



“Life is made up of moments and we  
want the moments you spend with us to  
be **extraordinary.**”

- *Steven Kuo*

## *Soups*

(All soups are served with Hong Kong Breadsticks)

Hot and Sour Soup

*Tofu, Pork and with just the right kick!*

6.95

Egg Flower Soup (GF)

*Kabocha Squash Broth, Wild, Organic Mushrooms (no food coloring!)*

6.95

Cantonese Wonton Soup

*Shrimp and Pork Wontons, Golden Chives, Prosciutto di Parma*

8.95

Executive Chef/Partner Yang Huang

Chef de Cuisine Allen Cheung

General Manager Mike Cuccia

*Kindly note that a 1.5% fee will be added to all credit card purchases.*

## Salads

Seared Salmon Salad <i>Mixed Greens, Honey Miso Dressing, Toasted Almonds, Heirloom Tomatoes</i>	17.49
Tuscan Kale Calamari Salad <i>Flash Fried Calamari, Tuscan Kale Chiffonade, Carrot Vinaigrette Dressing, and Cucumbers</i>	17.49
Chinese Chicken Caesar Salad <i>Grilled Chicken, Baby Romaine, Wonton Crisps, Asian Caesar</i> <i>*Can be modified to be GF</i>	17.49

## Starters

Filet Mignon Egg Roll (1)	7.49
Shanghai Shrimp Rolls (2)	11.95
Lobster Egg Roll (1) <i>Sweet chili sauce</i>	12.95
Tuna Tartare Spring Rolls <i>Chef Kuo's favorite! Sushi Grade Prime Tuna, a touch of spice, Crispy Shell</i>	16.49
Curry Coconut Chicken Skewers (3) (GF)	13.49
Vegetable Dumplings <i>Steamed only</i>	12.95
Edamame Dumplings <i>These sumptuous dumplings are steamed and served with a Sancerre, caramelized onion broth. Kissed with rare White Truffle Oil.</i>	14.95

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Pork and Shrimp Dumplings	12.95
<i>Pan seared only. Sweet Chinese Chives, Ground Pork, Floridian Rock Shrimp</i>	
Peppercorn Calamari	16.95
<i>Szechuan Peppercorn Powder, Crispy Lime Leaves, Sweet Anaheim Peppers</i>	
Crispy Peppercorn Chicken Wings	16.95
<i>Bell &amp; Evans Organic Chicken Wings, the same mouthwatering accoutrements as the Peppercorn Calamari!</i>	
Chicken Soong in Iceberg Lettuce Wraps	16.95
<i>Diced Chicken, Light Soy, Toasted Pine Nuts</i>	
<i>*Can be modified to be GF</i>	
Creamy Spicy Shrimp	19.95
<i>Tempura Shrimp, Sweet Chili, Yuzu Citrus</i>	
BBQ Spare Ribs	17.95
<i>Local Wildflower Honey, Imported Shanghai Soy Bean Paste, Szechuan Cucumbers, Micro Cilantro</i>	

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## Seafood

Grand Marnier Jumbo Shrimp	30.95
Jumbo Shrimp with Sesame Sauce	30.95
Jumbo Shrimp and Day Boat Scallops with XO Sauce	34.95
Shrimp and Lobster	40.95
<i>Lobster Sauce done RIGHT! These huge, sweet shrimp are Wok Poached in our fabulous lobster sauce. It takes 8 hours to simmer the lobster stock to KUO Social's palatable perfection.</i>	
<i>*Can be modified to be GF</i>	
2lb Whole Crispy Red Snapper	40.95
<i>2 pounds of Caribbean Red Snapper, Sweet and Tangy Chili Sauce. Served table side.</i>	
Whole Lobster with Ginger Scallion Sauce	49.95
<i>1.5 pounds of fabulous Maine Lobster sauteed in our exquisite Ginger Scallion Sauce. Carefully French trimmed so that the chunks of lobster fall right out of the shell!!</i>	

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## *Meats*

Three Delicacies	25.95
<i>Chicken, Beef AND Shrimp sauteed in KUO Social's delectable soy, garlic Sauce with seasonal Chinese vegetables. Served on a SIZZLING platter!</i>	
Beef with Broccoli	22.95
Pepper Steak	22.95
Mu Shu Pork, Beef or Chicken	21.95
<i>A Chinese classic served with julienne vegetables, hoisin sauce Mu Shu pancakes</i>	
Tangerine Beef	26.95
<i>Crispy tender Hanger steak tossed in a sweet and tangy tangerine sauce garnished with fresh orange peel and mixed vegetables.</i>	
Chung King Beef	29.95
<i>Wok seared medallions of filet mignon sautéed with sliced mushrooms.</i>	
Grilled Australian Rack of Lamb	37.95
<i>Korean Bean Paste, Garlic Sherry Vinegar Served on a bed of stir-fried seasonal vegetables.</i>	
Prime New York Strip (24oz)	47.95
<i>Hand selected certified USDA Prime New York Strip is aged on premises. Served with Tempura Onion Rings and Seasonal Veggies!</i>	
<i>*Can be modified to be GF</i>	

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## Poultry

Chicken Imperial <i>The original General Tso recipe</i>	22.95
Sesame Chicken <i>Medallions of white meat chicken- quick-fried then glazed with our sweet and tangy Sesame Sauce</i>	22.95
Kung Pao Chicken <i>Mom's favorite! Marinated dark meat chicken, Chinese Celery, Peanuts</i>	21.95
Bell and Evans Chicken with Broccoli	21.95
Chicken with Black Bean Sauce <i>Sautéed with a medley of Asian vegetables and served on a SIZZLING platter!</i>	21.95
Sweet and Sour Pineapple Chicken <i>Sautéed with sweet Hawaiian Gold pineapples</i>	22.95
Peking Duck <i>Slowly roasted Long Island duckling finished to a crispy, juicy perfection. Served with finely sliced scallions, cucumbers and our homemade Hoisin Sauce</i>	47.95

## Vegetables

Dry Sautéed String Beans <i>*Can be modified to be GF</i>	15.95
Sweet Stem Cauliflower <i>Chinese Cauliflower, Chinese Celery, Vegan Oyster Sauce</i> <i>*Can be modified to be GF</i>	14.95
Buddha's Delight	15.95

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*Fried Tofu, Broccoli, Sugar Snap Peas, Shiitake Mushrooms, Chinese Celery*

*\*Can be modified to be GF*

Wok Charred Greens (GF)

*Baby Bok Choy, Pea Shoots, Watercress, Pine Nuts* 14.95

Ma-Po Tofu

15.95

*KUO Social's Secret Spicy Sauce, Ground Pork, Szechuan Peppercorn Oil*

Chinese Eggplant with Garlic Sauce

14.95

*\*Can be modified to be GF*

Mu Shu Vegetables

14.95

*Served with warm crêpes and our homemade plum sauce.*

*\*Can be modified to be GF*

## *Fried Rice and Pastas*

KUO Social Fried Rice

17.95

*Chicken, Shrimp, Pork, XO Sauce*

Angel Hair Curry Rice Noodles with Chicken, Shrimp AND Roasted Pork

17.95

*\*Can be modified to be GF*

Fried Rice with Beef, Pork, Chicken, Shrimp OR Vegetables

15.95

*\*Can be modified to be GF*

Lo Mein with Beef, Pork, Chicken, Shrimp OR Vegetables

15.95

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