




Welcome to Silk Road ... A Unique Dining Experience

Our restaurant was included in the 1998 Pittsburgh Magazine's Annual Best Restaurant edition as a Bronze Medal Winner and also chosen in their Contemporary Casual Restaurant of the Year category. We were also honored to be chosen for the Blue Ribbon Committee for Best Restaurants. 2010, 2011, 2012, 2013, 2014, 2015, 2016, 2017, 2018 Reader's Choice Trib Total Media Gold Award.

Come and explore Silk Road's exciting and varied menu – if you don't see what you want, please ask your server and we will be glad to accommodate you.

Savory Silk Road Appetizers

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| Crispy Shrimp Balls (4) Shrimp, bread crumbs, water chestnuts | 8.00 | Shanghai Spring Roll Hand-rolled and stuffed with a gourmet mixture of shrimp, black mushrooms, cabbage, Chinese chives and crab meat fried to golden brown | 3.00 |
| Nanyang Skewered Beef (5) Marinated beef, skewered and char-broiled with an authentic South Asian flavor | 8.00 | Pan-fried Turnip Cakes (4) <i>New</i> Rice flour mixture of vegetables, lightly seasoned and pan-fried until golden brown | 6.00 |
| Barbecued Spare Ribs (3) Spare ribs marinated and char-broiled in delicious authentic Chinese style | 8.00 | Steamed Shrimp Dumplings (6) <i>New</i> Homemade dough filled with shrimp, served with our Chef's special dumpling sauce | 8.00 |
| Beijing Style Potstickers (6) Homemade dough filled with lean ground pork and vegetables, lightly seasoned and pan-fried until golden brown | 8.00 | Steamed Buns (4) <i>New</i> Stuffed with lean pork and vegetables, served with our Chef's special Chinese dumpling sauce | 7.00 |
| Steamed Dumplings (6) Stuffed with lean pork and vegetables, served with our Chef's special Chinese dumpling sauce | 8.00 | Fresh Vietnamese Spring Roll (2) <i>New</i> Hand-rolled and stuffed with a gourmet mixture of noodles and vegetables, served with our tasty peanut sauce. Choice of shrimp or chicken. | 8.00 |
| Spicy Wonton** (8) Boiled wonton with tasty sauce | 7.00 | Skewered Sacha Prawns (4) <i>New</i> Marinated shrimp, skewered and char-broiled with an authentic tangy sachu sauce. | 9.00 |
| Crab Rangoon (4) Crispy wrapper stuffed with minced onion, water chestnuts, crab meat, cream cheese | 7.00 | Silk Road Appetizer Medley Sesame shrimp, B-B-Q Ribs, crab rangoon, egg roll, skewered beef (2 persons) | 16.00 |
|  Dragon and Phoenix Lettuce Wrapper Minced shrimp and chicken, water chestnuts served on lettuce bed | 10.00 | <i>Additional appetizers, soups and entrees are listed under "For Veggie Lovers" section of this menu.</i> | |
| Handmade Egg Roll Thin crispy crust stuffed with a gourmet mixture of cabbage and chicken, with peanut flavor fried until golden brown | 3.00 | | |

Delectable Soups

Double Pleasure (for 2) 9.00

This delicious broth includes a gourmet mixture of shrimp, crab meat, shark fin and black mushrooms

Triple Delight Sizzling Rice Soup (for 2) 8.00

A classic soup of prawns, scallops, chicken, assorted vegetables and crispy rice.

Spinach Wonton Soup (1) 3.00

A delicious broth with wontons filled with finely chopped pork and spinach

Silk Road Hot & Sour Seafood Soup* (for 2) 9.00

ChefWu's signature recipe combines hot & sour flavors with prawns, scallops and black mushrooms

Chicken Velvet Corn Soup (1) 3.00

An exquisite soup made of chicken and corn

Hot & Sour Soup* (1) 3.00

A spicy soup of shredded chicken, Chinese Wood Ear mushrooms and tofu

Chicken & Egg Drop Soup (1) 3.00

Tasty egg drop broth with a delicious mixture of shredded chicken, tomato and mushrooms

Shrimp & Scallop Asparagus Soup (for 2) *New* 9.00

This unforgettable soup is prepared with shrimp, scallops, asparagus and egg white in clear broth

Pork Entrees

Pork with Garlic Sauce** 14.00

Sliced lean pork tenderloin stir-fried with green peppers, carrots and mushrooms in garlic sauce

Moo Shu Pork *New* 14.00

Shredded pork sauteed with eggs, cabbage, bean sprouts, bamboo shoots and wood mushrooms. Served with Mandarin pancakes and plum sauce.

