

BEVERAGES

SODA POP
Coke, Coke Zero, Diet Coke, Root Beer, Sprite, Dr. Pepper, Fanta Orange, Lemonade, Mt. Dew, or Diet Mt. Dew. (Bottomless) \$3.75

FRESH BREWED ICED TEA
Brewed fresh daily. (Bottomless) \$3.75

FLAVORED ICED TEA
Choose from Peach, Mango, Raspberry, Strawberry, or Passion Fruit. (Bottomless) \$4.95

ITALIAN SODA
Ask your server for a wide variety of tantalizing flavors. Used with Torani for best quality taste. (Limit one refill) \$5.50

THAI ICED TEA
A sweet aromatic Thai tea served cold. \$4.95

MILK
Regular or chocolate milk. \$2.50

ARNOLD PALMER
Half lemonade with our fresh brewed ice tea. (Bottomless) \$3.75

SHIRLEY TEMPLE
A refreshing blend of citrus and grenadine. \$4.95

CHAI TEA
A blend of black tea, vanilla, spices and honey. Served cold. \$4.95

HOT TEA
Oolong, Jasmine, Green, or Herbal. (Bottomless) \$2.95 per person

JUICE
Apple or Orange. \$2.95

COFFEE
Grinded daily medium roast. \$2.95 per person

HOT CHOCOLATE
Warm up with a glass of hot chocolate topped with whipped cream. \$2.95

MANGO SMOOTHIE
Fresh mangoes are blended in to make this smoothie topped with whipped cream. \$6.25

PIÑA COLADA
A colossal mixture of pineapple and coconut cream topped with whipped cream. \$6.25

FIJI WATER
Natural artesian water. Half Liter \$3, One Liter \$5

STRAWBERRY DAIQUIRI
Fresh strawberries are used to perfect this popular daiquiri topped with whipped cream. \$6.25

WINE

CHARDONNAY
House, Robert Mondavi WB
Kendall Jackson Glass \$8.95
10.95 Bottle \$36
45

MERLOT
House, Robert Mondavi WB
Clos Du Bois Glass \$8.95
10.95 Bottle \$36
45

WHITE ZINFANDEL
House, Robert Mondavi WB 8.95
36

CABERNET SAUVIGNON
House, Robert Mondavi WB
Sebastiani 8.95
10.95 36
45

RIESLING
Ste. Chapelle 8.95
36

EXOTIC VARIETY
Kobai plum wine 8.95
Gekkeikan Sake (warm) 8.95
36
14

PINOT GRIGIO
Barefoot 8.95
36

SHIRAZ
Yellow Tail 8.95
36

BEER

LOCAL UTAH BEER
Cutthroat Pale Ale
Golden Spike Hefeweizen
\$5.95

EXOTIC BEER
Tsing Tao
Kirin, Sapporo (large \$10)
Modelo Negra
\$6.95

DOMESTIC BEER
Budweiser, Bud Light,
Coors Light, Michelob Ultra
\$4.95

IMPORTED BEER
Heineken,
Corona Extra
\$5.95

WELCOME

Joy Luck believes the ultimate goal is to make you and your stomach tickling, dancing, and delighted with JOY. Therefore, we choose only the freshest ingredients along with superb customer service to make your dining pleasure the best experience. To complete your meal, draw your LUCK with a complimentary fortune cookie.

ACCOMMODATIONS

Planning for a wedding banquet, anniversary, birthday party, bridal shower, business meeting, graduation... Whatever your occasion, we can accommodate with our enclosed rooms for your next social gathering. Contact us for more information.

HISTORY

Joy Luck opened its door on October 1, 1998 in a small cozy building. As soon as word spread about our food and service, we expanded into a larger building on April 4, 2001. Ever since then, Joy Luck has tirelessly enhanced our guests' dining experiences by serving our loyal fans great food along with superb customer service. Now serving both in the North & South Valley.

We reserve the right to charge gratuity. We reserve the right to refuse service to anyone. We are not responsible for any lost items in the restaurant.



