

## Welcome to Silk Road ... A Gourmet Chinese 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 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.

## Lunch Menu

Appetizers		Lo Mein	
Hand-made Egg Roll	3.00	Served with Daily Soup (No Rice	<u>;</u> )
Beijing Style Potstickers (6)	8.00	Chicken Lo Mein	8.00
Shanghai Spring Roll	3.00	Shrimp Lo Mein	9.00
		Combo Lo Mein	9.00
Soups		Vegetable Lo Mein	8.00
Spinach Wonton Soup	3.00	Fried Rice (No Soup)	)
Hot and Sour Soup	3.00	Chicken Fried Rice	8.50
Egg Drop Soup	3.00	Shrimp Fried Rice	9.00
		Combo Fried Rice	9.00
		Vegetable Fried Rice	8.00

Lunch Specials... please see other side of this menu

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

## Lunch Specials

## Served with Daily Soup, Fried Rice and Tea

Chicken with Garlic Sauce** Sliced white chicken sauteed with green pepper, bamboo shoots, carrots and mushrooms and water chestnuts	8.50	Orange Flavored Beef**  Expertly seared crispy chunks of beef steak sauteed with dried orange peel in our Chef's rich brown sauce	9.50
Kung Pao Chicken** Diced chicken sauteed with fresh celery and carrots, hot peppers and peanuts in our Chef's own brown sauce	8.50	Beef with Broccoli  Tender beef stir-fried with broccoli, carrots and bamboo slices	9.00
Chicken with Cashew Nuts Diced white chicken sauteed with fresh celery, carrots	8.50	Saté Beef* Beef with fresh vegetables in Saté Sauce	9.00
and cashew nuts in our Chef's white wine sauce  Ma La Bean Chicken**  Shredded chicken sauteed with string beans, shrimp	9.00	Beef Delight Slices of beef sauteed with Chinese cabbage, carrots, broccoli, zucchini, winter bamboo shoots and mushrooms	9.00
and Szechwan pickles in Ma La sauce  Sweet and Sour Chicken  Crispy chicken breast with green peppers, pineapples, onions	8.00	Chicken & Shrimp Combo Chicken and shrimp marinated and sauteed with fresh vegetables	0.00
and cherries in our Chef's own sweet and sour sauce  General Tso's Chicken**  Boneless chicken chunks marinated, fried and sauteed with scorched red peppers in our Chef's special	9.50	Triple Pleasure  Slices of chicken, beef and shrimp sauteed with  Chinese cabbage, carrots, zucchini, winter bamboo shoots and mushrooms	0.00
Ma La Beans**  String hours control with Chinese midden and identifies	8.00	Chicken & Beef with Onions Chicken and beef marinated and sauteed with onions and scallions	0.00
String beans sauteed with Chinese pickles and jalapeños  Bean Curd Braised in Brown Sauce  Bean curd braised with fresh vegetables in brown sauce	7.50	Scallops with Black Bean Sauce Scallops sauteed with water chestnuts, green peppers, onions and mushrooms in our Chef's black bean sauce	2.00
Vegetable Delight  An assortment of lightly sauteed fresh vegetables	7.50	Silk Road Sole Quick-fried filet of fish sauteed with carrots, snow peas, and mushrooms in our Chef's tangy sauce	1.00
Kung Pao Shrimp** Shrimp sauteed with fresh celery, carrots, hot peppers and peanuts in our Chef's rich brown sauce	9.50	Sweet and Sour Pork  Cubes of pork batter-fried and sauteed with green peppers, onion, pineapples and cherries in a sweet and sour sauce	8.50
Shrimp with Cashew Nuts Shrimp sauteed with cashew nuts, celery and carrots in white sauce	9.50	Pork with Garlic Sauce**  Sliced lean pork tenderloin stir-fried with green peppers, carrots and mushrooms in garlic sauce	8.50
Shrimp & Scallops in Garlic Sauce**  Shrimp and scallops sauteed with green and red peppers, carrots winter bamboo shoots, water chestnuts and mushrooms in garlic sauce	<b>10.00</b>	Stir-fried General Tso's Chicken**  Boneless chicken chunks marinated, stir-fried and sauteed with scorched red pepper in our Chef's special brown sauce	0.00