

Shanghai Lil

8505 Keystone Crossing, Indianapolis IN 46240 317.205.9335

Appetizers

Taiwanese Fried Tofu 炸豆腐	\$ 5.00
Lightly fried tofu Taiwanese style	
Crispy 'Taiwanese' Chicken Wings 台式炸雞翅	\$ 6.00
Lightly fried chicken wings tossed in pepper-salt	
Dumplings in Chili Oil 紅油抄手	\$ 6.00
Wonton style pork, shrimp & scallion dumplings, poached & tossed in spicy and sweet chili oil	
Beef Potstickers 牛鍋貼	\$ 6.00
Freshly made ground sirloin beef potstickers, served with chili-vinegar	
Stuffed Eggplant 台式炸茄莢	\$ 6.00
Chinese eggplant stuffed with minced pork in spicy garlic-ginger sauce	
Vegetable Steamed Dumplings 素蒸餃	\$ 6.00
Steamed dumplings made with baby bok choy, bean noodle, bean curd and wood ear	
Shiaolung Bao 小籠湯包	\$ 6.00
Juicy Shanghai dumplings made with pork, scallion, ginger and chicken broth, steamed to perfection	
Steamed Seafood Dumplings 海鮮蒸餃	\$ 7.00
Steamed dumplings made with shrimp, fish & scallops	
Combination Steamed Dumplings 三色蒸餃	\$ 7.00
Three kinds – Vegetarian, Seafood & Shiaolung Bao	
Dan Dan Cold Noodles	
Cold noodles chilled with garlic, onion, sugar soy sauce and sesame paste	
Chicken \$ 8.00	Vegetarian \$ 6.00
Edamame 毛豆	\$ 5.00
Boiled soy bean pods	
Shumai 日式燒賣	
Japanese style steamed open dumplings	
Pork with Wasabi Wrap \$ 6.00	Shrimp \$ 6.00
Pepper-Salt Calamari 椒鹽小卷	\$ 7.00
Tender squid lightly fried, slightly spicy	
Seafood Puffs 海鮮角	\$ 5.00
Our owner's version of crab Rangoon made with shrimp, crab meat & cream cheese	
Crispy Shrimp Roll 炸蝦卷	\$ 5.00
Four mini spring rolls stuffed with shrimp	
Spring Rolls 春捲	\$ 4.50
Two spring rolls stuffed with shrimp, shiitake mushroom & vegetables	

Salads

Baby Organic Salad Baby organic green salad with homemade peanut-miso dressing	\$ 7.00
Sunomono Cucumber salad in vinaigrette with Seaweed \$ 6.00 with chilled Octopus	\$ 8.00
Seaweed Salad	\$ 5.00

Soup (per person)

Wonton Soup 餛飩湯	\$ 4.00
Shrimp & pork dumplings, with seasonal vegetables, seaweed, scallions, cilantro, and eggs	
Hot & Sour Soup 酸辣湯	\$ 4.00
Vegetable Consommé with tofu, wild mushrooms, winter bamboo, carrots, wood ear & Egg flower	
Taiwanese Seafood Soup 台式海鮮湯	\$ 5.00
Chicken broth with rice, squid, scallop, fish, shrimp and celery bits	
Miso Soup	\$ 3.00

An 18 % gratuity will be added for parties of 6 or more.

