed of spinach.</i>  |       |
| 531. <b>Lobster with Ginger &amp; Scallions</b> .....  | 15.00 |
| <i>Lobster tail sauteed with ginger and scallions.</i>   |       |
| 532. <b>Lobster Cantonese</b> .....  | 15.00 |
| <i>Lobster tail stir-fried with shredded pork, ginger in a egg sauce.</i>  |       |
| 533. <b>Da-Cheng Lobster</b> .....   | 15.00 |
| <i>Tasty ginger sauce with a touch of Chinese rice wine with vegetables and lobster tail.</i>                                |       |

 *Indicates Spicy Hot Dish But we can alter the spicy to your taste. We use chicken broth instead of MSG*