Gourmet Pork Tenderloin* 15.00

Sliced lean pork tenderloin stir-fried with winter bamboo shoots, zucchini, green and red peppers in ChefWu's spicy black bean sauce

Wine Selection: Zinfandel, Rose

Lamb Entrees

Chef Wu's Lamb Steak 24.00

Tender lamb steak delicately prepared with ChefWu's special sauce, served with vegetables

Wine Selection: Pinot Noir

Mongolian Lamb *New* 19.00

Sliced lamb stir-fried with scallions in our Chef's special house sauce

Wine Selection: Pinot Noir, Cabernet, Merlot

Beef Entrees

Mandarin Steak 20.00

Thin slices of tenderloin beef braised with Spanish onions in a Mandarin-style sauce, served sizzling on a hot plate

Wine Selection: Merlot

Orange-flavored Beef** 17.00

Expertly seared crispy chunks of beef steak sauteed with dried orange peel in ChefWu's own tangy brown sauce

Wine Selection: Zinfandel

Hot Plate Veal 25.00

Sliced veal stir-fried with black peppers, snow peas, mushrooms and baby corn in a black peppercorn sauce, served on a sizzling hot plate

Wine Selection: Merlot, Zinfandel, Pinot Noir

Pineapple Beef 17.00

Sliced beef stir-fried with fresh pineapple, green pepper and carrots in a tangy sauce

Beef with Scallions 16.00

Shredded beef stir-fried with scallions in our Chef's special house sauce

Wine Selection: Merlot, Cabernet Sauvignon, Pinot Noir

Beef Broccoli & Cauliflower** 16.00

Sliced beef stir-fried with broccoli, cauliflower, carrots, bamboo shoots and baby corn in Hunan Sauce

Beef with Peapods 16.00

Sliced beef stir-fried with peapods, carrots, mushrooms and bamboo shoots in a brown sauce

Beef with Chinese Chives* (Seasonal) 18.00

Sliced beef stir-fried with fresh Chinese chives, red pepper in our chef's special Black Pepper Sauce

Chef's Special Beef *New* 17.00

Expertly seared crispy chunks of beef steak sauteed with cucumbers, water chestnuts and scallions in ChefWu's own Five-spiced Sauce

Beef with Banana Peppers* *New* 16.00

Sliced beef stir-fried with fresh banana peppers, onions and carrots in our Chef's special sauce

Combination Entrees

Saté Combo* 18.00

Stir-fried shrimp, chicken, beef with fresh vegetables in a tasty South Asian sauce

Triple Delicacy 18.00

Shrimp, chicken, beef stir-fried with scallions. Very tasty!

Saté Shrimp & Chicken 18.00

with Asparagus* (Seasonal) *New*

Shrimp and chicken sauteed with assorted fresh asparagus and green and red peppers in an edible bird's nest

Wine Selection: Chenin Blanc, Johannisberg Riesling

 Silk Road Signature Dish * Mildly Spicy ** Hot & Spicy

Chicken Entrees

Lemon Grass Chicken** 14.00

White chicken stir-fried with lemon grass, red and green pepper, garlic and curry, served with a broccoli ring. Tasty!

Wine Selection: Chardonnay, Sauvignon Blanc

Chicken with Cashew Nuts 14.00

Tender chicken breast stir-fried with cashew nuts and assorted fresh cubed celery and carrots

Wine Selection: Chenin Blanc, Johannisberg Riesling

Kung Pao Chicken** 14.00

Tender chicken breast stir-fried with peanuts and assorted cubed celery and carrots

Wine Selection: Chenin Blanc

Szechwan String Beans & Chicken** 14.00

Shredded chicken marinated and sauteed with string beans, spicy Szechwan seasoning and jalapeños

Wine Selection: Gewürztraminer

Chicken with Double-Flavored Mushrooms 13.00

Chicken sauteed with black and white mushrooms, carrots and snow peas in white sauce

Wine Selection: Chenin Blanc, Johannisberg Riesling

Szechwan Chicken in Garlic Sauce** 13.00

Sliced chicken breast sauteed with mushrooms, green peppers, water chestnuts, carrots and bamboo shoots in garlic sauce

Wine Selection: Chardonnay, Rose

Mandarin Chicken 14.00

Thin slices of tenderloin chicken, braised with Spanish onions in a Mandarin-style sauce, served sizzling on a hot plate

