




BEN PAO®

Chinese Restaurant

dinner menu

egg rolls

A Chinese American classic - each egg roll is hand rolled daily to ensure the freshness and quality. We roll an abundance of Chinese vegetables with red peppers, onions, cilantro, peanuts and our housemade peanut dressing in a traditional egg roll skin.

- classic chicken and shrimp** 4.95
chinese hot mustard and sweet & sour dipping sauces
-  **spicy sichuan chicken** 4.95
chinese hot mustard and sweet & sour dipping sauces


signature starters

-  **crispy garlic tofu** - a house specialty! 4.95
sesame crusted, signature garlic sauce and chives
-  **hand-crafted ginger shrimp dumplings** 6.95
shrimp dumplings, spicy honey soy, sichuan chili oil, fresh ginger and chives
- chicken lettuce wraps** 6.95
chicken soong style iceberg lettuce cups with chopped chicken, shiitakes, fresh-peeled water chestnuts and scallions with crispy rice noodles and pineapple-hoisin dipping sauce
- crab rangoon chopstix** 7.95
jumbo lump crab meat, deli-style cream cheese, fresh-peeled water chestnuts, chives and sweet chili dipping sauce
- crispy spiced calamari** 7.95
point Judith squid, marinated in fresh ginger, tossed in a spiced mixture & fried crisp with cilantro and sweet chili dipping sauce

old-world favorites

-  **golden crisp vegetable spring rolls** 5.95
shredded chinese vegetables, sweet & sour and chinese hot mustard dipping sauces
-   **cool peanut noodles** 5.95
shanghai wheat noodles, spicy peanut sauce, sliced cucumbers, sesame seeds and cilantro
- potstickers** 6.95
all-natural chicken, vegetable or a combination of both, served with soy-ginger dipping sauce (available steamed upon request)
- shredded pork & sesame buns** 6.95
our natural pork is slowly braised with star anise, rock sugar, cassia bark and orange peel, then shredded and served with housemade sesame buns, spicy pickles and pineapple-hoisin dipping sauce

soup

-  **hot and sour soup** sm 3.25 lg 5.95
classic sichuan style with chicken, tofu, wood ear mushrooms, bamboo and scallions
- chicken dumpling soup** sm 3.95 lg 6.95
housemade chicken broth, shanghai bok choy, lo mein noodles and shiitakes



spicy



vegetarian


chicken

-  **traditional kung pao chicken** 13.95
a sichuan classic with all-natural chicken breast, blackened chiles, sweet peppers, scallions and roasted peanuts
- sesame chicken** 13.95
sesame-crust chicken, caramelized soy glaze, scallions and cilantro
-  **seven flavor chicken** 13.95
wok fried with lemon grass, roasted peanuts, dried chiles, hoisin sauce, basil and fresh chiles
- thai basil chicken** 13.95
wok-tossed all-natural chicken breast with basil leaves, red onions, chiles, cilantro, lemon-ginger sauce and roasted peanuts
- panang curry chicken** 14.95
all-natural chicken breast with kitchen-crafted coconut-peanut curry, fresh-peeled water chestnuts, finger bamboo, thai basil and snow peas
- tangerine chicken** 14.95
crispy golden all-natural chicken breast, candied tangerine peel, ginger, napa cabbage and sweet & sour tangerine glaze

seafood

-  **cherry bomb shrimp** 17.95
wok fried and tossed in homemade cherry-chili sauce, served over chinese broccoli, napa cabbage and scallions
-  **salt & pepper shrimp** 17.95
wild gulf shrimp, wok fried and tossed with cilantro, jalapeño, fresno pepper, and spiced salt mixture
- shanghai shrimp** 17.95
wok seared in a classic soy-ginger sauce with fresh-peeled water chestnuts, shiitakes, blackened chiles and scallions
- black pepper shrimp** 17.95
wild gulf shrimp wok fried and tossed with our special blend of spices, served over chinese broccoli
- sesame-crust salmon** 18.95
all-natural scottish salmon filet with teriyaki glaze and shanghai bok choy
- black pepper sea scallops** - ben pao's specialty..... 21.95
every table should experience this dish! wok-seared east-coast sea scallops in our special blend of spices with chinese broccoli

