

OUR SPECIALTIES

ADD \$2.00 FOR BROWN RICE

- M/P **The “Only” Lobster** ^{TWB}
Highly recommended whole Maine lobster sautéed w. curry powder, roasted chili paste, egg, and mixed Asian vegetables. Served with jasmine rice.
- 34 **Steamed “Ginger” Chilean Seabass** ❖ ^{TWB}
W. ginger and mixed vegetables in a healthy black bean sauce. Served with black sticky rice.
- 34 **Filet Mignon “Massaman”**
Aged 8oz of filet with avocado and pineapple in massaman curry. Served with jasmine rice.
- 34 **Rack of Lamb** ❖ ^{TWB}
Basil and garlic in a spicy Thai herbs sauce. Served with black sticky rice.
- M/P **Bass Chu Chee**
Whole or filet of bass served in spicy chu chee curry sauce. Served with jasmine rice.
- M/P **Pla Rad Prik**
Fish of the day w. tamarind, red pepper, garlic and spicy sugar plum sauce. Served with jasmine rice.
- 24 **“Keang Kao” Frog Legs Curry**
W. Mixed Asian vegetables in our spicy traditional red curry. Served with jasmine rice.
- 24 **Sautéed “Garlic” Frog Legs** ❖
Topped w. sautéed garlic and pepper. Served with black sticky rice.
- 24 **Pan Seared Frog Legs**
Topped w. sautéed mix Asian vegetables and Thai Cumin. Served with black sticky rice.
- 26 **“Massaman” Duck**
Sautéed w. pineapple, scallions, garlic, pepper, and mixed vegetables. Served with jasmine rice.
- 26 **“Ka Prao” Duck** ❖
Sautéed w. scallions, garlic, pepper, and mixed vegetables. Served with jasmine rice.
- 28 **Pan-Fried Shrimp “Avo”** ❖
Topped w. sautéed garlic and pepper. Served with black sticky rice.
- 24 **Pan-Fried Squid Garlic**
Topped w. sautéed garlic and pepper. Served with black sticky rice.
- M/P **Fish Of The Day**
Topped w. sautéed mixed vegetables in a sweet & sour ginger gravy. Served with jasmine rice.

OUR PRIORITY:

Our quality is job one

Certain house dressings and homemade sauces are freshly made without sugar; they are naturally sweetened from handpicked fruits by our chef from our local produce.

We only use all fresh produce to make our dishes. Some of our vegetable selections change seasonally.

*A variety of vegetables can be made upon your request

We hope you enjoy our current selection of menu items and ensure that Thai West continues to be your future favorite dining experience...

FROM THE GRILLE

ADD \$2.00 FOR BROWN RICE

- 26 **“Tamarind” Salmon**
Thai style charcoaled grilled salmon, brushed with roasted tamarind chili paste. Served with black sticky rice.
- 28 **Shrimp “Ruby”**
Shrimp blazed with tamarind chili and topped with sauté garlic. Served with black sticky rice.
- 24 **“High Flame” Spicy Squid** ^{TWB}
Grilled over high flame, brushed with Thai chili paste. Served with black sticky rice.
- 24 **Spicy Tender Beef**
Marinated with garlic, pepper, and Shallots. Brushed with Chili Paste. Served with black sticky rice.
- 20 **Gai Yang**
Marinated with Thai Spice, Served with Sweet Chili Sauce and sticky rice.

SIDE ORDER

- 6 **Steamed Vegetables**
- 4 **Black Sticky Rice**
- 4 **Sticky Rice**
- 3 **Brown Rice**
- 2 **Jasmine Rice**

DRINK MENU

COLD BEVERAGE

Thai Iced Tea	4
Thai Iced Coffee	4
Lychee Iced Tea	4
Fresh Coco Juice	4
Sparklonade	3
Unsweetened Ice Tea	2.50

HOT TEA SELECTIONS \$3

Sweetened / Unsweetened

Organic Green Tea	Jasmine Tea
Chamomile Tea	Lemon Ginger Tea
Earl Grey	Black Tea

HOT BEVERAGE

Coffee	3	Cappuccino	4
Espresso	3.50		

BOTTLED \$4

Spring Water	Pellegrino
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^{TWB} : Our Recommendations

