



### House of China

107 JFK Rd., Dubuque, IA | 563-557-8275 | HouseOfChina.com

HOURS: Lunch: 11a-2:30p,  
Dinner: Mon-Thurs 4:30p-9:30p,  
Fri-Sat 4:30p-10:30p, Sun Buffet: 11a-2:30p

ATMOSPHERE: Casual dress, Asian décor,  
efficient service

SOUND LEVEL: Comfortable

RECOMMENDATIONS: Crab Rangoons;  
Shrimp Toast; Snow White Chicken;  
Twice Cooked Pork; Hong Kong steak.

LIQUOR SERVICE: Full Bar; Mostly California  
Wines; Specialty Drinks e.g. Mai Tai;  
Zombie, Scorpion.

PRICE: Apps: \$1.50 to \$5.50, Lunch  
Specials: \$6.15 Entrees: \$7.05 to \$13.00

RESERVATIONS: For parties of 6 to 100

PAYMENT OPTIONS: Cash, Check, Debit,  
Major Credit

WHEELCHAIR ACCESS: Dining room and  
restroom

TAKE OUT: Yes

DELIVERY: Lunch: 11:15a-1:30p, \$15 min;  
Dinner: 4:30p-9p, \$20 min

## Argosy's Food For Thought by rich belmont

The Yuan family has been in the Asian food business for many generations. First in China and then in South Korea. Tsai and Shou Yuan were operating a restaurant in South Korea when they decided to move to the United States. They had planned to go to Saint Louis but after clearing US Immigration found themselves in Clinton, Iowa where Shou had friends.

Soon after, they discovered Dubuque to be a quiet place to raise kids so they looked for a place to start a new restaurant. In August 1984 they opened House of China in the space previously occupied by the Cock & Bull Bar & Restaurant. Tsai and Shou did not speak English so they ran the kitchen and put their three children, Johnny, Kevin and Ling in the front of the house. The kids didn't speak much English either, so they had to study their new language along with learning how to cook Chinese cuisine and run a full service restaurant operation that was up to American standards.

The people of Dubuque were soon finding their way to this mysterious Chinese food place located deep within the Asbury Square. After 5 years Johnny and Kevin (Ling went into a different business) knew they had grown out of their current location. So in 1989 they converted the Iowa State Liquor Store into a full scale House of China complete with state of the art stir fry woks, rice steamers and appropriate Asian décor. After all, if you are enjoying Chinese cuisine you want to look around and think you are in China, right?

Today the Yuan family can say they have proudly been serving the Dubuque community for 27 years! The food is American Chinese cuisine prepared in the Mandarin tradition. Mandarin is a style of cooking incorporating fresh, high quality meats and vegetables. Mandarin cooking combines the best elements of Chinese regional cooking found in the Cantonese, Peking, Hunan, Fukien and Szechuan-Hunan provinces. For example, Cantonese cuisine is famous for meat grilling and fried rice; Peking cooking relies on the subtle use of spices; Hunan province is known for sweet and sour; and

Szechuan-Hunan is regarded as the center of hot and spicy flavors.

Of course, the American Chinese culinary art calls for the modification of ethnic food to suit a more Western culture palate. If they cooked the way people in China like their food; trust me, most of you wouldn't eat it! This is why you will find delicious flavorings with a pleasant blend of tastes. In recent years, however, Johnny and Kevin have noticed a significant increase in the demand for more hot and spicy food. As a result their menu now contains no less than 17 spicy dishes!

There are so many scrumptious dishes to choose from. Specialties include Crabmeat Rangoon, Chicken and Chinese Vegetables, Sesame Chicken, Snow White Chicken or Shrimp. Every meal is cooked to order (with the exception of the Sunday buffet) so you are free to request modifications by having ingredients reduced or added. Don't like celery? Tell them to leave it out. Want broccoli? They will add it in. Do you prefer brown sauce (soy sauce based) or white sauce (chicken broth based)? Do you see

something on the menu you would prefer spicier? You can have any dish customized just for you!

If you are health conscious you needn't worry. All food is prepared without MSG. Many of the entrees are steamed instead of fried and the use of oil and salt is kept to a minimum. There are many low carb items identified on the menu, as well.

The Sunday buffet was the first Chinese buffet in Dubuque. It was first offered due to popular demand. The most sought after items are the Egg Drop Soup, Broccoli Beef and Spicy Chicken Wings.

The House of China is without a doubt one of Dubuque's favorite places. It is currently a nominee for the 2010 KCRG TV 9 A-List in the Eastern Iowa's Best Chinese category. It is also the winner of the Hospice of Dubuque's Best Fest 2010 Best Place for Chinese Cuisine. In fact the people of Dubuque have voted it Best Fest's Best Chinese for the last 13 consecutive years!

