



Carpaccio

## TEASERS

- Crabby Cheese Crunch** 8  
fried wontons stuffed with a marriage of cream cheese, flaked crabmeat, and diced scallions
- Hamachi Tacos** 12  
thick cuts of yellowtail rubbed in old bay spice and herbs, lightly fried garnished with pico de gallo, spicy mayo, green onion and mixed greens seasoned in sesame oil and spices wrapped in flour tortillas
- Ocean Ceviche** 12  
an assortment of tako salad, diced red snapper and tiger shrimp with pico de gallo and diced avocados garnished with shredded japanese mint, served with homemade tortilla chips
- Spicy Tuna Poppers** 9  
spicy tuna and cream cheese, in hollowed jalapenos topped with unagi sauce and spicy mayo with scallions and masago
- Duo Tartare** 10  
seven-spiced tuna and salmon topped with pico de gallo, spicy mayo and masago served on tortilla chips



Beer Battered Soft Shell Crab



Crabby Cheese Crunch



Spicy Tuna Poppers

- Shanghai Spring Rolls** 5  
two deep-fried rolls wrapped with vegetables, deep fried to perfection
- Carpaccio (salmon, yellowtail or sea bass)** 10  
thin sliced fillets with ponzu sauce, jalapenos and cilantro
- Beer Battered Soft Shell Crab** 10  
old bay spiced soft shell crab lightly battered and fried, served with a side of cucumber pickle and spicy mayo dipping sauce
- Jumbo Wings** 6  
deep-fried jumbo chicken wings... your choice of sweet & spicy or salt & pepper
- Honey BBQ Pork Bangers** 6  
roasted honey BBQ pork slices topped with shredded fried eggs, enveloped in Taiwanese steamed buns
- Koo-Teigh** 6  
crescent-shaped dumplings, stuffed with ground pork and vegetables steamed then pan-fried, served with a ginger-soy sauce and chili paste

- Creamy Chicken Rolls** 6  
rolled cream cheese-filled chicken strips, breaded and flash fried

- Edamame** 5  
green soybeans in a pod steamed and sprinkled with sea salt

- Chinese Sweet Fries** 5  
fresh cut sweet potatoes sprinkled with cinnamon & sugar and served with a spicy mayo dipping sauce



Cucumber Mint



Seaweed Salad

## FROM THE POT

- Chicken Wonton Noodle Soup** 8  
tender chicken dumplings in a delicate seasoned broth with mushrooms, napa, and egg noodles
- Sizzling Rice** 8  
a hearty mix of white shrimp, chicken, mushrooms, and vegetables served with two rice cakes for the added sizzle at your table
- Hot and Sour** 5  
a spicy, flavorful combination of fresh mushrooms, tofu, and bamboo shoots in a rich egg flour broth
- Chicken Corn** 5  
a hearty mix of chicken and creamed corn cooked in an egg broth
- Miso Soup** 5  
a traditional Japanese dashi with wakame and tofu

## FROM THE GARDEN

- Chicken Orange Ginger** 8  
fresh chopped iceberg lettuce, mixed greens, cherry tomatoes and cucumbers with slices of fried chicken drizzled with our delicious orange ginger dressing and crispy wontons
- Cucumber Mint** 7  
thinly sliced cucumber and Japanese mint leaves nestled on a bed of spring mix, drizzled with ponzu sauce and a side of our creamy ginger dressing
- Seaweed Salad** 7  
seaweed lightly marinated in a delicate rice vinegar, sesame and garlic dressing served on a bed of spring mix lightly tossed in our orange ginger dressing
- Cucumber Pickle** 7  
sweet and sour spicy cucumbers mixed with red chili peppers, ginger, and carrots



Crispy Sesame Chicken

## VARIATIONS

(steamed jasmine rice or natural brown rice)

- Salt and Pepper**  
your choice of meat, stir-fried and seasoned with ginger, garlic, and green onions served with a side of seasoned garlic vegetables  
Chicken 13  
Steak 14  
Prawns 16  
Red Snapper 18

- Garlic Vegetables**  
a plethora of baby corn, snow pea pods, broccoli, napa cabbage, water chestnuts, and mushrooms all cooked in a light white garlic sauce  
Veggie or Tofu 11  
Chicken 12  
Prawns 14

- Fiery Kung-Pao**  
wok-seared choice of meat, stir-fried with peanuts, red chili peppers, red and green bell peppers in a special spicy sauce  
Chicken 13  
Steak 14  
Prawns 16

- Sweet and Sour**  
choice of meat slipped in batter and deep fried, then stir-fried with green peppers, pineapple chunks and cherries in a sweet and sour sauce  
Chicken or Pork 13  
Prawns 16

