



LEMONGRASS

BISTRO



ÉLÉPHANT

STEAKHOUSE

Starters

Coconut Shrimp

Large shrimp encrusted with seasoned sweet coconut flakes and quick fried.

Served with Chili Tamarind sauce. \$11.00

The Rolls

Shrimp, pork, bean threads, and wood ear mushrooms, wrapped in rice paper and flash fried, served with fresh greens, herbs and sweet carrot sauce. \$10.00

Lobster Dip

Lobster meat, shrimp, blue crab meat, and pork sautéed with sweet onion, fresh ground peanuts and herbs in lobster stock and coconut cream.

Served with shrimp crackers. \$9.00

Grilled Eggplant**

Sliced baby greenhouse eggplant served with double roasted pepper sauce topped with Berkshire Bacon \$10.00 Vegetarian - without bacon

Tuna TarTare

Roughly minced sushi grade Yellow Fin Tuna, Soba wheat noodles, shredded young cucumber, dried and cooked seaweed served with Sesame Red Bean Dressing. \$10.00

Fried White Tofu (Vegetarian)

Served with the sweet pepper-tamarind sauce, ground peanuts, and sprigs of cilantro. \$9.00

Sushi

Spicy Tuna Roll**

Coarsely chopped Yellow Fin Tuna with Japanese 7 chili pepper blend.

Served with spicy mayonnaise and hot Sriracha sauce. \$10.50

Prawn Tempura Roll

Roll of 2-huge prawn, avocado, cucumber and sesame.

Served with sweet BBQ sauce. \$11.50

Lobster Roll

Lobster filet, spicy mayonnaise, cucumber and avocado. \$13.50

Thai Vegan Roll

Fried tofu, avocado, cucumber, carrot, peanut, roasted coconut, cilantro, sprouts, onion and lime. \$10.50

***Indicates Hot & Spicy*

We reserve the right to add an 18% gratuity to all parties.

Lemon Grass Entrées

All Entrées served with a course of our House Mixed Greens Salad
Served with your choice of Balsamic or Peanut dressing

Tamarind Duck

Crispy roasted half Long Island duck glazed with Orange Tamarind sauce. \$32

Lemon Grass Chili Sauce **

Puree of 3 different chilies, sautéed with fresh garlic and rice wine vinegar.
Choice of: Shrimp, sushi grade yellow fin tuna, fried white tofu, fish of the day.

Ginger Tamarind Sauce

Traditional, classic dish. Finished with fried shallot, fresh ginger and scallions.
Choice of: Shrimp, sushi grade yellow fin tuna, fried white tofu and fish of the day.

Prig Pow **

Sautéed roasted chili paste, garlic, chili peppers, and cinnamon basil.
Choice of: Chicken, sliced pork tenderloin, sliced filet mignon, shrimp or seafood combination.

Pad Gra Pow **

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

Sautéed Forest Mushrooms in Wine Sauce

Locally cultivated and wild mushrooms sautéed with garlic rice wine, bean sauce and green onions.
Choice of: Brown tofu, chicken, shrimp or sliced filet mignon

Ginger Curry **

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, or lamb

Red Curry **

Cinnamon basil, baby spring bamboo shoots, straw mushrooms, and chili peppers
Choice of: Shrimp, chicken, brown tofu, duck or lamb

Chicken -or- Pork Tenderloin \$26, Shrimp -or- Yellow Fin Tuna \$29
Sliced Filet Mignon \$32, Lamb (Full Rack) \$35, Duck \$32
Seafood Combo: Clams, scallops, shrimp and calamari (optional) \$35
Vegetarian: Fried White Tofu or Brown Tofu \$26

Bistro Éléphant Entrées

All Entrées served with a course of our House Mixed Greens Salad
Served with your choice of Balsamic or Peanut dressing

CAB® Rib Eye 16 oz. \$34.95

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.

CAB® Dry Aged New York Strip 16oz \$42.95

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.

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 marinated in garlic, smoked paprika, cracked black pepper, herbs, olive oil and red wine and vinegar \$34.95

Berkshire Pork Chop 15-17oz \$29.95

Known as the "black pig," Berkshire Pork is famous for its perfect combination of juiciness, flavor and tenderness.

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

Fish of the Day

Selected and prepared daily. Market Price

Surf & Turf Special

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

Add an additional side to any entrée

Bistro Fries, Seasonal Greens, Roasted Garlic Red Bliss Mashed Potato \$4.00
Truffled Lobster Mashed Potato, Creamed Spinach, Sautéed Wild Mushrooms \$6.00
Jasmine Rice \$2.00

Wine Corkage Fee is \$25.00 per 750ml bottle.

*For any cake or specialty dessert brought in from outside the restaurant
there will be a \$2.50 per person cutting and plating fee.*