

## **Starters**

### **House Spring Rolls**

Marinated pork, shrimp, bean threads, and wood ear mushrooms.  
Wrapped in rice paper and fried, served with sweet carrot sauce. \$8.50

### **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. \$9.50

### **Fried Calamari**

Tossed with smoked tomato, Siracha sauce and drizzled with blue cheese. \$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 \$10.00

### **Prawn and Citrus Roll**

Prawn, roasted coconut, cilantro, cucumber, grape fruit, edamame and sweet wine sauce. \$10.50

### **Lobster Roll**

Lobster, spicy mayonnaise, cucumber and avocado. \$12.50

### **Ultimate Veggie Roll**

Asparagus, burdock root, radish, avocado, cucumber, green onion, sprout, Enoki mushroom, and pickle ginger. \$10.00

## **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

## Steak / Lamb

Lemon Grass and Bistro Elephant are licensed to serve Certified Angus Beef<sup>®</sup>

### **CAB<sup>®</sup> 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<sup>®</sup> 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.

### **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**

#### **Bacon Dijon Sauce**

## **Surf & Turf Special**

Create your own surf & turf from the selections above.

## **Entrées**

### **Tamarind Duck**

Glazed with Orange Tamarind sauce. \$29.95

### **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