CONTEMPORARY CHINESE CUISINE

Lunch @ 11 AM
Dinner @ 4 PM

10745 S State St
Sandy, UT 84070
801.501.0388
JOYLUCKRESTAURANT.COM

APPETIZERS

EGG ROLL (1) Shredded vegetables with minced chicken wrapped in a deep fried spring roll. \$2.25 Veggie Egg Roll \$2.15	SALT BAKED CALAMARI Tender calamari sautéed with red pepper, jalapenos, onions, and roasted garlic. \$10.95	BBQ SPARE RIBS (4) Honey glazed spare ribs, served with hot mustard. \$10.50
SILVER WRAPPED CHICKEN (4) Marinated chicken seasoned with herbs and spices. \$7.95	CHEESE WONTON (10) Fried wontons filled with rich cream cheese, served with sweet & sour sauce. \$8.95	FRIED PRAWNS (4) Large butterfly shrimp coated with Japanese bread crumbs. \$8.50
CHAR SIL Roasted pork glazed with honey, served with hot mustard. \$7.50	POTSTICKERS (8) Chicken fillings with minced vegetables pan seared to a light crisp. \$8.95	BOBO PLATTER Can't decide? Try the sampler that has two of each: egg rolls, silver wrapped chickens, cheese wontons, BBQ spare ribs, potstickers, and fried prawns. \$17.50
EDAMAME Served warm with sea salt sprinkled on top. \$5.75	LETTUCE WRAPS Minced chicken and vegetables wok-seared, served with cool lettuce cups. \$11.95	

SOUPS & SALADS

HOT & SOUR SOUP Chicken, tofu, wood ear mushroom, and bamboo shoots with a touch of spice and vinegar. CUP \$2.50, BOWL \$4.75, QUART \$9	SPICY WONTON SOUP Thin slices of wonton skins submerged in a heavy spicy vinegary broth. BOWL \$5, QUART \$10	EIGHT TREASURE BEAN CURD SOUP Shrimp, char sil, tofu, and tomatoes with vegetables in a light egg broth. BOWL \$6, QUART \$12
CREAMY EGG DROP SOUP Chicken, ham, egg whites, peas, carrots and corn in a creamy chicken broth. CUP \$2.50, BOWL \$4.75, QUART \$9	TOSS ED GREEN SALAD Crisp romaine and iceberg lettuce, carrots, and wonton chips. Served with your choice of dressing. \$2.50	SEAFOOD SOUP Diced up shrimp, scallop, and vegetables in a creamy soup base. BOWL \$6, QUART \$12
WONTON SOUP Shrimp, chicken, char sil, and vegetables with soft wonton skins in a clear broth. BOWL \$5, QUART \$10	MIXED VEGETABLE SOUP A delightful combination of vegetables in a clear broth. BOWL \$5, QUART \$10	CHICKEN CORN CHOWDER Chicken and corn with a touch of battered eggs. BOWL \$5, QUART \$10
CHICKEN SALAD Crisp romaine & iceberg lettuce with grilled chicken topped with candied cashews and crunchy noodles. Served with our House ginger sesame dressing. \$13.95	FRUIT SALAD Crisp lettuce mixed with mangoes, strawberries, pineapples, and oranges topped with candied cashews and crunchy noodles. Served with our House ginger sesame dressing. \$13.95	WEST LAKE BEEF SOUP Minced beef and cilantro in an egg white broth. BOWL \$5, QUART \$10

STYLES OF ORDERING

INDIVIDUAL PLATES

À LA CARTE

Be spontaneous and creative by ordering as many different appetizers, soups or salads, and entrées off the menu when creating your own unique style.

DINNER COMBINATION STYLE

Add on a dinner combo to any entrée for \$3.75 more and this will include:
1 egg roll, 1 fried prawn, and ham fried rice.
Then choose between a soup (Creamy Egg Drop or Hot & Sour) OR a green tossed salad.
All of this will be served on **ONE INDIVIDUAL** plate.

TO SHARE

ROYAL FAMILY DINNER (COURSE MEAL)

Appetizer: ½ Bobo Platter
Soup or Salad: Wonton Soup or Green Salad
Entrée: Select one entrée per individual
\$29.00 per person

*Not applicable with Neptune's Platter

CLASSIC FAMILY DINNER (COURSE MEAL)

Appetizer: Fried Prawn, Egg Roll, and Cheese Wontons
Soup or Salad: Choose a tossed green salad OR a soup (Creamy Egg Drop or Hot & Sour Soup)
Rice: Ham Fried Rice
Entrée: Select one entrée per individual
Price: \$4.75 add on top of your entree selection