- Mongolian**  
sliced flank steak, king prawns, or sliced chicken stir-fried and cooked mongolian style with mushrooms, yellow onions, and scallions in light wine and hoisin sauce  
Chicken 13  
Steak 14  
Prawns 16

- Moo Shu**  
spinach, cabbage, mushrooms, bean sprouts, egg, scallions, and bamboo shoots wrapped in four mandarin crepes and served with hoisin sauce  
Veggie or Tofu 11  
Chicken or Pork 12  
Steak 13  
Prawns 15

## FOWL

(steamed jasmine rice or natural brown rice)

- Honeymoon Chicken** 15  
lightly fried chicken in a tantalizing sweet sauce with red chili peppers, baby corn, and a medley of red and green bell peppers

- Crispy Sesame Chicken** 15  
crispy on the outside... tender on the inside, these battered and deep-fried chicken bites are stir-fried in our infamous sweet sesame sauce

- Dreaming Roast Duck** 17  
chef's special version of the peking duck; marinated boneless half duck, served with hoisin sauce, julienned scallions, and four Taiwanese steamed buns

- Basil Chicken** 13  
chicken dressed with basil leaves and mushrooms in a light flavorful sauce

- Golden Chicken** 12  
chicken sautéed with mushrooms, broccoli, and water chestnuts, drizzled with a hot garlic sauce



Dreaming Roast Duck

## FROM THE WATERS

(steamed jasmine rice or natural brown rice)

- Hot and Spicy Scallops** 19  
tender scallops, sautéed in sweet and spicy hunan sauce, snuggled in a ring of broccoli florettes

- Honey Walnut Prawns** 16  
crisp and tender prawns lightly tossed in Dragonfly's sweet and creamy sauce cradled in a ring of broccoli florettes and garnished with honey-roasted walnuts

- Alaskan King Crab Legs** 28  
two jumbo Alaskan king crab legs, served with a side of mandarin potatoes and three dipping sauces

- Red Snapper Filet** 18  
steamed red snapper filet served with a ginger and green onion sauce

- Ginger and Scallion Sautéed Crab** 25  
chopped shelled Alaskan king crab legs stir-fried with a delectable sauce of garlic, scallions, and ginger

- Chirashi Over Rice** 21  
chef's favorite cuts of sashimi over a bed of rice

- Happy Family** 19  
a unification of king prawns, scallops, steak, chicken, crab claws, and Chinese vegetables in our succulent brown sauce



Honey Walnut Prawns



Happy Family

## NOODLES

- Lo Mein**  
soft noodles, stir-fried in a lightly spiced sauce showered with vegetables and your choice of meat  
Veggie, Tofu, Chicken, Steak or Pork 11  
Shrimp 13  
Crab 16  
Lobster 18

- Pan-Fried Noodles**  
pan-fried egg noodles under a treasure of stir-fried vegetables and your choice of meat in a succulent brown hunan sauce  
Veggie, Tofu, Chicken, Steak or Pork 11  
Shrimp 13  
Crab 16  
Lobster 18



Vietnamese Bo Luc Lac

## STEAK & PORK

(steamed jasmine rice or natural brown rice)

- Chinese Honey BBQ Pork** 13  
homemade honey roasted tender bbq pork marinated for over 24 hours and paired with a side of cucumber pickle salad

- Hunan Steak** 14  
flank steak slices with baby corn, water chestnuts, green peppers, and onions in a spicy soy-based hunan sauce

- Orange Peel Steak** 16  
lightly floured and fried flank steak, stir-fried in our sweet, tangy orange sauce, garnished with fresh orange peels and hot chili peppers for a hint of spice

- Vietnamese Bo Luc Lac** 16  
stir-fried cubes of marinated flank steak over watercress and sliced tomatoes with a light citrus dressing

- Steak and Broccoli** 14  
sliced flank steak stir-fried with water chestnuts and broccoli in a light brown sauce

## GRAINS

- Duck Fried Egg Fried Rice** 16  
diced roast duck, stir-fried with our chef's vegetable melee, tossed in jasmine rice and topped with a fried egg

- Picky Fried Rice**  
traditional fried rice made to your liking with your choice of meat and stir-fried with Chinese vegetables  
Veggie, Tofu, Chicken, Steak or Pork 11  
Shrimp 13  
Crab 16  
Lobster 18

- Chef's Fried Rice** 12  
chef's special blend of ingredients and spices to create an indulgent fried rice with a hearty combination of chicken, steak and shrimp

- BBQ Pork Fried Rice** 14  
slices of homemade honey roasted Chinese bbq pork stir-fried with our chef's vegetable melee, tossed in jasmine rice



