

Lemon Grass & Bistro Éléphant Lunch

Chicken Sate (Gai Sate)

Glazed with peanut sauce and served with cucumber salad \$7.50

House Spring Rolls (Paw Peea)

Marinated pork, shrimp, bean threads, and wood ear mushrooms,
Wrapped in rice paper and fried. Served with greens,
Fresh herbs and our house carrot sauce \$8.50

Fried Calamari

Served with smoked tomato-sriracha. \$8.50

Coconut Shrimp

Sweet coconut and herb crust, chili tamarind sauce \$8.50

Fried White Tofu (Vegetarian)

Served with chili tamarind sauce, ground peanuts and sprigs of cilantro. \$7.50

Salads

Thai Beef Salad ** (Yum Neur)

Fresh tomatoes, red onions, cilantro, green onion, and mint leaves,
served over greens with lime vinaigrette \$9.50 Vegetarian - Brown tofu

Iceberg & Maytag Salad

Iceberg lettuce, toasted pine nuts, crisped bacon, Maytag blue crumbles,
Creamy blue dressing and balsamic-port wine reduction. \$9.50

Goat Cheese Salad

Roasted red peppers, shredded Belgian endive, red onion, cilantro,
New York State Goat Hill farm cheese, with balsamic vinaigrette \$9.50

Pear Salad

Port and red wine poached pear sliced in half and stuffed with Maytag Blue Cheese
Served with bitter greens, candied walnuts and sherry vinaigrette. \$9.50

Mixed Greens

Select seasonal mixed greens with your choice of:
Peanut dressing or balsamic vinaigrette \$5.50

Soup Soup du jour

Made and Priced Daily

**Indicates Hot & Spicy

Entrées

Kaw Lad Nah

Sautéed garlic, ginger, sherry wine, brown bean sauce with bamboo shoots, straw
mushrooms, cashew nuts, sweet sausage (optional), and greens. Chicken \$12 / Filet
Mignon or Shrimp \$14

Red Curry ** (Gaeng Gai)

Cinnamon basil, bamboo shoots, straw mushrooms and chili peppers.

Chicken \$10 / Shrimp \$12.50

Green Curry **

Fresh chilies, lime leaves, roasted coriander, cumin, baby corn and Japanese eggplant.

Chicken \$10 / Shrimp \$12.50

Filet Grob **

Sliced filet mignon, Thai whiskey sauce, chili peppers and crispy basil \$15

Prig Pow **

Sautéed with roasted chili paste, garlic, chili peppers and cinnamon basil

Chicken or Pork Tenderloin \$12.50 / Shrimp \$15

Filet Sate Supreme

Marinated Filet Mignon with fresh herbs and roasted spices with peanut sauce, Jasmine rice and cucumber salad \$12.50

Chicken Gra Pow **

Finely minced chicken breast sautéed with fresh garlic, basil and chili peppers finished with high proof whiskey \$10

Pad Thai

Rice noodle sautéed with egg, peanuts, fresh sprout, and garlic chives.

Tofu or Chicken \$11 / Shrimp \$13

Ma Moug

Sautéed garlic, ginger, dried red pepper (optional), sweet peppers, green and white onions with a rice wine and brown bean sauce. Tofu or Chicken \$11 / Shrimp \$13

Pineapple Fried Rice

Chicken, shrimp, tomatoes, shallots, garlic, cashews, white raisins, fresh herbs and Hawaii Sweet Golden pineapple tossed with jasmine rice. \$12.50

Pla Lad Prig **

Yellow Fin Tuna with chili tamarind, fresh ginger, fried garlic, cilantro and shredded scallions \$12.50 Vegetarian – Fried white tofu