Wine Selection: Chardonnay, Sauvignon Blanc

Mongolian Chicken 14.00

Shredded chicken stir-fried with scallions in our Chef's Special House Sauce

Wine Selection: Sauvignon Blanc, Gewürztraminer

Silk Road Chicken 15.00

Lightly coated fried chunks of white chicken served with broccoli ring

Wine Selection: Rose, Johannisberg Riesling, Gewürztraminer

Stir-fry General Tso's Chicken** 15.00

Tender white chicken stir-fried with our flavored Tso Sauce

General Tso's Chicken** 14.00

This classic Chinese cuisine was originally made for General Tso during China's Qing Dynasty. Boneless chicken chunks marinated, fried until crispy, then sauteed with scorched red peppers in our Chef's special dark brown sauce

Wine Selection: Rose, Johannisberg Riesling, Gewürztraminer

Sweet and Sour Chicken 13.00

A crispy white chicken served with green peppers, pineapples, cherries, onions and topped with sweet and sour sauce

"Eccentric" Chicken Breast** 14.00

Chicken breast flavored in Chef Wu's own "eccentric" peanut flavor sauce served with broccoli

Wine Selection: Sauvignon Blanc, Gewürztraminer

Moo Shu Chicken 14.00

Shredded chicken sauteed with eggs, cabbage, bean sprouts, bamboo shoots and wood mushrooms served with Mandarin pancakes and plum sauce

Wine Selection: White Zinfandel, Rose

Chicken, Broccoli and Cauliflower** 14.00

Chicken breast stir-fried with broccoli, cauliflower, carrots, bamboo shoots and baby corn in Hunan Sauce

Wine Selection: Chardonnay, Rose

Clay Pot Chicken* 14.00

Sliced chicken breast braised with stuffed eggplant and garlic sauce in a clay pot. Very tasty!

Wine Selection: Chardonnay, Rose

Surprising Chicken Tenders 15.00

Tender strips of white chicken meat lightly fried, sauteed with broccoli, red pepper and other vegetables in our Silk Road Sauce

Wine Selection: Chardonnay

Chicken with Walnuts *New* 16.00

Tender chicken breast stir-fried with broccoli, red and green bell peppers, in our delicate brown sauce, sprinkled with honey-glazed walnuts

Mango Chicken (Seasonal) *New* 16.00

Tender chicken breast stir-fried with fresh mango, green and red bell peppers in a brown sauce

Duck Entrees

Gourmet Duck Tenders *New* 19.00

Sliced duck tenders stir-fried with mango, asparagus and red bell peppers in our Special House Sauce

Southern Duck Wrapper *New* 20.00

Boneless sliced duck served with fresh, shredded cucumbers, and plum sauce, folded into a traditional Chinese steamed bun

Peking Duck 48.00

A fresh roasted duck served with scallions, pancakes and plum sauce

Wine Selection: Merlot, Cabernet Sauvignon

Pineapple Duck 23.00

Boneless chunks of duck stir-fried with fresh pineapple, carrots and other vegetables in a tangy sauce

Eight Pearl Duck 23.00

A delicately prepared boneless duck, joined with shrimp, crab meat, scallops and fresh vegetables. Great for duck and seafood lovers!

Wine Selection: Chardonnay

From the Seas: Shrimp, Fish and Scallops

Shrimp Entrees

Shrimp with Cashew Nuts 17.00

Shrimp stir-fried with cashew nuts, celery and carrots vegetables in a white sauce

Wine Selection: Chenin Blanc, Johannisberg Riesling

Shrimp with Asparagus 18.00

Shrimp stir-fried with asparagus

Red Orchid Prawns* 16.00

Prawns sauteed with minced scallions, garlic and ginger in an Asian-style tomato sauce

Wine Selection: White Zinfandel, Rose

Orange-flavored Shrimp** 18.00

Shrimp sauteed with dried orange peel in ChefWu's own tangy brown sauce, served with broccoli

Stuffed Shrimp with Chinese Eggplant* 17.00

Delicate Chinese eggplant stuffed with a mixture of minced shrimp, special seasonings, served in black pepper sauce

Wine Selection: Sauvignon Blanc, Johannisberg Riesling

Hunan Shrimp** 16.00

Shrimp sauteed with broccoli, bamboo shoots, baby corn, hot peppers and mushrooms in Hunan Sauce

Wine Selection: Chenin Blanc

Kung Pao Shrimp** 16.00

Shrimp stir-fried with fresh-cubed celery and carrots, hot peppers, peanuts and Kung Pao Sauce

