

# Appetizers

## Edamame | \$5.00

Steamed green soy bean branches splashed with sea salt on top

## Spring Rolls | *Vegetable* : \$5.00 | *Chicken* : \$6.50

Thai Classic's style deep-fried spring rolls

## Goong Sarong | \$7.00

Deep fried rice paper wrapped shrimps served with sweet and sour sauce

## Chicken Satay | \$7.00

Skewered Chicken served with our original peanut sauce and fresh

## Kanom Jeeb | \$7.00

Steamed dumplings stuffed with chicken, pork, crab meat, shrimp and water chestnuts. served with chef's special sauce

## Curry Puffs | \$7.00

Puff pastry filled with potatoes and onions blended with curry powder and chicken served with fresh cucumber relish

## Fried Calamari | \$7.00

Fresh squid lightly battered deep-fried with sweet and sour sauce

## Fresh Spring Roll (Chicken / Shrimp) | \$7.00

Wrapped fresh vegetables and rice noodle, egg, by rice paper served with brown peanut sauce

## BBQ Chicken Wing | \$6.00

## Ho Spicy Wings | \$6.00

## Crab Rangoon | \$6.00

## Fried Tofu | \$5.50

Fried bean curd served with sweet and sour sauce

## Garden Herb Rolls | \$7.00

Wrapped fresh vegetables, herbs and rice noodle by rice paper served with brown peanut sauce

## Pumpkin Curry Puffs | \$7.00

Puff pastry filled with pumpkin blended with curry powder served with cucumber relish.

## Tod Mun Goong | \$8.00

Minced shrimp lightly battered and deep-fried served with sweet chili sauce

# Entrees

## Signature Dishes

### Beef of Siam | \$14.95

Sizzling Marinate Beef served with asparagus, fresh ginger and topped with sesame

### Seafood Sizzling | \$15.95

Sizzling shrimps, mussels, squids and scallops served with green bean, red bell pepper, green bell pepper and Kaffir lime leaves on a hot plate.

### Gang Pad Yang | \$14.95

Roasted duck in red curry with served with pineapple and lychee

### Hoe Mok Talay (Seafood Combo) | \$15.95

Assorted seafood cooked with curry sauce and Thai herbs served in hot pot

### Siam Seafood | \$15.95

Seafood combination and mixed vegetables sautéed with house special sauce

### Pla Aok Taek | \$15.95

Fried fresh filet of flounder, julienned green mango, Thai herbs, ground chicken, shrimp, squid and cashew nuts in tasty chili and garlic sauce

### Thai Steak | \$14.95

**Duck Gra Prao | \$14.95**

Deep-fried crispy boneless duck with sweet basil in our chili garlic sauce (extra piece of crispy duck \$10.00)

**Pla Lad Prik | \$15.95**

Fried fresh filet flounder served with chili basil sauce or sweet & sour

**Thai Classic Noodles | \$15.95**

Sautéed wide rice noodles with seafood, string beans, bamboo shoot, green pepper corns, rhizome sliced and sweet basil leaves in chef's special chili paste and garlic sauce.

**Pineapple Fried Rice | \$15.95**

Steamed Jasmine rice sautéed yellow curry powder with egg, shrimps, pineapple, cashew nuts, tomato, onions, and scallions served with pineapple shell

**Lamb | Market**

Grilled herb marinated lamb served with massaman curry, coconut milk, potato, carrot, tomato, onion & peanuts

Thai Classic style cooking

**Volcano Jumbo Shrimp | \$15.95**

Grilled jumbo shrimp topped with chili sauce

**Hot Braised Soft Shell Crab | \$15.95**

served with Diced onion, snow peas, carrot, water chestnuts and celery cooked with house special sauce

**Curry Powder Soft Shell Crab | \$15.95**

served with Onion, scallion, bell pepper, celery, basil and egg in house special sauce

**Pad Black Pepper | \$16.95**

Beef and scallop sautéed with broccoli and napa in special sauce

## Classic Entrees

**Panang | Chicken/Pork/Beef : \$10.95 | Shrimp : \$14.50 | Seafood : \$15.95 | Salmon : \$14.95**

Panang curry with coconut milk, basil, broccoli and kaffir lime leaves

**Green or Red Curry | Chicken/Pork/Beef : \$10.95 | Shrimp : \$14.50 | Seafood : \$15.95 | Salmon : \$14.95**

Thai Classic's green or red curry with coconut milk, Thai eggplant, bamboo shoot, and basil leaves

**Gang Massaman | Chicken/Pork/Beef : \$10.95 | Shrimp : \$14.50 | Seafood : \$15.95**

Choice of meats with massaman curry, coconut milk, potatoes, onion, and peanut

**Pad Eggplant | Chicken/Pork/Beef : \$10.95 | Shrimp : \$14.50 | Seafood : \$15.95**

Choice of meats Sautéed with oriental eggplant in spicy black bean basil sauce

**Pad Ginger | Chicken/Pork/Beef : \$10.95 | Shrimp : \$14.50 | Seafood : \$15.95**

Choice of meats Sautéed with juliennes fresh ginger and mushrooms in light soy sauce