TRADITIONAL FAVORITES

SWEET & SOUR Battered meat of choice smothered in a sweet & tangy flavor sauce. CHICKEN, PORK, OR TOFU \$15.75 SHRIMP \$17	SNOW PEAS Fresh snow peas stir fry with zucchini, water chestnuts, carrots, and fresh mushrooms in a garlic sauce. CHICKEN, CHAR SIL, OR TOFU \$15.75 BEEF OR SHRIMP \$17	BLACK MUSHROOM & BAMBOO SHOOTS Snow peas, black mushrooms, and bamboo shoots stir fry in a brown garlic sauce. CHICKEN OR TOFU \$15.75 BEEF OR SHRIMP \$17
CASHEW Zucchini, carrots, onions, and bell peppers topped with sweetened cashew nuts. CHICKEN OR TOFU \$15.75 / SHRIMP \$17	BROCCOLI Choice of protein stir fry with broccoli in a garlic sauce CHICKEN OR TOFU \$15.75 BEEF OR SHRIMP \$17	KUNG PAO Zucchini and celery in a spicy brown garlic sauce topped with peanuts. CHICKEN OR TOFU \$15.75 BEEF OR SHRIMP \$17 SCALLOPS \$19
FRESH MUSHROOMS Choice of meat with fresh mushrooms and sautéed onions stir fry in a sweet Mongolian sauce. CHICKEN OR TOFU \$16.75 BEEF OR SHRIMP \$18	CHINESE CURRY Bell peppers, onions, zucchini, and carrots slow cooked in Chinese curry. CHICKEN OR TOFU \$15.75 BEEF OR SHRIMP \$17	THAI RED CURRY Bamboo shoots, zucchini, carrots, red peppers, potatoes, and pineapple simmered in a rich spicy coconut curry. CHICKEN, PORK, OR TOFU \$16.75 BEEF OR SHRIMP \$18

CONTEMPORARY FAVORITES

THAI BASIL Zucchini, baby corn, bell peppers, and carrots in a light sweet tamarind spicy basil sauce. CHICKEN OR TOFU \$16.75 BEEF OR SHRIMP \$18 SCALLOPS \$20	SPICY GARLIC SAUCE Celery, carrots, bell peppers & wood ear mushroom stir fry in a sweet vinegary spicy garlic sauce. CHICKEN OR TOFU \$15.75 BEEF OR SHRIMP \$17 / SCALLOPS \$19	MA PO TOFU Soft tofu mixed with shrimp, pork, onions, black mushrooms, and bell peppers in a brown garlic sauce. \$16.75
SESAME Battered meat of choice in a delicious sweet sesame ginger sauce CHICKEN OR TOFU \$16.50 BEEF \$17.50	ASPARAGUS OR GREEN BEANS Fresh hand-picked stir fry in black bean sauce. (Seasonal) CHICKEN OR TOFU \$16.75 BEEF OR SHRIMP \$18 SCALLOPS \$20	MOO SHU Shredded cabbage, bamboo shoots, wood ear mushrooms, and green onions wok seared in a lightly sweet hoisin sauce, served with crepes. VEGETABLE, CHICKEN, PORK, OR TOFU \$15.75 BEEF OR SHRIMP \$17
SEAFOOD SOUP Diced up shrimp, scallop, and vegetables in a creamy soup base. BOWL \$6, QUART \$12	EGGPLANT Tender Chinese eggplant in a sweet vinegary spicy garlic sauce. (Seasonal) CHICKEN, PORK, OR TOFU \$16.75 BEEF OR SHRIMP \$18 SCALLOPS \$20	SA TE A traditional Chinese B.B.Q. sauce stir fry with zucchini, nappa cabbage, onions, carrots, water chestnuts, and fresh mushrooms CHICKEN OR TOFU \$15.75 BEEF OR SHRIMP \$17
MIXED VEGETABLE SOUP A delightful combination of vegetables in a clear broth. BOWL \$5, QUART \$10	PON PON A rich sweet spicy szechuan sauce. CHICKEN OR TOFU \$15.75 / SHRIMP \$17	

VEGETABLES

KUNG PAO VEGETABLES Zucchini, celery, broccoli, carrots, water chestnuts, baby corn, nappa cabbage, snow peas, and mushrooms in a spicy brown garlic sauce topped with peanuts. \$15.25	BAISED BEAN CURD Deep fried tofu (bean curd) mixed with nappa cabbage, zucchini, carrots, water chestnuts, and brown mushroom stir fry in a brown garlic sauce. \$15.25	BROCCOLI IN SPICY GARLIC SAUCE A large portion of broccoli with celery, carrots, wood ear mushroom, and bell peppers stir fry with a spicy vinegary garlic sauce. \$15.25
CASHEW VEGETABLES Zucchini, broccoli, carrots, water chestnuts, baby corn, nappa cabbage, snow peas, and mushrooms in a brown garlic sauce topped with cashews. \$15.25	ASPARAGUS WITH BEAN CURD Fresh asparagus stir fry with bean curd in a black bean sauce. \$16.50	BROCCOLI WITH BLACK MUSHROOMS & BAMBOO SHOOTS Broccoli, black mushrooms, and bamboo shoots stir fry with a brown garlic sauce. \$15.25
BABY BOK CHOY Stir fry in a garlic oyster sauce. REGULAR \$16.25 / SMALL \$10.75	GREEN BEANS WITH BEAN CURD Crisp green beans stir fry with bean curd in a black bean sauce. \$16.50	ASSORTED MIXED VEGETABLES Zucchini, broccoli, carrots, water chestnuts, baby corn, nappa cabbage, snow peas, and mushrooms stir fry in a white garlic sauce. \$15.25