◆ : Let Us Know About Your Level of Spiciness

❖ : Can be made Gluten Free

Please notify us with any food allergies

18% gratuity will be automatically applied to parties with 6 guests of more

Credit Card Minimum: \$15

APPETIZERS

- 9 **Marble Shrimp**
Served w. house sweet chili sauce.
- 9 **Thai West Rolls**
Fried crabmeat rolls w. sweet chili sauce.
- 14 **Tuna Tartare** ❖
Served w. sweet cilantro peanut sauce.
- 9 **Steamed Ravioli**
Served w. balsamic vinaigrette sauce.
- 9 **Steamed Mussels**
Garlic, basil, lemon grass, Served w. chili lime sauce.
- 9 **Scallop Pancake**
Served w. house sweet chili sauce.
- 9 **Larb Neur**
Ground Beef, mints, dried chili, and lime juice.
- 8 **Larb Gai**
Ground Chicken, mints, dried chili, and lime juice.
- 9 **Chiang Mai Beef Jerky**
Served w. sticky rice and chili salsa.
- 8 **Roti Wings**
Served w. cucumber salad.
- 8 **Chicken Curry Puff**
Thai puff pastries served w. cucumber Salad.
- 8 **Beef Satay**
Served w. Cucumber salad and house peanut sauce.
- 7 **Chicken Satay**
Served w. Cucumber salad and house peanut sauce.
- 7 **Vegetable Dumplings**
Served w. balsamic vinaigrette sauce.
- 6 **Fried Tofu**
Served w. sweet chili sauce.
- 6 **Spring Rolls** ❖
Served w. chili sauce.

SALADS

- 7 **Classic Thai Salad**
Served w. house peanut dressing.
- 12 **Spicy "West" Salad**
Tiny crisp shrimp tossed with ginger, lemongrass, pistachio, almond, and cashew in chili lime.
- 12 **Spicy Roasted Duck Salad**
Tossed with julienne apple, mushrooms, carrot, onion, peanuts, roasted curry paste, and lime juice.
- 12 **Green Papaya Salad** ❖
Shredded papaya tossed with shrimp, cherry tomatoes, and chili lime dressing.
- 12 **Squid Salad**
Tossed with lemongrass, sliced shallots, preserved garlic, fresh chili, and chili lime dressing.
- 12 **Spicy Beef Salad**
Tossed with chopped garlic, cherry tomato's, thin sliced chili, onion and lime juice.
- 12 **Cilantro Eggplant Salad** ❖
Roasted skinned eggplant topped with shrimp and chili lime dressing.

SOUP

*VEGETABLE OPTION AVAILABLE

- 8 **Tom Yum Koong**
With mushrooms, galingale, lemon grass, chili, cilantro and a tint of lime juice.
- 7 **Tom Kha Gai** ❖
Chicken coconut soup with kaffir lime leaves, lemon grass, and a tint of lime juice.
- 7 **Gyow Nam**
Steamed Ravioli Served Chicken Clear Broth Soup w. Vegetables.

CURRY/ SAUTÉED

YOUR CHOICE OF MEAT:

- Served with jasmine rice Brown Rice +\$3
- 15 Chicken, Pork, Tofu, or Vegetable
- 17 Mock Duck (Vegetarian Duck)
- 19 Beef
- 21 Mixed Seafood or Shrimp
- 26 Duck

CURRIES

- Massaman** ❖
Potatoes, plantain, pineapple and roasted shallots.
- Panang** ❖
Home-style panang paste in coconut milk with mushroom.
- Gaeng Kiaw Wan** ❖
With mix vegetables, bamboo shoot and basil.
- Kaeng Kao**
With dried red chili, galangal, cumin, and mix vegetables

SAUTÉED

- Pad Ka Prao**
Thai basil and mixed Asian vegetables.
- Cashew Nuts**
Water chestnut, dried chili, lotus seed, ginkgo nut, Thai date, and Scallion.
- "Wild" Ginger** ❖
Sautéed w. thinly sliced ginger, mixed vegetables and scallions.
- "Wild" Mushroom** ❖
Mushrooms, and scallions.
- Roasted Garlic** ❖
Chef's very own soy sauce and mixed vegetables.

NOODLE/ FRIED RICE

YOUR CHOICE OF MEAT:

- 13 Chicken, Tofu, or Vegetable
- 15 Mock Duck (Vegetarian Duck)
- 16 Shrimp or Beef
- 18 Mixed Seafood

NOODLES

- Pad Thai** ❖
Egg, bean cake, bean sprouts, scallion and peanuts.
- Pad Se Ew**
Egg, broccoli and Asian broccoli with sweet seasoning sauce.
- Pad Ke Mao** ❖
Basil, Thai Pepper, and mix Asian vegetables.
- Lard Na** (Egg Noodle, Flat Rice or Ravioli)
Mix Asian vegetables topped with chicken gravy.

FRIED RICE

ADD \$2.50 FOR BROWN RICE

- Classic Traditional Fried Rice** ❖
Egg, and mix vegetables
- Hot Pepper Basil Fried Rice**
Mix vegetables, scallion, and Chili.
- Pineapple Fried Rice** ❖
Mix vegetables, pineapple, scallion, and roasted cashew nuts.