

## Starter

### Jumbo Prawn with Thai Salsa

Slowly poached large prawn sliced carpaccio style served with a salsa of lemon grass, fresh herbs and lime vinaigrette. \$12.50

### Fresh Crab Spring Rolls

Peekytoe crab meat with fresh vegetables, sweet sausage, and seasoned tofu rolled in sesame crepes and topped with more crab meat. Glazed with Soy-Tamarind, then painted with 3 different radish sauces.\$9.50 (Vegetarian served with more Tofu)

### House Spring Rolls

Marinated pork, shrimp, bean threads, and wood ear mushrooms wrapped in rice paper and fried. Served with fresh greens and sweet carrot sauce.\$9.50

### Coconut Shrimp

Large shrimp encrusted with seasoned sweet coconut flakes and flash fried. Served with Chili Tamarind sauce.\$10.00

### Alaskan King Crab Cocktail

Served with your choice of cocktail sauce or Lemon Grass chili coulis \$12.50

### Lobster Dip

Lobster meat, pork, shrimp, and crab meat sautéed with sweet onion, fresh ground peanuts and herbs in lobster stock and coconut cream. Served with shrimp crackers.\$8.50

### Filet Mignon Sate

Marinated with fresh herbs and roasted spices served with cucumber salad and peanut sauce.\$12.50

### Chicken Sate

Grilled chicken served with peanut sauce and cucumber salad.\$8.50  
(Vegetarian served with Brown Tofu)

### Fried Calamari

Tossed with smoked tomato and Siracha sauce and drizzled with blue cheese.\$9.00

### Fried White Tofu (Vegetarian)

Served with a sweet pepper-tamarind sauce, ground peanuts, and sprigs of cilantro.\$8.00

\*\* Indicates hot and spicy

## Soup & Salad

### Pear Salad

Port and red wine poached pear sliced in half and stuffed with Maytag Blue Cheese. Served with candied walnuts, bitter greens and sherry vinaigrette. \$10.00

### Thai Beef Salad \*\*

Fresh tomatoes, red onions, cilantro, green onion, and mint leaves, served over greens with lime vinaigrette \$10.00  
Vegetarian served with brown tofu

### Goat Cheese Salad

New York State Goat Hill farm cheese, roasted red peppers, shredded Belgian endive, red onion, cilantro, with balsamic vinaigrette. \$10.00

### Iceberg & Maytag Salad

Iceberg lettuce, toasted pine nuts, crisped bacon, Maytag blue crumbles, creamy blue cheese dressing and port wine reduction. \$10.00

### Mixed Greens

Field greens with your choice of peanut dressing or balsamic vinaigrette. \$6.50

### Soup du jour

Please ask your server for details.

Add an additional side to any entrée

Bistro Fries, Seasonal Greens, Potato Puree \$4.00

Creamed Spinach, Sautéed Wild Mushrooms \$6.00

Jasmine Rice \$2.00

\*\* Indicates hot and spicy

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

## Steak / Pork / Lamb / Seafood

*(Available Monday - Saturday only)*

Certified Angus Beef® Rib Eye 16 oz. \$29.50  
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.  
Lemon Grass is licensed to serve Certified Angus Beef

Kobe Beef Cut Daily - Market Price  
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.

Rack of Lamb  
Full rack of New Zealand lamb \$28.00

Lobster Tail  
Single 7-8oz. \$25, Double \$45

CAB® Dry Aged New York Strip 16oz. \$37.50  
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.

Berkshire Pork Chop 15-17oz. \$24.95  
Known as the "black pig," Berkshire Pork is  
famous for its perfect combination of juiciness,  
flavor and tenderness. Pure Berkshire pork  
possesses more flavor and taste than any other.

Fish of the Day  
Prepared and priced daily.

Seafood Special  
Please inquire. MP

### Surf & Turf Special

Create your own surf & turf with the selections above

Enhance your selection with one of our specialty sauces:

#### Steak / Pork / Lamb Specialty Sauces

Au Poivre  
Peppercorn crusted medallions with a sauce of  
green peppercorns and flamed high-proof cognac.

Thai Au Poivre \*\*  
Peppercorn crusted with a sauce of whiskey,  
fresh garlic, chili peppers and cinnamon basil.

Panaeng Curry \*\*  
Sauce of Panaeng, sweet peppers,  
pineapple and shredded kaffer lime leaf.

Black Cherry Cognac Reduction

Bordelaise Sauce

#### Seafood Specialty Sauces

Ginger Curry \*\*  
Sauce of Ginger Curry, shredded lime leaves,  
fresh ginger and sweet red pepper.

Prig Pow\*\*  
Sautéed roasted chili paste, garlic,  
chili peppers, and cinnamon basil.

Brown Butter and Capers Sauce

Lemon Butter Reduction

Bacon Dijon Sauce

\*\* Indicates hot and spicy

## Lemon Grass Curries

*All Lemon Grass entrées are served with a side of Jasmine rice*

### Ginger Curry \*\*

This smooth and silky curry has a flowery aroma. Our staff has found that this dish also appeals to those who do not usually like ginger. Sauce of Chu Chee Curry, shredded lime leaves, fresh ginger and sweet red peppers.

Choice of: Shrimp, chicken, fried white tofu, yellow fin tuna, duck, lamb or lobster tail

### Panaeng Curry \*\*

Our silky and creamy texture embodies years of modification to perfection. The richness of this curry comes from peanuts, and the sweet taste is extracted from palm sugar. This dish is enhanced with chili pepper and cinnamon basil.