Wine Selection: Chenin Blanc

Sweet and Sour Shrimp 16.00

Battered shrimp, green peppers, pineapples, cherries and onions topped with sweet and sour sauce

Shrimp in Garlic Sauce** 16.00

Shrimp sauteed with and green peppers, mushrooms, bamboo shoots and water chestnuts in garlic sauce

Fish Entrees

Silk Road Sole 17.00

Sole filet stir-fried with broccoli, peapods, baby corn, carrots and onions with ChefWu's special sauce

Wine Selection: Rose, Johannisberg Riesling, Gewürztraminer

Mango Salmon *New* 21.00

Steamed salmon filet topped with chopped fresh mango, asparagus, scallions and red bell peppers in a delicate light brown sauce

Steamed Ginger Flounder* *New* 18.00

Flounder filet steamed with fresh ginger and scallions, served in a delicate light ginger brown sauce

Scallop & Shrimp Entrees

Black Pepper Scallops* 24.00

Scallops lightly fried with green and red peppers in our Chef's special black peppercorn sauce, served with broccoli ring

Wine Selection: Chardonnay, Sauvignon Blanc

Scallops with Black Bean Sauce *New* 24.00

Scallops sauteed with broccoli, onions and red and green bell peppers in a black bean sauce

Two Seas with Garlic Sauce** 20.00

Scallops and prawns sauteed with green and red peppers, carrots, bamboo shoots and mushrooms in a tasty fish broth sauce

Wine Selection: Chardonnay, Sauvignon Blanc

General Tso's Shrimp & Scallops** 20.00

Large shrimp and scallops lightly fried, sauteed with General Tso's Sauce and broccoli

Combination Entrees for 2

Yin & Yang Prawn Platter (for 2) 30.00

Delicious prawns prepared in two different styles: one stir-fried with asparagus and carrots and the other deep-fried and coated with sesame seeds

Wine Selection: Chenin Blanc, Johannisberg Riesling

Seafood Delight (for 2) 30.00

Lobster, shrimp, scallops and King Crab meat marinated and sauteed with vegetables in an authentic sauce.

Seafood lovers: this is it!

Wine Selection: Chardonnay, Sauvignon Blanc

Imperial Dinners

Fit for Kings and Queens

- From \$65 per person
- Three Days Reservation in Advance
- Party of eight or more

Specially prepared by Master Chef Wu

 Silk Road Signature Dish * Mildly Spicy ** Hot & Spicy

Traditional Noodles

(No Rice is served with Noodles)

Beef Lo Mein 13.00

Noodles stir-fried with shredded beef and assorted vegetables

Chicken Lo Mein 12.00

Noodles stir-fried with shredded chicken and assorted vegetables

Shrimp Lo Mein 13.00

Noodles stir-fried with shrimp and assorted vegetables

Combo Lo Mein 14.00

Noodles stir-fried with chicken, shrimp, and assorted vegetables

Pan-fried Noodles 14.00

Pan-fried noodles with shrimp, scallops, chicken and vegetables

Stir-fried Rice Noodles 14.00

Rice noodles stir-fried with chicken, pork, shrimp, bean sprouts and vegetables

 **Zha Jiang Mian** 13.00

Lo Mein noodles, served with minced chicken in a Housin Sauce, topped with scallions and bean sprouts

Pad Thai Noodles* *New* 14.00

Noodles stir-fried with shrimp, chicken, bean sprouts and vegetables, sprinkled with crushed peanuts

Traditional Fried Rice

Yang Zhou Fried Rice 13.00

Originating from the Yang Zhou region in China: stir-fried rice with barbecued pork, chicken and shrimp

Shrimp Fried Rice 12.00

Rice stir-fried with shrimp, peas and carrots

Chicken Fried Rice 12.00

Rice stir-fried with chicken, peas and carrots

B-B-Q Fried Rice 12.00

Rice stir-fried with B-B-Q pork, peas and carrots

Silk Road Fried Rice 13.00

Rice stir-fried with chicken and shrimp

Plain Fried Rice 2.00

Rice stir-fried with peas, carrots and eggs (one cup)

Steamed Rice (one cup) 2.00

Steamed Brown Rice (one cup) 2.00

Salads

Asian Chicken Salad *New* 10.00

Salad greens, red onions, and chicken, sprinkled with honey-glazed walnuts

House Salad *New* 6.00

Salad greens, tomatoes and red onions, sprinkled with crispy noodles

"Light as Silk" Fare

Steamed Chicken and Vegetables 14.00

Steamed Chicken and Broccoli 14.00

Steamed Shrimp and Vegetables 16.00

Ask servers for other available steamed dishes.

