

Dinner Menu



SMALL PLATES 前菜/冷菜

- Drunken Chicken with Shaoxing Slush 贵妃醉酒鸡 11
'Gui Fei' boneless thigh, shaoxing wine
- Passion Fruit Prawns 金萃百香虾球 16
crispy prawns, passion fruit aioli, rose bread web
- Manila Clams 古法秘制蛤蜊 14
soy marinade, cilantro, black vinegar
- Smoked Mackerel 老上海熏鱼佐黄金泡菜 14
house kimchi Shanghai
- Chengdu Spicy Chicken 川味口水鸡 14
chili oil, sesame, rice vinegar, light soy sauce
- Kumquat Ribs 金桔蜜香骨 14
pork spare ribs, kumquat sauce
- Four Seasons Dim Sum Platter 四季点心彩拼 12
pork & scallop, shrimp, crab, vegetable
- Calamari 脆香鱿鱼圈 12
chili bean paste batter
- Char Sui Pork 金牌吊叉烧 14
peanut, hoisin, salted lemon juice, honey

NOODLES & RICE 面食米饭

- Royal Pan Fried Seafood Noodles 经典港式海皇炒面 28
lobster, shrimp, scallops, egg noodles, leek, bean sprouts
- Baron's Imperial Fried Rice 谷府皇帝炒饭 25
lobster, shrimp, scallops, xo sauce, carrot, egg, asparagus
- Mushroom Fried Rice 飘香菌菇炒饭(素) 14
wild mushrooms, seasonal vegetables, egg, thai chili
- White Rice or Brown Rice 白饭或黄饭 4

VEGETABLES 配菜

- Seasonal Vegetables 上汤菠菜 11
wok seared spinach, chicken broth, mushroom
- Fresh Asparagus 鲜汤煮青笋 14
braised daikon, beech mushrooms, chicken broth
- Sauteed Green Beans 干煸四季豆 14
dried chili pepper, minced pork, garlic
- Gong Bao Tofu 宫保豆腐 14
firm tofu, red & green pepper, cashew nuts
- Vegetarian MaPo Tofu 素陈麻婆秘制豆腐 14
soft tofu, edamame, vegetables, scallions, sichuan pepper
- Autumn Vegetables 招财四宝蔬 14
wood ear mushrooms, celery, ginkgo, nagiamo yam, wolf berries

SOUPS 汤

- Golden Broth Consomme' 金汤谷府皇坛盅 15
prawn, scallop, lobster, bamboo mushrooms, asparagus
- Chrysanthemum Tofu Consomme 金菊豆花煨菌盅 10
soft tofu, wild mushrooms, wolf berry
- Lion's Head Meatball 一品扬州狮子头 12
wild mushrooms, bok choy, wolf berry

MEATS 肉类

- Lamb Tenderloin 内蒙葱爆羊柳粒 36
shallot sauce, cumin onion, taro
- MaPo Tofu 陈麻婆秘制豆腐 17
soft tofu, Sichuan pepper sauce, minced pork, edamame
- Black Pepper Wagyu Sirloin 谷府极品黑椒和牛粒 32
yellow pepper, leek, onion, garlic, shallots, house made steak sauce
- Bone In Short Rib for Two 谷府霸王过桥牛肋 58
six hour braised short rib
- Duck Oven Five Spice Chicken 脆皮烤乳鸡 16 / 28
half or whole cornish game hen
- Chef Kevin's Braised Pork Belly 袁式晶彩红烧肉 26
4 hour braised pork belly, cinnamon, bay leaf
- Taiwanese '3 Cups' Chicken 台风三杯鸡 20
black vinegar, japanese miso, rice wine

BARON'S SIGNATURE PEKING DUCK

Organic Super Lean Duck from Pennsylvania prepped a day in advance and roasted in our custom Duck Ovens Served with Traditional Condiments and Mu Shu pancakes

谷府金牌京式烤鸭 (强烈推荐 · 地区仅有)
Signature Duck 78

SEAFOOD 海鲜

- Golden Lobster 葱姜油爆龙虾尾 48
lobster tail, ginger scallions sauce, beech mushroom
- Stir Fried Black Cod 姜葱烈爆银鳕鱼 34
shaoxing wine steamed, ginger, scallion, dry chili, beech mushroom
- 1lb Hong Kong Garlic King Crab 蒜香御蒸帝皇蟹 68
sweet soy sauce, garlic sauce, vermicelli, masago, scallion
- Chilean Sea Bass 香槟秘汁萃鳕鱼 46
sweet osmanthus flower, champagne
- Spicy Seafood Stew 麻汤海皇至尊窝 32
shrimp, mussels, clams, calamari, chili, hot pot spice
- Sichuan Rockfish 川香泡椒豆腐鱼 24
sichuan spices, pickled red peppers, soft tofu, rich broth
- BiFengTang Dungeness Crab 避风塘炒蟹 58
whole dungeness, golden garlic, black bean sauce, red chili
- Master Yuan Shrimp Curry 袁厨秘制咖喱虾 22
yellow curry, coconut milk, zucchini, lemon grass, cashew

DESSERTS 甜品

- Black Gold Buns 秘制黑金流沙包 12
salted duck egg yolk, cream, butter
- Sweet Red Bean with Mochi 相思红豆沙 9
sweet azuki bean, coconut milk, black sesame mochi
- Almond Milk Dew 雪露酿汤圆 10
sweet sesame rice balls, pomegranate arils
- Ginger Egg Cream 姜汁焦糖炖蛋 8

COFFEE & TEAS

We proudly serve Starbucks Reserve Coffee & Teavana Tea

		8oz Cup/24oz Pot
Wintgerberry Green Iced Tea	\$4	Starbucks Reserve French Press \$5 / \$15
Chrysanthemum Tea Decaffeinated, Peach Tranquility Decaffeinated		\$4 / \$10
Monkey Picked Oolong, Jasmine Dragon Pearls, Silver Needle White Tea, Black Dragon Pearls		\$4 / \$10

Book your next Holiday Party, Business Dinner or Special Event with Baron's! We have three Private Dining Rooms that seat 8 - 13 guests or can be combined for groups of up to 34. We are happy to customize menus for your event!

An 18% Service Charge will be applied to all groups of 6 or more