

## **MENU SUBJECT TO CHANGE**

### **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

#### **Tuna TarTare**

Roughly minced 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. \$8.50

### **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

*\*\*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

### 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: Shrimp, chicken, brown tofu, duck or lamb

### Prig Pow \*\*

Sautéed roasted chili paste, garlic, chili peppers, and cinnamon basil.  
Choice of: Chicken, sliced pork tenderloin, shrimp or 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, 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 \$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) \$32

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.

### **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.

### **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

### **Sauce Enhancements:**

#### **Au Poivre**

Green peppercorns and flamed high-proof cognac.

#### **Thai Au Poivre\*\***

Whiskey, garlic, chili peppers and cinnamon basil.

#### **Bordelaise Sauce**

#### **Hot Honey Mustard Glaze**

### **Seafood**

#### **Daily Seafood Specials**

Prepared and priced daily.

### **Sauce Enhancements:**

#### **Ginger Curry \*\***

#### **Prig Pow Sauce\*\***

#### **Lemon Butter Reduction**

#### **Chipolte-Lime Butter**

### **Surf & Turf Special**

Create your own surf & turf from the selections above.