Seafood

- Minced Shrimp in Lettuce Wrap** 蝦鬆 \$19.00
Minced shrimp, scallions, rice noodle & topped with pine nuts
- Shrimp in Lobster Sauce** 蝦龍糊 \$19.00
Shrimp sautéed with fresh bamboo shoots, edamame, and a touch of pork in an egg white flower sauce
- Braised Pepper Shrimp (Spicy)** 干燒蝦仁 \$19.00
Tiger prawns with scallions, ginger, garlic and chili peppers
- Stir-fried Shrimp with Wild Mushrooms** 蝦仁炒野菇 \$22.00
Delicately sautéed with tiger prawns and various selected wild mushrooms
- Pineapple Walnut Shrimp** 核桃鳳梨蝦 \$23.00
Tiger prawns lightly fried, tossed in Japanese mayo, topped with honey roasted walnuts & served in a Pineapple shell
- Shrimp in Black Bean Sauce** 豆鼓蝦 \$19.00
Tiger prawns with red, green & yellow bell peppers, in black bean sauce
- Pepper-Salt Shrimp** 椒鹽蝦 \$22.00
Cooked with chilies, scallions and classic pepper-salt preparation (unshelled)
- Cashew Shrimp** 腰果蝦 \$22.00
Tiger prawns lightly sautéed with cashew nuts
- Curried Shrimp** 咖哩蝦 \$22.00
Shrimp stir fried with Chinese curry, carrots, potatoes, and onions
- Kung Pao Shrimp (Spicy)** 宮保蝦 \$22.00
Classic dry-wok fired tiger prawns with Sichuan chilies, roasted peanuts and scallions
- Kung Pao Two Ways (Spicy)** 宮保雞蝦 \$21.00
Classic dry-wok fired chicken and shrimp with Sichuan chilies, roasted peanuts and scallions
- Yuan Yang Prawns** 雙色蝦 \$22.00
Shrimp prepared two ways – stir-fried with scallions and sweet and sour style
- Sichuan Shrimp (Spicy)** 魚香蝦 \$22.00
Tiger Prawns wok tossed with wood ear and jicama in our Sichuan spicy sauce
- “Causeway Bay Typhoon Shelter” Stir Fry Shrimp** 避風塘炒蝦 \$22.00
Lightly battered shrimp dry stir fried with crispy garlic, black beans, and chili peppers
- Sichuan Scallops (Spicy)** 魚香干貝 \$22.00
Diver scallops wok tossed with wood ear and jicama in our Sichuan spicy sauce
- Sichuan Two Kinds (Spicy)** 魚香蝦/干貝 \$22.00
Tiger Prawns and scallops wok tossed with wood ear and jicama in our Sichuan spicy sauce
- Diver Scallops with Wild Mushrooms** 干貝炒野菇 \$22.00
Delicately sautéed with diver scallops and various selected wild mushrooms
- Scallops in XO Sauce** XO 醬炒干貝 \$22.00
Diver scallops stir fried with seafood sauce, wild mushrooms, celery, and chili peppers
- Flounder** 糖醋魚 豆瓣魚 椒鹽魚 或 豆酥魚 任選一種 \$18.00
Sweet & Sour – Lightly fried flounder cooked in pineapple, lemon and tomato reduction
Hot Braised (Spicy) – Flounder slowly cooked in chili, garlic, ginger and scallions
Pepper-Salt – Lightly-fried flounder cooked with chilies, scallions and classic pepper-salt preparation
Duo Su Style – Steamed and topped with a layer of crispy minced soybeans
- Ginger Scallion Steamed Sea Bass** 蔥薑蒸魚 \$28.00
Steamed Chilean sea bass over scallion & ginger, topped with sizzling cilantro oil
- Whole Black Sea Bass (Seasonal)** 紅燒 糖醋 或 清蒸 任選一種 \$32.00
(please allow 25 minutes to prepare)
Red Cooked- Braised with soy sauce, sugar, ginger, scallion, and black mushrooms
Orange Glazed – Lightly fried and cooked in pineapple, lemon, and tomato reduction
Ginger Scallion – Steamed and topped with ginger, scallions, and sizzling cilantro oil
- Stir-Fried Soft Shell Crab** 芙蓉軟殼蟹 \$23.00
Soft shell crab lightly fried and tossed in a special egg sauce
- Soft Shell Crab in Black Bean Sauce** 豆鼓軟殼蟹 \$23.00
Soft shell crab lightly fried, sautéed with red, yellow and green bell peppers in black bean sauce
- “Causeway Bay Typhoon Shelter” Stir Fry Blue Crab (Spicy)** 避風塘炒蟹 \$20.00
Blue Crab stir-fried with crispy garlic, black beans, and chilies
- Braised Sea Cucumber (Seasonal)** 蔥薑海蔘 \$29.00
Sea Cucumber cooked with scallions & dried Chinese black mushroom

