P.F. CHANG’S

CELEBRATION MENU

$50 PER PERSON

A P P E T I Z E R  Select one

CHANG’S LETTUCE WRAPS A secret family recipe and our signature dish. Enough said.  
CHICKEN 🍗 or VEGETARIAN 🌿

DYNAMITE SHRIMP 🌶️ Tempura-battered, tossed with sriracha aioli

HANDMADE DUMPLINGS Pan-fried or steamed, light chili sauce drizzle  
PORK 🐷 6ct  or SHRIMP 🦞 6ct

S O U P  Select one

WONTON SOUP Savory broth, house-made pork wontons, shrimp, chicken  |  CUP

EGG DROP SOUP Velvety broth, julienned carrots, green onion  |  CUP

HOT & SOUR SOUP Rich and tangy broth, silken tofu, chicken, bamboo shoots, egg  |  CUP

E N T R É E  Select one

KOREAN BULGOGI STEAK* Savory bulgogi glaze, New York strip, crisped potatoes, onion

OOLONG CHILEAN SEA BASS* Wild-caught tea-marinated filet, ginger-soy sauce, wok’d spinach

MISO GLAZED SALMON* Grilled salmon, Asian mushrooms, spinach, cabbage, garlic-ginger aromatics, miso glaze

MONGOLIAN BEEF 🍘 Sweet soy glaze, flank steak, garlic, green onion

PEKING DUCK Crisped duck, julienned vegetables, roti flatbread, chili paste, hoisin

SALT & PEPPER PRAWNS Crisp prawns, aromatics, chili peppers, tossed in a spicy chili butter

D E S S E R T  Select one

NEW YORK-STYLE CHEESECAKE Creamy cheesecake, graham cracker crust, fresh berries

THE GREAT WALL OF CHOCOLATE® Six layers of chocolate cake, chocolate frosting, semi-sweet chocolate chips

W I N E  Select one

MOËT & CHANDON IMPÉRIAL BRUT Champagne, France

CLOUDY BAY SAUVIGNON BLANC Marlborough, New Zealand

STAG’S LEAP WINE CELLARS ARTEMIS CABERNET SAUVIGNON Napa Valley, California

Celebration Menu also available without wine toast. Ask your server for details.

*A SPICY   🌶️ VEGETARIAN   🌿 GLUTEN-FREE OPTION AVAILABLE UPON REQUEST

P.F. Chang’s Vegetarian items do not contain any meat ingredients, but may contain dairy and eggs. Before placing your order, please inform your server if a person in your party has a food allergy. Additionally, if a person in your party has a special dietary need (e.g., gluten intolerance), please inform your server at the beginning of your visit. We will do our best to accommodate your needs. Please be aware that our restaurants use ingredients that contain all the major FDA allergens (peanuts, tree nuts, eggs, fish, shellfish, milk, soy and wheat). *THESE ITEMS ARE COOKED TO ORDER AND MAY BE SERVED RAW OR UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. Must be 21 or older to receive glass of wine.