



LEMONGRASS

Starters

Arrange your own courses, from appetizer, salad, sushi and soup. Order one or two for yourself or plenty of them for the table to share, or even try a few of them as a light meal. This section represents both Lemon Grass and Bistro Elephant.

Seasonal

Fresh Oysters – Supplied by JP, one of the best oyster houses in the country. Variety selected at the peak of season. Changes weekly. MP

Morning Roti**– Sliced filet mignon cooked in a light green curry with cinnamon basil and sweet peppers served with warm roti. \$11.00

Steaky Bacon – Niman Ranch center cut organic pork belly roasted at 700 °F to render the fat, slow cooked with all-spice and herbs. Chili and fresh garlic vinaigrette accompanied by sweet fried buns. \$12.50

Apples & Tamarind Dip**– As authentic as it gets! A classic Thai dish of sweet tamarind, palm sugar, fresh shallots, crisp garlic, fried dried shrimp, tamarind jus and minced Thai chilies (optional). The perfect dipping sauce for fresh tart granny smith apples. \$8.50

Grilled Pheasant Sausage – Served with a cranberry–port chutney and stone–hearth flatbread. \$14.00
Not available on Sunday

Wild Mushroom Risotto – Creamy organic risotto with portobello and seasonal forest mushrooms. \$13.50
Not available on Sunday

Classics

Coco–Shrimp – Sweet coconut flake encrusted large shrimp, flash fried. Chili tamarind sauce. \$12.00

Chicken Sate – Marinated in yogurt and house ground spices and grilled served with peanut sauce and cucumber ajard. Vegetarian served with tofu and you choice of peanut sauce or chili tamarind sauce topped with peanuts and cilantro \$9.50

Fried Calamari – Sherry wine battered, spicy marinara. \$11.50

Moroccan Fritters – Mong beans, green peas, chickpeas, Moroccan spices, fried. Sauce of sweet chili vinaigrette, ground peanuts. Excellent vegetarian dish. \$9.00

Grilled Eggplant** – Grilled and rolled. Green house baby eggplant, crisped “Berkshire” bacon. Double roasted pepper sauce, micro radish, olive oil and herb oil. \$10.00 Vegetarian served without bacon.

Lobster Dip – Lobster, shrimp, crab, pork, sweet onion, fresh ground peanuts, lobster stock, and coconut cream. Served with shrimp crackers. \$9.50

Tuna Tare Tar** – Soba wheat, spaghetti cucumber, seaweed salad, shredded crunchy Nori, toasted sesame seed, sauce of spicy red bean yuzu and a hint of smoked sesame oil. \$11.00

Starters

The Rolls

House Spring Rolls – Shrimp, pork, forest mushrooms, and bean threads, spring roll wrapped and fried. Served with fresh herbs and greens with sweet carrot sauce. \$9.50

Spicy Tuna Roll – Avocado and cucumber roll topped with minced Yellow Fin tuna, chili pepper and sesame seeds. Served over spicy mayo and hot sauce. \$12.00

Prawn and Citrus Roll – Prawn, roasted coconut, cilantro, cucumber, grape fruit, edamame and balsamic reduction. \$12.00

Fire Cracker Crispy Roll – Spicy tuna & asparagus wrapped in panko, crispy fried. Served with hot mayonnaise and our special hot sauce. \$12.00

Thai Vegan Roll – Fried tofu, avocado, cucumber, carrot, peanut, roasted coconut, cilantro, sprouts, onion and lime. \$11.00

Soup & Salad

Roasted Beet & Goat Cheese Salad – Lively Run Goat Cheese, roasted assorted baby beets from Fabius Farm, slaw of Lafayette granny smith apples, braised white raisins, toasted hazelnuts, and olive oil. Served with a homemade Greek yogurt, honey, and tarragon vinaigrette. \$11.50

Orange Ricotta Salata Salad – Sliced seasonal orange, olive oil, toasted pine nuts, shaved fennel and mache. \$11.50

Pear & Maytag Salad – Pear poached in white wine and vanilla, candied walnuts and caramelized Maytag blue cheese. Served with baby arugula, frisée, and Belgian endive tossed with cider honey vinaigrette. \$11.50

Green Papaya Shrimp Salad** – Poached prawn, shredded green papaya, heirloom tomatoes, lime and chopped caramelized ginger tossed with tamarind vinaigrette. \$11.50

Mixed Greens – Field greens, heirloom tomatoes, and seasonal local vegetables with your choice of peanut dressing or balsamic vinaigrette. \$7.50

Soup du jour – Please ask your server for details.