Chef's Fried Rice



Fru-Scoops

D-Fly Doughnuts

## DESSERTS

- D-Fly Doughnuts** 6  
fried chinese semi-sweet delectable doughnuts served with a sweet mango and raspberry milk dipping sauce
- Nutella Banana Wontons** 8  
wontons stuffed with fresh bananas and silky nutella, flash fried and drizzled with our homemade mango and berry sauce

- Fru-Scoops** 8  
fruit salsa made with diced pineapple, fuji apple, and strawberries on chocolate edible spoons and drizzled with chocolate and mango syrup
- Mandarin Lychee Delight** 7  
refreshing mandarin oranges, lychees, pineapples, mangos and cherries in an ice bath mixed with assorted crystal jelly



## DRAGONFLY FREEZIES 5

delicious fruit smoothies topped with crystal jelly (sweet mixed fruit jello cubes)  
\*mix two fruit flavors for an additional \$1

- strawberry
- pineapple
- mango
- coconut
- banana
- lychee
- avocado
- wild berry
- passion fruit

Prices are subject to change without notice



## SIGNATURE MAKIS

- Godzilla** 14  
tempura unagi, crab mix, cream cheese, spicy mayo, and avocado and drizzled with unagi sauce
- Spicy Tuna Crunch** 7 / 12  
california roll with cream cheese topped with seared spicy tuna, unagi sauce, spicy mayo, and tempura flakes
- Iwo Jima** 12  
crab mix, spicy mayo, cream cheese, and jalapeno, deep fried and topped with scallions, unagi sauce, and sriracha
- Garden of Zen** 6 / 10  
spring mix, oshinko, asparagus, avocado, cucumber, shitake mushroom, kampyo, and ponzu sauce wrapped in soy paper
- Chirashi** 10 / 16  
tuna, salmon, white tuna, yellowtail, ohba, cucumber, and spring mix, wrapped in soy paper and topped with ponzu, masago, and lemon juice
- Seafood Delight** 12  
shrimp tempura, cream cheese, and avocado, topped with a lightly torched mixture of tiger shrimp and crab mix, drizzled with unagi sauce and rolled in tempura flakes
- Sunset** 8 / 14  
7 spiced salmon, crab mix, avocado, cucumber, topped with salmon, wasabi mayo, and yuzu tobiko
- Tuna Obsession** 8 / 14  
spicy tuna, cucumber and spicy mayo topped with tuna, white tuna, and wasabi mayo
- Scorpion** 14  
shrimp tempura, soft shell crab, avocado, cucumber, and spicy mayo topped with unagi, and unagi sauce
- Karai** 8 / 14  
spicy tuna, avocado, spicy mayo, and jalapeno wrapped in soy paper and topped with pico de gallo and rayu
- Dragonfly** 15  
beer battered soft shell crab, unagi, cucumber, spicy tuna, spicy mayo, tempura flakes and asparagus topped with seared tuna, unagi sauce, and wasabi mayo served with fire
- Firecracker** 9 / 15  
hamachi, green onions, jalapenos, and cucumbers topped with seared white tuna, drizzled with lime juice and a chili ponzu sauce
- Sweet Potato Crunch** 14  
sweet potato tempura, asparagus tempura, scallions, cucumbers, avocado, and cream cheese wrapped in soy paper sprinkled with tempura flakes and teriyaki sauce
- Mango Crab Roll** 12  
crab mix, cucumbers, masago, and mango wrapped in fresh mango and avocado with a mango puree topping
- White Phoenix** 15  
tiger shrimp, asparagus tempura, and shitake mushroom topped with spicy tuna, white tuna, ponzu sauce and fried ginger shavings
- Rainbow Remix** 16  
spicy tuna, crab mix, cucumber and avocado topped with tuna, salmon, yellowtail, white tuna, shitake mushroom, scallions and drizzled with citrus soy sauce
- Cali Tempura** 14  
crab mix, cream cheese and avocado battered in panko then flash fried with unagi sauce and mango puree

## NIGIRI & SASHIMI

- Assorted Sashimi Platter** 10pc / 15pc 20 / 25  
chef's choice of assorted pieces of fillets garnished to please the eye
- Nigiri Platter** 5pc 16  
our chef's favorite assorted fresh fillets over hand pressed sushi rice, served with a spicy salmon roll
- Eel (Unagi)** 7
- Fatty Yellowtail** 7
- Red Snapper (Ma Dai)** 7
- Tiger Shrimp (Ebi)** 6
- Tuna (Maguro)** 6
- White Tuna** 6
- Yellowtail (Hamachi)** 6
- Striped Bass (Suzuki)** 6
- Squid (Ika)** 6
- Flying Fish Roe (Yuzu Tobiko)** 5
- Salmon (Sake)** 5
- Smelt Roe (Masago)** 5
- Sweet Egg (Tamago)** 4