MEAT & CHICKEN

SALT BAKED AROMATIC Baked with seasoned spice herbs. Boneless Ribs or Chicken \$16.25 Shrimp \$17.50	ROAST DUCK Roasted daily with our special rendering of plum and hoisin sauce. Limited quantity. \$18.25
PEKING SPARE RIBS Boneless ribs in a sweet Peking sauce. \$16.25	TWICE COOKED PORK Cabbage, bell peppers, carrots, and onions stir fry with a lightly sweet hoisin sauce. \$16.25
TANGERINE CHICKEN A lightly battered chicken smothered in juicy, sweet & spicy tangerine sauce. \$16.25	MANGO CHICKEN Handpicked fresh mangoes stir fry with lightly battered chicken. \$16.25 (Seasonal)
GENERAL T'SAO CHICKEN Chunks of lightly battered chicken in a sweet & spicy Szechuan sauce. \$16.25	ORANGE CHICKEN Chunks of lightly battered chicken smothered in a heavy sweet orange flavored sauce. \$16.25
TERIYAKI CHICKEN Grilled chicken breast over a bed of veggies topped with our sweet gingery sake sauce. \$16.25	SIZZLING MONGOLIAN CHICKEN PLATTER Battered chicken with onions, carrots, bell peppers and wood ear mushrooms in a spicy garlic sauce served on a sizzling hot platter. \$17
	SHRIMP & SEAFOOD
HUNAN SPICY SHRIMP Boiled shrimps in a succulent sweet & spicy onion flavored sauce. \$19	SPICY GARLIC DELIGHT Shrimp, chicken, and scallops mixed with celery, bell peppers, and wood ear mushrooms in a spicy vinegary sauce. \$21
SHRIMP GARLIC PLATTER A heaping platter of shrimp with zucchini, carrots, and onions in a heavy garlic sauce. \$19	NEPTUNE'S PLATTER A colorful array of shrimps, scallops, and lobster topped with vegetables served on a sizzling platter. Shrimp \$29
ROMEO & JULIET A romantic combination of moo goo shrip and Hunan spicy shrimp. \$20	KUNG PAO DELIGHT Shrimp, chicken, and scallops with zucchini and celery in a spicy brown garlic sauce topped with peanuts. \$21
SEVEN STAR WITH MOON Happy Family topped with seven fried butterfly shrimps \$21	
	NOODLE & RICE
CANTONESE FLAT NOODLE Wide rice noodles wok sear with onions and bean sprouts in a slightly sweet oyster sauce. VEGETABLE, CHICKEN, CHAR SIL, OR TOFU \$15.75 BEEF, SHRIMP, OR HOUSE \$17	FRIED RICE A Chinese favorite that complements well with just about any dish. VEGETABLE, CHICKEN, CHAR SIL, OR TOFU \$11 BEEF, SHRIMP, OR HOUSE \$12.50
SINGAPORE NOODLES Vermicelli noodle stir fry with shrimp, char sil, onions, green peppers, bean sprouts and scrambled eggs. \$17	YAKISOBA (SOFT NOODLES) Soft wheat noodles wok sear with zucchini, carrots, onions and bean sprouts. VEGETABLE, CHICKEN, CHAR SIL, OR TOFU \$15.75 BEEF, SHRIMP, OR HOUSE \$17
HAWAIIAN FRIED RICE A tropical medley of pineapple, coconut, cashews, chicken, BBQ roast pork, and ham. \$14.50	PAN FRIED NOODLES Stir fry veggies with a gravy sauce serve over crispy thin egg noodles. VEGETABLE, CHICKEN, CHAR SIL, OR TOFU \$15.75 BEEF, SHRIMP, OR HOUSE \$17
CHOW MEIN (CRUNCHY NOODLES) Celery, yellow onions, carrots, zucchini and bean sprouts stir fry in a clear chicken broth. \$14.50	PAD THAI Rice noodle stir fry with shrimp, chicken, scrambled eggs, bean sprouts and peanuts wok seared in a sweet tamarind peanut sauce. \$17