** Indicates hot and spicy

Sushi not available on Sunday

We reserve the right to add 18% gratuity on parties of six or more

Curries

Curries are very personal and require a lot of heart. Each has their own level of heat, listed hottest to mildest. Seasonal ingredients may be added to enhance your dish.

Green Curry** – Japanese eggplant, Italian long hot peppers, sweet peppers, cinnamon basil.
Choice of: Chicken, Sliced Pork, Roasted Pork Lamb, Shrimp or White Tofu.

Red Curry** – Young bamboo, sweet peppers, Italian long hot peppers, cinnamon basil.
Choice of: Chicken, Lamb, Roasted Pork, Shrimp, Duck or Brown Tofu.
Roasted Duck will be prepared with pineapple and fresh tomato.

Panaeng Curry** – Fresh Hawaiian pineapple, sweet peppers, cinnamon basil, kieffer lime leaf and dried figs. Choice of: Chicken, Pork, Roasted Pork, Steak, Sliced Beef, Duck, Lamb, Shrimp or Brown Tofu.

Wild Ginger** – Kieffer lime leaf, lemon rind, sweet peppers, young coconut meat, cilantro sprigs.
Choice of: Chicken, Pork, Roasted Pork, Lamb, Fish, Shrimp, Duck or White Tofu.

Mussamund Curry – Classic Thai curry with fresh tamarind jus, fingerling potatoes, shredded fresh ginger, and cashew nuts. Choice of: Lamb, Shrimp, Pork, Roasted Pork or White Tofu

Select your choice of sauce from Curries or Classics Add your Choice of Meat, Seafood or Tofu

Steak: Rib-eye steak (Certified Angus Beef) 16 oz \$29.95
New York Strip Dry Age (Certified Angus Beef) 16 oz \$39.95
Kobe New York Strip 7-8 oz Market Price

Beef Sliced: Filet Mignon \$25.00
Kobe sliced \$30.00

Chicken: Sliced Chicken Breast \$19.50

Pork: Sliced Tenderloin \$19.50
Eden Farm Berkshire Pork Chop 16 oz \$24.95
Slow-Roasted Pork \$19.50 *Available in curries only*

Duck: Roasted Long Island ½ Duck \$26.50

Lamb: Imported New Zealand Rack of Lamb \$32.50

Shrimp: White Domestic Jumbo \$22.50

Fish: Yellow Fin Tuna Sushi Grade \$24.50
Fish of the Day Market Price

Seafood Combination: Scallops, shrimp, and calamari \$30.00

Vegetarian: White Tofu or Brown Tofu \$18.50

Steak not available on Sundays

The Classics

These dishes have been on our menu since 1990. As time has passed, we have progressed by adjusting and re-constructing them. Seasonal greens may be added to enhance your dish.

Prig Pow** – Sautéed roasted chili jam, garlic, Italian long hot peppers, cinnamon basil.
Choice of Shrimp, Pork, Chicken, or Sliced Beef. Additional \$2.00 for the dish.

Gra Pow** – Sautéed garlic, Italian long hot peppers, cinnamon basil, young bamboo, whiskey.
Choice of Chicken, Steak, Sliced Beef, Pork, Shrimp or Brown Tofu.

Black Pepper Garlic Sauce – It's Back! Black pepper, fresh herbs and sautéed garlic.
Choice of Chicken, Pork, Shrimp or Brown Tofu.