Choice of: Chicken, pork tenderloin, brown tofu, shrimp, sliced filet mignon, lamb, duck or lobster tail

### Red Curry \*\*

Lemon Grass' red curry varies seasonally. During winters, our red curry is thicker with more coconut cream, while hotter and lighter during summers. Cinnamon basil, bamboo shoots, wild mushrooms, and chili peppers will accompany this red curry broth.

Choice of: Chicken, brown tofu, duck or lamb

### Green Curry \*\*

Japanese Eggplant and baby corn will accompany this hot and spicy curry. The fresh chilies, lime leaves, roasted coriander and cumin bring out this curry's sharp, intense flavor.

Choice of: Seafood combo, shrimp, filet mignon, chicken or gluten

Duck \$24.00

Chicken -or- Pork Tenderloin \$18.50

Shrimp -or- Yellow Fin Tuna \$19.50

Sliced Filet Mignon \$21.00

Lamb (Full Rack) \$28.00

Seafood Combo: Clams, scallops, shrimp and calamari (optional) \$23.50

Lobster Tail 7-8oz Single \$25, Double \$45

Vegetarian: Fried White Tofu, Gluten or Brown Tofu \$18.50

\*\* Indicates hot and spicy

## Lemon Grass Classics

*All Lemon Grass entrées are served with a side of Jasmine rice*

### Tamarind Duck (Best seller)

Our Famous Long Island Duck roasted to crisp glazed with an orange tamarind and garlic sauce. \$24.00

### Bistro Duck

Long Island Duck served with Orange Grand Marnier sauce. \$24.00

### Prig Pow \*\*

Widely imitated but never duplicated...

An exquisite sauce that has been coveted by neighboring Central New York restaurants for years. Sautéed roasted chili paste, garlic, chili peppers, and cinnamon basil.

Prig Pow Chow Lay: Seafood Combo: clams, scallops, shrimp, and calamari (optional) \$25.00

Pork Tenderloin \$19.50, Gai Prig Pow: Chicken \$19.50

Goong Prig Pow: Shrimp \$22.00 Sliced Filet Mignon \$25.00

Berkshire Pork Chop \$24.95

Lobster Tail 7-8oz Single \$25, Double \$45

### Pad Thai

Sautéed rice noodles with sprouts, chives, eggs, tofu, and ground peanuts with Lemon Grass famous tamarind sauce. Your choice of:

Pad Thai Supreme: Clams, Shrimp, and Scallops \$23.50

Pad Thai Goong: Shrimp \$18.50, Pad Thai Gai: Chicken \$15.95

Pad Thai Vegetarian: Tofu and Egg (optional) \$15.95

### Chili Tamarind Sauce \*\*

Our recent version combines three pepper flavors of the hot, mild and sweet variety with fresh ginger, fried garlic, cilantro and shredded scallions.

Goong Lad Prig: Shrimp \$19.50, Pla Lad Prig: Yellow Fin Tuna \$19.50,

Fish of the day: Market Price

Lobster Tail 7-8oz Single \$25, Double \$45

*(Vegetarian served with fried White Tofu)*

### Sweet Tamarind Sauce

This Pacific-Rim sauce uses tamarind juice to accentuate the delicate sourness of palm sugar, fried shallots, crisped fried garlic, baby corn, shredded chicken, and forest mushrooms. Shredded fresh ginger and cilantro complete this dish.

Goong Gien: Shrimp \$19.50, Pla Gien: Yellow Fin Tuna \$19.50,

Fish of the day: Market Price

Lobster Tail 7-8oz Single \$25, Double \$45

*(Vegetarian served with fried White Tofu)*

\*\* Indicates hot and spicy

## Lemon Grass Classics Continued...

*All Lemon Grass entrées are served with a side of Jasmine rice*

### Pad Gra Pow \*\*

Since 1987 in Ithaca, NY. Frequently ordered for lunches and dinners. This sauce combines whiskey, sweet bell peppers, chili peppers, hot basil and garlic.

Choice of: Brown tofu, chicken, pork tenderloin, shrimp or sliced filet mignon

### Pad Prig Sod \*\*

Classic whiskey sauce, hints of molasses, sweet bell peppers and fresh chili peppers provide a surprisingly light but loaded sauce.

Choice of: Chicken, pork tenderloin, gluten, shrimp or sliced filet mignon

### Sautéed Forest Mushrooms in Wine Sauce

Cultivated exotic mushrooms from our very own Central New York region: Oyster, Shiitake, Portabello and Crimini mushrooms from local growers like Jack Galvin. Sautéed with garlic, rice wine, bean sauce and green onions.

Choice of: Brown tofu, chicken, shrimp or sliced filet mignon

### Kaw Lad Nah

Sautéed garlic, cashew nuts, Shiitake mushrooms, straw mushrooms, bamboo shoots, baby corn, and scallions in a sherry wine and brown bean sauce.

Choice of: Seafood combo, shrimp, pork tenderloin, brown tofu, Sliced filet mignon or chicken and sweet sausage (optional)

### Himalayan Mango Cashew Nuts \*\*

Sautéed garlic, ginger, dried red peppers (optional), sweet peppers, green and white onions, with rice wine and brown bean sauce.

Choice of: Shrimp, chicken or gluten

### Sweet & Sour

A delightful sweet and sour sauce with sautéed vegetables and fruit.

Choice of: Chicken, pork tenderloin, shrimp or gluten

Chicken -or- Pork Tenderloin \$18.50

Shrimp -or- Yellow Fin Tuna \$19.50

Sliced Filet Mignon \$21.00

Seafood Combo: Clams, scallops, shrimp and calamari (optional) \$23.50

Vegetarian: Fried White Tofu, Gluten or Brown Tofu \$18.50

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