## TRADITIONAL MAKIS

- Spider (Soft Shell Crab)** 7
- Spicy Salmon** 7
- Spicy Tuna** 7
- Spicy Octopus** 7
- Unagi and Cucumber** 6
- California** 6
- Philly** 6
- Calamari Tempura** 6
- Sweet Potato** 5
- Tuna and Avocado** 5
- Avocado and Cucumber** 5
- Yellowtail and Scallion** 5
- Shrimp Tempura** 5
- Asparagus** 4
- Cucumber** 4
- Squash (Kampyo)** 4
- Pickled Radish (Oshinko)** 4
- Shitake Mushroom** 4
- Tuna** 4



Firecracker



Garden of Zen



Godzilla



Iwo Jima



Mango Crab Roll



Scorpion



Seafood Delight



No substitutions. No discounts, coupons, gift certificates, or other offers may be used with the Lunch Special.

Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses, especially if you have certain medical conditions

**\$9** (\$12 FOR SEAFOOD ENTREES)

## WEEKDAY LUNCH SPECIAL

MON - FRI 11:00AM - 4:00PM

### 1. PICK YOUR SOUP

- Hot & Sour
- Chicken Corn
- Miso Soup

### 2. PICK YOUR TEASER

- Crabby Cheese Crunch
- Edamame
- Shanghai Spring Rolls
- California Roll (half)

### 3. PICK YOUR ENTREE

(Served with a House Salad and brown or jasmine rice except sushi, noodles and grains)

### VARIATIONS

- (Veggie\*, Steak, Chicken, Pork, or Prawns)
- Salt & Pepper
  - Garlic Vegetables\*
  - Fiery Kung-Pao
  - Mongolian

### POPULAR

- Crispy Sesame Chicken
- Honey Walnut Prawns
- Hot & Spicy Scallops
- Vietnamese Bo Luc Lac
- Sweet & Sour Pork
- Hunan Steak

### NOODLES AND GRAINS

- (Veggie, Tofu, Chicken, Steak, Pork, or Shrimp)
- Lo Mein
  - Pan-Fried Noodles
  - Picky Fried Rice

### SUSHI

- Veggie Maki Combo**  
Avocado & Cucumber, Sweet Potato, Asparagus
- Assorted Nigiri**  
4pcs Nigiri (Chef Select), California Roll
- Maki Platter**  
Shrimp Tempura, California Roll, Spicy Salmon
- Sashimi Bouquet**  
10pcs Sashimi (Chef Select)

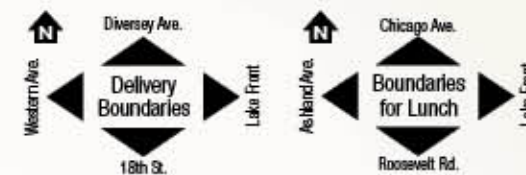


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NOW DELIVERING IN YOUR AREA!

- \$3 delivery charge applied to all orders
- 10% delivery charge applied to all orders over \$100
- Minimum delivery order of \$20 required (before tax)
- For weekday Lunch Specials, minimum delivery order of \$14 required (before tax)



## COUPONS

**FREE Delivery**  
With delivery order of \$25 or more before tax.  
Certain restrictions may apply. Must mention coupon when ordering. Coupon not required for presentation.

**FREE order of Shanghai Spring Rolls**  
With delivery order of \$30 or more before tax.  
Certain restrictions may apply. Must mention coupon when ordering. Coupon not required for presentation.

**FREE order of Fried Rice**  
With delivery order of \$40 or more before tax.  
Choose one free quart of pork, chicken, or vegetable fried rice. Certain restrictions may apply. Must mention coupon when ordering. Coupon not required for presentation.

**\*FREE Entree**  
With delivery order of \$50 or more before tax.  
**\*Equal or less than \$15 in value.**  
Certain restrictions may apply. Must mention coupon when ordering. Coupon not required for presentation.

**\*FREE Delivery & FREE California Roll**  
With delivery order of \$50 or more before tax.  
Certain restrictions may apply. Must mention coupon when ordering. Coupon not required for presentation.



**DRAGONFLY**  
MANDARIN RESTAURANT

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OPEN DAILY

Lunch 11:00AM - 4:00PM  
Dinner 4:00PM - 11:00PM  
Delivery Until 11:00PM

WE DO NOT ADD MSG