Hot Tomato Sauce – Fresh tomatoes, sherry wine, molasses, apple vinegar, chili sambal, lemon grass, herbs and spices. Served with sweet fried buns.
Choice of Shrimp, Fish, Seafood Combination or White Tofu.

Sautéed Forest Mushrooms – Locally cultivated and wild mushrooms sautéed with garlic, rice wine, bean sauce and green onions. Choice of Chicken, Sliced Beef, Shrimp or Brown Tofu.

Sweet and Sour – Sautéed garlic, seasonal fruit, sliced baby English cucumber, sweet onion, seasonal heirloom tomato, white pepper, chopped cilantro, lemon juice, sweet and sour jus.
Choice of Chicken, Sliced Beef, Sliced Pork, Shrimp or White Tofu.

Himalayan Mango Cashew Nuts** – Sautéed garlic and ginger, dried red pepper (optional), green and white onions, rice wine and brown bean sauce.
Choice of Chicken, Shrimp or White Tofu.

Ginger Tamarind Sauce – Traditional, classic dish. Finished with forest mushrooms, fried shallots, fresh ginger and scallions. Choice of Fish, Shrimp or White Tofu.

Lemongrass Chili Sauce** – Puree of 3 different chilies, sautéed with fresh garlic and rice wine vinegar. Choice of Shrimp, Fish or White Tofu.

Orange Tamarind – Served since 1990 over our famous Roasted Duck. Recipient of the Award for the Best Recipe in the Northeast. Our best seller – sold over 130,000 to date.

Orange Tamarind Variation – Sauce will be glazed with steamed broccoli and garnished with fried dried peppers, orange zest and sesame seeds.
Choice of Sliced Beef, Sliced Pork, Chicken, Shrimp or White Tofu.

Pad Thai – A traditional Thai lunch item for over 100 years. We serve it for dinner in order to meet the desire of our clientele. Sautéed rice noodles with sprouts, chives, egg, tofu and ground peanuts with Lemon Grass' famous tamarind sauce. Choice of: Chicken, Shrimp or Brown Tofu.
Please subtract \$2.00 from price.

** Indicates hot and spicy

Steak & Chops

Bistro Elephant is licensed to serve Certified Angus Beef[®]

Rack of Lamb – Full rack of New Zealand lamb marinated in yogurt, garlic, smoked paprika, cracked black pepper, herbs, olive oil and red wine vinegar then roasted to perfection \$32.50

Berkshire Pork – Known as the "black pig," Berkshire Pork is famous for its perfect combination of juiciness, flavor and tenderness. Pork Chop 14–16oz. served with your choice of sauce. \$24.95

[®]
CAB Rib Eye 16 oz. – Incredibly juicy, flavorful and naturally tender. The CAB brand's quality specifications are so strict, less than 8% of beef qualifies. All cattle are antibiotic and hormone free and enjoy a top-quality vegetarian diet. \$29.50

[®]
CAB Dry Aged New York Strip 16oz. – The extra time and care put into aging beef ensures superlative flavor and maximum tenderness. Mellow and intense, our dry-aged beef delivers a distinctive, memorable taste with a buttery, tender texture. \$39.50

Kobe Beef Cut Daily – Famous for its rich marbling and melt in your mouth, velvety texture. Wagyu cattle produce unsaturated fats giving the meat its unique flavor and delectable tenderness. Our Kobe beef meets the superior Japanese grade of 9–12. Market Price

Enhance your steak with your choice of sauce: Au Poivre, Roquefort Demi-Glace or Bordelaise.

Seafood

Surf & Turf Special – Create your own surf & turf from the selections above and your choice of Shrimp, Jumbo Prawn, Fish of the Day, or Scallops. Market Price

Fish of the Day – Prepared and priced daily.

Sides – Add a side to any entree

Bistro Fries, Greens of the Day, Roasted Garlic Red Bliss Mashed Potato \$4

Sautéed Wild Mushrooms, Sweet Potato Fries with Chipolte–Maple Aioli \$6

Bistro Steaks & Chops not available on Sunday.