



LEMONGRASS

BISTRO



ÉLÉPHANT

STEAKHOUSE

Starters

Fresh Oysters

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

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

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. \$10

Coconut Shrimp

Sweet coconut flake encrusted large shrimp, flash fried. Served with chili tamarind sauce. \$12

Moroccan Fritters

Mong beans, green peas, chickpeas, Moroccan spices, fried.
Sauce of sweet chili vinaigrette, ground peanuts. Excellent vegetarian dish. \$9

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

Grilled Eggplant**

Grilled and rolled. Green house baby eggplant, crisped "Berkshire" bacon. Double roasted pepper sauce,
micro radish, olive oil and herb oil. \$10 Vegetarian served without bacon.

Salad & Soup

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

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

Mixed Greens

Field greens, 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.

Please no separate checks.

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

Lemon Grass Entrées

Tamarind Duck

Crispy roasted half Long Island duck glazed with orange tamarind sauce. \$29

Lemon Grass Chili Sauce **

Puree of 3 different chilies, sautéed with fresh garlic and rice wine vinegar.

Choice of: Shrimp, yellow fin tuna, fried white tofu, or fish of the day.

Ginger Tamarind Sauce

Traditional, classic dish. Finished with fried shallot, fresh ginger and scallions.

Choice of: Shrimp, yellow fin tuna, fried white tofu, or 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, or shrimp.

Pad Gra Pow **

This sauce combines whiskey, sweet bell peppers, chili peppers, bamboo shoots, 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

Sliced Chicken -or- Pork Tenderloin \$21

Sliced Filet Mignon \$25

Duck \$27

Lamb, Full Rack \$34

Shrimp \$24

Yellow Fin Tuna \$26

Fish of the Day \$MP

Fried White Tofu or Brown Tofu \$20

***Indicates Hot & Spicy*

Bistro Éléphant Entrées

CAB® Rib Eye 16 oz. \$30

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 \$39.50

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.

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 yogurt, garlic, cracked black pepper, herbs, olive oil and red wine vinegar then roasted to perfection \$34

Berkshire Pork Chop 15-17oz \$26

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 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

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 service fee.