Poultry

Chicken Lettuce Wrap 雞鬆		\$15.00
Minced chicken breast, scallions, & rice noodle, topped with pine nuts		
Kung Pao Chicken (Spicy) 宮保雞		\$15.00
Classic dry-wok fired chicken with Sichuan chilies, roasted peanuts and scallions		
Stir-fried Chicken with Wild Mushrooms 野菇炒雞		\$17.00
Chicken breast sautéed with various selected wild mushrooms		
La Tze Chicken 辣子雞		\$15.00
Traditional Style- Cooked with dry chili peppers, cucumbers, and bell peppers		
Traditional Sichuan Style- Dry stir fried with crispy garlic, peppercorn, and chili peppers		
Orange Chicken 橘子雞		\$16.00
Lightly breaded chicken braised in orange sauce		
Sweet & Sour Chicken 糖醋雞塊		\$16.00
Lightly breaded chicken braised in lemon, pineapple, and a tomato reduction		
Black Bean Sauce Chicken 豆豉雞		\$17.00
Chicken breast sautéed with bell peppers in black bean sauce		
Stir-Fried Curried Chicken 咖哩雞		\$17.00
Chicken breast with carrots, potatoes, and onions in curried sauce		
Cashew Chicken 腰果雞		\$17.00
Chicken breast lightly sautéed with cashew nuts		
Basil Ginger Chicken 三杯雞		\$16.00
Boneless chicken infused with basil, garlic, ginger, sautéed and finished in sugar, soy sauce, Shaoxing wine reduction, served in clay-pot		
Moo Shu Chicken 木須雞		\$17.00
Julienne of chicken breast, Savoy cabbage, egg, & shredded scallions, served with homemade crepes and plum sauce		
Shanghai Lil General's Chicken (Spicy) 上海左公雞		\$16.00
Lightly breaded chicken wok braised with chilies, garlic, scallions in a special sauce		
Lemon Chicken 檸檬雞		\$15.00
Lightly fried chicken breast in lemon sauce		
Salt & Pepper Quails 椒鹽鶻鶻		\$19.00
Three quails red cooked first and then stir-fried salt and pepper style		
Basil Duck Breast 九層塔炒鴨		\$26.00
Indiana's Maple Leaf Farm Duck Breast sautéed with ginger, basil & garlic		
Ginger Scallion Duck Breast 蔥爆鴨		\$26.00
Indiana's Maple Leaf Farm Duck Breast sautéed with shredded ginger & scallion		
Roast Duck 廣式燒鴨		
Half	\$15.00	Whole \$28.00
Peking Duck (48 hours notice) 北京烤鴨 - Two Ways		\$38.00
FIRST COURSE Crispy Duck skin with homemade crepes, plum sauce, cucumber, and scallions		
SECOND COURSE (please choose one) Stir-fry duck with bell peppers or aromatic soup made with essence of the duck, tofu, Chinese cabbage, and Chinese Glass Noodles		

Pork

Orange Glazed Pork Tenderloin 京都里脊		\$16.00
Pork tenderloin braised in tangy orange sauce		
Woo Shi Ribs 無錫排骨		\$18.00
Red cooked ribs on a bed of spinach		
Twice Cooked Pork (Spicy) 回鍋肉		\$18.00
Chinese Bacon stir fried with bell peppers, five spiced tofu, and Savoy cabbage		
Spicy Salt & Pepper Pork 椒鹽里脊		\$16.00
Pork tenderloin double cooked with chilies, scallions, and classic pepper-salt preparation		
Spicy Garlic Pork (Sichuan Style) 魚香肉絲		\$16.00
Stir-fried shredded pork with wood ear, jicama & garlic		
Beijing Pork 京醬肉絲		\$17.00
Pork and shredded scallions with homemade crepes		
Lion's Head – Shi Zhi Tou 獅子頭		\$18.00
Fluffy pork meatballs slow-cooked with baby bok choy, mushrooms & Chinese cabbage in a simmered brown sauce		
Ants on a Tree (Spicy) 螞蟻上樹		\$14.00
Pork and Chinese glass noodles lightly sautéed with garlic, onions and chili		

Moo Shu Pork 木須肉	\$17.00
Julienne of pork, Savoy cabbage, egg & shredded scallions, served with homemade crepes and plum sauce	
Dongpo's Pork 東坡燜肉 (subject to availability)	\$20.00
An ancient (and accidental) recipe created by famous Song Dynasty poet Su Dongpo. Slow cooked bacon in a semi-sweet sauce over Baby Bok Choy and served with steamed dough	