Desserts

Milky Coconut Puffs (6) 5.00

Homemade almond custard, fried until golden brown, sprinkled with crushed peanut, honey and sugar. Very delicious.

Almond Cookies (4) 3.00

Jce Cream (Chocolate, Vanilla and Green Tea Jce Cream) 3.00

Fried Jce Cream *New* 5.00

Sorbet (Mango and Lemon – When Available) *New* 4.00

Beverages

Coffee Regular or decaffeinated 3.00

House Tea Complimentary

Soft Drinks, Jce Tea, Juices 2.50

Soft Drinks Refill .75

Early Bird Special

Before 5:00 pm • Each entree \$14.00

Includes: steamed rice, your choice of egg roll or wonton soup and house tea

Select One:

- Sweet and Sour Chicken •
- Moo Goo Gai Pan •
- Shrimp Vegetables •
- Sweet and Sour Pork •
- Stir-fried Chicken •
- Shrimp Cashew •
- Sweet and Sour Shrimp •
- Chicken Cashew •
- Green Pepper Steak •



Silk Road Signature Dish

* Mildly Spicy

** Hot & Spicy

For Veggie Lovers

Vegetarian Appetizers

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| Silk Road Vegetarian Fried Wonton (8) | 6.00 |
| Steamed Vegetarian Dumplings (6) | 7.00 |
| Vegetarian Spring Roll | 3.00 |
| Crispy Fried Tofu w/Peanut Sauce** | 6.00 |
| Cold Sesame Noodles | 7.00 |

Vegetarian Entrees

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| Palace String Beans | 13.00 |
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Fresh string beans lightly sauteed with mild Szechwan seasoning

Wine Selection: Sauvignon Blanc

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| Ma La String Beans** | 13.00 |
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String beans sauteed with Chinese pickles and jalapeños in Ma La Sauce

Wine Selection: White Zinfandel, Rose

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| Home Style Tofu | 12.00 |
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|  Hot Plate Tofu with Black Bean Sauce | 12.00 |
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Golden brown tofu topped with pea pods, baby corn, carrots, mushrooms and napa in ChefWu's Special Black Bean Sauce

Wine Selection: Chenin Blanc

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| Vegetarian Platter** | 12.00 |
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Variety of fresh vegetables, silky tofu, eggplant and string beans

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|  General Tso's Tofu* | 12.00 |
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| Tofu with Garlic Sauce* | 12.00 |
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| Tofu with Vegetables | 12.00 |
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| Five-spiced Tofu w/Cubed Vegetables* | 12.00 |
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| Sweet and Sour Tofu New | 12.00 |
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Crispy tofu served with green peppers, pineapples, carrots and onions, topped with sweet and sour sauce

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| Vegetarian Ham (soy), Pineapple with Garlic Sauce* | 14.00 |
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| Broccoli with Garlic Sauce | 12.00 |
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| Twice-cooked Vegetarian Pork (soy)* | 12.00 |
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| Tofu Eggplant | 12.00 |
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|  Mystical Vegetarian | 12.00 |
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Even meat lovers will enjoy this unique vegetarian dish that defies explanation. Seasoned with scallions, cucumber and red pepper in ChefWu's own special sauce.

Wine Selection: Rose, Johannisberg Riesling, Gewürztraminer

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| Eggplant with Garlic Sauce* | 12 |
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| Vegetable Delight | 12.00 |
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A stir-fried variety of fresh vegetables, broccoli, cauliflower, green and red peppers, baby corn and bamboo shoots

Wine Selection: Chenin Blanc

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| Steamed Tofu and Vegetables | 12.00 |
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Tofu steamed with a variety of vegetables

Vegetarian Soups

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| Zen Vegetarian Soup (for 2) | 6.00 |
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This delicious fresh vegetable soup is made especially for health-conscious vegetarians

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| Vegetarian Hot & Sour Soup* (for 2) | 6.00 |
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| Tofu Soup (for 2) | 6.00 |
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Vegetarian Noodles

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| Vegetarian Lo Mein | 11.00 |
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| Vegetable Pan-fried Noodles | 12.00 |
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| Vegetable Stir-Fried Rice Noodles (thin) | 12.00 |
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| Vegetable Stir-Fried Rice Noodles (thick) | 12.00 |
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Vegetarian Rice

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| Vegetarian Ham (soy) Fried Rice | 12.00 |
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| Vegetarian Fried Rice | 10.00 |
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