

HAPPY VALENTINE'S DAY

Starters

Oysters on a Half Shell

The freshest oysters shipped from all corners of the country. MP

House Spring Rolls

Marinated pork, shrimp, bean threads, and wood ear mushrooms.
Wrapped in rice paper and fried, served with 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

Filet Mignon Sate

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

Lobster Dip

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

Fried Calamari

Served with smoked tomato - Siracha sauce. \$9.00

Fried White Tofu (Vegetarian)

Served with the sweet pepper-tamarind sauce,
ground peanuts, and sprigs of cilantro. \$8.50

***Indicates Hot & Spicy*

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

Sushi

Spicy Tuna Roll**

Coarsely chopped tuna, and Japanese 7 chili pepper blend \$9.95

Prawn and Citrus Roll

Prawn, roasted coconut, cilantro, cucumber, grape fruit, edamame and sweet wine sauce. \$10.95

Lobster Roll

Lobster, spicy mayonnaise, cucumber and avocado. \$12.95

Ultimate Veggie Roll

Asparagus, burdock root, radish, avocado, cucumber, green onion, sprout, Enoki mushroom, and pickle ginger. \$9.95

Soup & Salads

Iceberg & Maytag Salad

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

Pear Salad

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

Goat Cheese Salad

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

Mixed Greens

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

Soup du Jour

Please Inquire

Bistro Éléphant Entrées

CAB® 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.

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.

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.

Berkshire Pork Chop 15-17oz \$26.00

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

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 \$32

Sauce Enhancements:

Au Poivre

Green peppercorns and flamed high-proof cognac.

Thai Au Poivre**

Whiskey, garlic, chili peppers and cinnamon basil.

Bordelaise Sauce

Chimichurri

Seafood

Lobster Tail

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

Daily Seafood Specials

Prepared and priced daily.

Sauce Enhancements:

Ginger Curry **

With shredded lime leaves, high-proof cognac, fresh ginger and sweet red pepper.

Prig Pow Sauce**

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

Lemon Butter Reduction

Chipolte-Lime Butter

Surf & Turf Special

Create your own surf & turf from the selections above.

Lemon Grass Entrées

Tamarind Duck

Glazed with Orange Tamarind sauce. \$26.00

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, lamb or lobster tail

Red Curry **

Cinnamon basil, bamboo shoots, wild mushrooms, and chili peppers
Choice of: Chicken, brown tofu, duck or lamb

Prig Pow **

Sautéed roasted chili paste, garlic, chili peppers, and cinnamon basil.
Choice of: Chicken, Shrimp, Berkshire Pork Chop, Lobster Tail, Seafood Combination.

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.
Choice of: Shrimp, Yellow Fin Tuna, Fried White Tofu, Lobster Tail, Fish of the Day.

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

Oyster, Shiitake, Portabello and Crimini mushrooms 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, brown tofu,
Sliced filet mignon or chicken and sweet sausage (optional)

Chicken -or- Pork Tenderloin \$19.50, Shrimp -or- Yellow Fin Tuna \$22.00
Sliced Filet Mignon \$25.00, Lamb (Full Rack) \$29.95, Duck \$26.00
Seafood Combo: Clams, scallops, shrimp and calamari (optional) \$25.00
Lobster Tail 7-8oz Single \$25.00, Double \$45.00
Vegetarian: Fried White Tofu, Gluten or Brown Tofu \$18.50