beef & pork

-  **spicy hunan-style pork** 13.95
juliened pork, fresh chiles, shiitakes, shredded bamboo, ginger and cilantro, wok tossed in a spicy chili sauce with fresh locally made mandarin pancakes and pineapple-hoisin sauce
-  **kung pao beef** 16.95
blackened chiles, sweet peppers, scallions and roasted peanuts
-  **seven flavor beef** 16.95
wok fried with lemon grass, roasted peanuts, dried chiles, hoisin sauce, basil and fresh chiles
- mongolian beef** - a traditional favorite 16.95
prime flank steak wok tossed with onions, finger bamboo and scallions in a rich oyster, soy and shaoxing wine sauce and served over crispy rice noodles


We are proud to serve 100% natural antibiotic-free pork. All of our beef is usda prime.

Tofu can be substituted in many of our dishes; please ask your server.
Please alert your server if you have special dietary restrictions due to a food allergy or intolerance.




vegetables

-  **eight treasure tofu** 7.95
local phoenix brand firm tofu, finger bamboo, fresh chiles, shiitakes, snow peas, red onions, shanghai bok choy and fresh-peeled water chestnuts wok tossed in a vegetarian oyster sauce
-  **classic wrinkled string beans** 7.95
sichuan preserved vegetables, garlic and scallions in a caramelized soy glaze
-  **hong kong spicy eggplant** 7.95
chinese eggplant is wok tossed with soy, chili sauce and scallions
-  **spicy sichuan style beans** 7.95
bamboo, ginger, carrots, fresh chilies, and spicy sichuan sauce

fried rice

-  **vegetable fried brown rice** 8.95
natural brown rice with asparagus, carrots, spinach, mushrooms and bean sprouts
- ben pao combination fried rice** 9.95
traditional fried rice with your choice of chicken, shrimp or beef, or a combination of all three
- steak fried rice** 14.95
prime flank steak marinated in teriyaki and wok tossed with scallions, three mushroom fried rice and teriyaki dipping sauce

noodles

-  **vegetable garlic noodles** 10.95
seasonal vegetables wok tossed with soy, garlic and fresh egg noodles
-  **chow fun noodles** 10.95
locally made wide rice noodles tossed with shanghai bok choy, shiitakes, scallions, ginger and bean sprouts
- with all-natural chicken** 12.95
- with all-natural braised pork** 13.95
- with prime beef** 14.95
-  **spicy dragon noodles** 10.95
shanghai wheat noodles, mushrooms and spinach in a spicy cherry-chili sauce
- with all-natural chicken** 12.95
-  **with local phoenix brand tofu** 12.95
- with prime beef** 14.95

The journey of a thousand miles begins with a single step

For me, that journey began fifteen years ago, when I entered a quaint Chinese café in California.

A visit to Los Angeles had brought me to this unique little place that specialized in modern interpretations of Chinese dishes, while relying on the traditional ingredients and cooking methods developed over generations. Their food was nothing like the Americanized fare typically called "Chinese". Seemingly every dish was exciting, with flavors and textures that seemed new and fresh. That first visit inevitably was followed by several more, eventually planting the seed that grew into Ben Pao.

With my partners, I began a journey that ultimately took us to Hong Kong, Taiwan, Singapore, and beyond to immerse ourselves in the experiences, cultures, and traditions that had shaped my partners' tastes and values. Together, our goal was to bring those exciting, captivating, genuine flavors to Chicago, while portraying the food in a contemporary style that gratifies Midwestern tastes.

Using the finest ingredients available, we proudly serve prime beef, heirloom pork, all-natural chicken and salmon. Whenever possible, we rely on organic farmers — the closer produce is grown to our doors and within the peak of its season, the better. We make our own drink mixes, squeeze our own juices, and infuse liquors ourselves, using the freshest possible botanicals.

The result of our years-long, globe-crossing journey is Ben Pao. Thank you for your business. We look forward to earning your frequent return. — Ed Culleeny, Managing Partner