

Lemon Grass & Bistro Éléphant Lunch

Starters

Coconut Shrimp - Sweet coconut and herb crusted, flash fried & served with chili tamarind sauce \$10

Chicken Sate - Marinated in yogurt and house ground spices and grilled served with peanut sauce and cucumber ajard. Vegetarian served with tofu and your choice of peanut sauce or chili tamarind sauce topped with peanuts and cilantro \$8

Fried Calamari - Sherry wine battered, served with spicy marinara. \$9

Moroccan Fritters - Mong beans, green peas, chickpeas, Moroccan spices, fried. Sauce of sweet chili vinaigrette, ground peanuts. Excellent vegetarian dish. \$8

Grilled Eggplant ** - Greenhouse baby eggplant grilled and rolled, crisped "Berkshire" bacon. Double roasted pepper sauce, micro radish, olive oil and herb oil. \$8.50 Vegetarian with no bacon.

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. \$11

The Rolls - Marinated pork, shrimp, bean threads and wood ear mushrooms wrapped in wheat paper and fried. Served with greens, fresh herbs and our house carrot sauce. \$8.50

Fire Cracker Crispy Roll - Spicy tuna & asparagus wrapped in panko, crispy fried. Served with hot mayonnaise and our Thai hot sauce. \$11

Spicy Tuna Roll – Coarsely chopped Yellow Fin Tuna and Japanese 7 chili pepper blend served over an avocado and cucumber roll, spicy mayo and hot sauce. \$11

Prawn and Citrus Roll - Prawn, roasted coconut, cilantro, cucumber, grape fruit, edamame and balsamic reduction. \$11

Thai Vegan Roll - Fried tofu, avocado, cucumber, carrot, peanut, roasted coconut, cilantro, sprouts, onion and lime. \$10

Orange Ricotta Salata Salad - Sliced seasonal orange, olive oil, toasted pine nuts, shaved fennel and mache. \$10

Goat Cheese & Beet 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. \$10

Green Papaya Shrimp Salad ** - Poached prawn, shredded green papaya, heirloom tomatoes, lime and chopped caramelized ginger tossed with tamarind vinaigrette. \$10

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. \$10

Mixed Greens - Select seasonal mixed greens with your choice of peanut dressing or balsamic vinaigrette. \$6.50

Soup du Jour - Prepared and priced daily.

Lemon Grass/ Bistro Elephant Entrées

Filet Mignon - 8 oz steak served with shoestring french fries. \$14.50

Fish & Chips - Beer battered grouper served with shoestring french fries, caper tarter sauce and malt vinegar.. \$10.50

Rigatoni - Served with sweet sausage, chicken, vine-ripened tomato, garlic, olive oil and basil. Finished with parmesan reggiano. \$11.50

Roasted Pork – Slow roasted pork served with pan jus over shoestring fries. \$10.50

Crab Fried Rice – Jumbo lump crab meat, Berkshire bacon, sweet onion, fried egg, minced cilantro and scallions. Sautéed with garlic, jasmine rice and lemon juice. \$12.50

Sautéed Forest Mushrooms - Locally cultivated and wild mushrooms sautéed with garlic, rice wine, bean sauce and green onions. Chicken \$12 / Filet Mignon or Shrimp \$14.50

Prig Pow** - Our famous sauce of roasted chili paste, garlic, chili peppers and cinnamon basil. Chicken or Pork Tenderloin \$12.50 / Shrimp \$16

Filet Grob** - Sliced filet mignon, Thai whiskey sauce, chili peppers and crispy basil. \$14.50

Chicken Gra Pow** - Minced chicken sautéed with fresh garlic, bamboo shoots, sweet peppers, chili peppers and basil. Finished with high proof whiskey. \$10

Pineapple Fried Rice - Chicken, shrimp, tomatoes, shallots, garlic, cashews, white raisins, fresh herbs and Hawaiian Sweet Golden pineapple tossed with Jasmine rice. \$12.50

Sweet & Sour - Sautéed garlic, seasonal fruit, sliced baby English cucumber, sweet onion, tomato, white pepper, chopped cilantro, lemon juice, sweet and sour jus. Chicken \$10 / Shrimp \$12.50

Chili Tamarind Grouper** - Batter fried grouper served with our best selling Chili Tamarind sauce. \$12.50

Ginger Tamarind Grouper – Pan-seared grouper fillet, finished with crisp shallots, shitake mushrooms, fresh ginger and scallions. \$12.50

Panaeng Pork** - Slow-roasted pork served with fresh pineapple, dried figs, chili peppers, sweet peppers, butternut squash and cinnamon basil in a panaeng curry sauce. \$12.50 / Substitute Shrimp \$14.50

Pad Thai - Rice noodles sautéed with egg, peanuts, fresh sprouts, garlic, chives and tamarind sauce. Tofu or Chicken \$11 / Shrimp \$13.50

Olive Fried Rice - A famous Thai lunch of Italian black olives, minced chicken, cashew nuts, fresh shallots, cilantro, shredded omelet, granny smith apple, and sweet sausage (optional). Add fresh Thai chilies for some heat. \$12.50

*** Indicates hot and spicy*

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