Steak

Oyster Sauce Beef 蠔油牛	\$24.00
Black Angus New York strip & broccoli sautéed in oyster sauce	
Beef & Cilantro 香根牛肉	\$24.00
Black Angus New York Strip stir-fried with cilantro & various selected wild mushrooms	
Sesame Beef 芝麻牛	\$24.00
Black Angus New York Strip lightly breaded and braised in a tangy sesame sauce	
Black Pepper Beef 青椒牛	\$24.00
Black Angus New York Strip cooked with mushrooms in a coarse black pepper sauce	
Scallion Beef 蔥爆牛	\$24.00
Black Angus New York Strip sautéed with onions, shredded ginger & scallions	
Kung Pao Beef 宮保牛	\$24.00
Black Angus New York Strip cooked with Sichuan chilies, roasted peanuts and scallions	
Curried Beef 咖哩牛	\$24.00
Black Angus New York Strip cooked with carrots, potatoes, and onions in curry sauce	
Sichuan Beef (Spicy) 魚香牛	\$24.00
Black Angus New York Strip wok tossed with wood ear and jicama in our Sichuan spicy sauce	

Lamb

Lamb Extravaganza 蔥爆羊	\$25.00
Strips of lamb tenderloin sautéed with shredded ginger and scallions	
Owner's Lamb Special 京醬羊	\$25.00
Sliced lamb tenderloin prepared in the owner's mother's recipe, served with homemade crepes & scallions	
Oyster Sauce Lamb 蠔油羊	\$25.00
Strips of lamb tenderloin & broccoli sautéed in oyster sauce	
Salt & Pepper Baby Lamb Chops 椒鹽羊小排	\$26.00
Stir fried the classic salt & pepper style with bell peppers and onions	

Vegetables & Tofu

Sichuan Green Beans (with or without pork) 干扁四季豆	\$11.00
Traditional braised green beans with pork, dried shrimp, garlic, ginger and pickle radish	
Mapo Tofu (with pork or with mushrooms) 麻婆豆腐	\$11.00
Braised soft bean curd tofu in hot chili sauce	
Yushiung Eggplant (with or without pork) 魚香茄子	\$11.00
Strips of Chinese eggplants wok braised in a minced pork "Yushiung" sauce	
Beijing Eggplant (with or without pork) 醬燒茄子	\$11.00
Strips of Chinese eggplants wok braised in our homemade plum sauce	
Gai Lan Vegetable with Oyster Sauce 蠔油芥藍	\$11.00
Chinese broccoli in oyster sauce	
Sautéed Wild Mushrooms & Asparagus 蘆筍炒野菇	\$16.00
Lightly sautéed wild mushrooms and seasonal vegetables	
Sautéed Tofu & Shrimp 蝦仁豆腐煲	\$16.00
Fresh, silken tofu simmered with white shrimp	
Dragon's Teeth 搶白菜	\$10.00
Savoy cabbage stir fried Kung Pao Style	
Creamy Chinese Cabbage 奶油白菜	\$12.00
Chinese Cabbage stir fried with a creamy sauce	
Stir Fry Chinese Cabbage 開陽白菜	\$12.00
Chinese Cabbage stir fried with scallions and dried shrimp	
Moo Shu Vegetables 素木須	\$15.00
Spiced thick dried tofu, Savoy cabbage, eggs, Chinese glass noodles & shredded scallions, served with homemade crepes and plum sauce	
Daily Vegetables Calypso 每日蔬菜	\$11.00
Daily vegetables stir-fried in a light sauce	

Fried Rice & Noodles

Vegetable 素炒飯 / 麵	\$10.00	Chicken 雞炒飯 / 麵	\$11.00
Roast Pork 叉燒炒飯 / 麵	\$12.00	Shrimp 蝦炒飯 / 麵	\$13.00
Plain Fried Rice (per person)	\$ 5.00		
Yang Chow 揚州炒飯(Roast Pork, Chicken, Shrimp, Vegetables)			\$14.00
Cantonese Pan Fried Noodles 廣式兩面黃(Roast Pork, Chicken, Shrimp, Vegetables)			\$16.00