**Pad Gra Prao | Chicken/Pork/Beef : \$10.95 | Shrimp : \$14.50 | Seafood : \$15.95**

Sautéed with sweet basil in our chili garlic sauce

**Pad Gapao (Thai Style) | Chicken/Pork/Beef : \$12.95**

Ground chicken sautéed with onion, bell peppers, basil and fried egg

**Pad Garlic | Chicken/Pork/Beef : \$10.95 | Shrimp : \$14.50 | Seafood : \$15.95**

Choice of meats sautéed with garlic sauce served with napa and broccoli

**Pad Vegetable | Chicken/Pork/Beef : \$10.95 | Shrimp : \$14.50 | Seafood : \$15.95**

Choice meats sautéed with mixed vegetables\*\* with light garlic sauce

**Thai Classic Cashew | Fried Chicken : \$10.95 | Fried Shrimp : \$14.95**

choice of meats sautéed with toasted cashew nuts in chef special sauce

**Khao Soi | Chicken/Pork/Beef : \$10.95 | Shrimp : \$14.50 | Seafood : \$15.95**

Choice of meats with Tahi traditional northern style, egg noodles, served with pickled cabbage, and red onion in chef's special, fresh turmeric coconut curry

**Lemon Glass Chicken** | *Chicken/Pork/Beef* : \$10.95 | *Shrimp* : \$14.50 | *Seafood* : \$15.95

Sautéed scallion, onion, spicy herbs

**Panang** | *Chicken/Pork/Beef* : \$10.95 | *Shrimp* : \$14.50 | *Seafood* : \$15.95 | *Salmon* : \$14.95

Panang curry with coconut milk, basil, broccoli and kaffir lime leaves

**Shrimp in the Pot** | \$14.50

Steamed jumbo shrimp cooked Thai specialty served with vegetables and bean thread noodles

**Flounder Fish (Whole Fish)** | *Market*

Steamed or deep fried

**Hot Braised Fish** | \$15.95

Golden deep fried cod with onion, snow peas, carrot, water chestnut, and celery in special sauce

**Pad Prig King** | *Chicken/Pork/Beef* : \$10.95 | *Shrimp* : \$14.50 | *Crispy Duck* : \$14.50 | *Seafood* : \$15.95

Choice of meats sautéed with string beans in chili paste sauce

**Pad Prig Sod** | *Chicken/Pork/Beef* : \$10.95 | *Shrimp* : \$14.50 | *Crispy Duck* : \$14.50 | *Seafood* : \$15.95

Sautéed with onion, scallions, red bell pepper, sweet basil curry and string beans

**Thai Classic Connection** | \$12.95

Sautéed shrimp and chicken with vegetables and chili sauce

**Black Bean Sauce Fish (Deep Fried)** | \$14.95

Cod fish sautéed with scallion and onion in black bean sauce

**Steamer Pom Fish (Whole Fish)** | \$14.95

Steamed in ginger, scallion, soy sauce

## Vegetarian Entrees

**Vegetarian Curry** | \$9.95

Eggplant, bamboo shoot, and fried tofu in green or red curry

**Panang Tofu** | **P** | \$9.95

Fried tofu in panang curry with coconut milk, basil, broccoli and kaffir lime leaves

**Vegetarian Curry** | \$9.95

Eggplant, bamboo shoot, and fried tofu in green or red curry

**Pad Bean Sprouts** | \$9.95

Sautéed fried tofu, bean sprouts, snow peas, shiitake mushroom, carrots, red pepper and green onion in light garlic sauce.

**Eggplant Tofu** | \$9.95

Deep fried eggplant and fried tofu sautéed in spicy black bean basil sauce

**Pad Veggie Tofu** | \$9.95

Sautéed fried tofu and mixed vegetables\*\* with light garlic sauce

**Pad Prig King Tofu** | \$9.95

Sautéed tofu with prig king sauce and string beans

**Pad Thai Veggie** | **P** | \$9.95

Sautéed fried tofu, peanuts, rice noodles, bean sprouts, green onion and egg (Please let us know if you do not want egg)

**Drunken Noodle Veggies** | \$9.95

Sautéed fried tofu with wide rice noodles and sweet basil leaves in chili and garlic sauce

**Pad See Ew Veggie** | \$9.95

Sautéed wide rice noodles with fried tofu, broccoli and egg in sweet Thai soy sauce (Please let us know if you do not want egg)

**Basil Fried Rice Veggie** | \$9.95

Sautéed Jasmine rice with fried tofu and fresh sweet basil leaves in chili garlic sauce

**Fried Rice Veggie** | \$9.95

Sautéed Jasmine rice with fried tofu, onion, green onion, carrot, and egg (Please let us know if you do not want egg)

**Pad Ginger Tofu** | \$9.95

## Noodle Entrees

**Pad Thai |P| | *Chicken/Pork/Beef* : \$10.95 | *Shrimps* : \$14.50 | *Seafood* : \$15.95**

Sautéed egg, peanut, rice noodle with bean sprouts and green onion

**Drunken Noodle | *Chicken/Pork/Beef* : \$10.95 | *Shrimps* : \$14.50 | *Seafood* : \$15.95 | *Salmon* : \$14.95**

Sautéed with wide rice noodles and sweet basil leaves in chili and garlic sauce

**Pad See Ew | *Chicken/Pork/Beef* : \$10.95 | *Shrimps* : \$14.50 | *Seafood* : \$15.95**

Sautéed wide rice noodles with broccoli and egg in sweet Thai soy sauce

**Pad Woon-Sen | \$10.95**

Chicken and shrimp, onion, scallions, mushroom, celery, bell peppers, snow peas, egg and clear noodles

**Pad Ladna | \$10.95**

Stir fried wide noodle with sliced beef and broccoli in a creamy gravy sauce

**Phở (Noodle Soup) | \$10.95**

## Fried Rice Dishes

**Baltimore's Crab Fried Rice | \$14.95**

Sautéed Jasmine rice with crab meat, egg, pea, celery and carrot

**Fried Rice | *Chicken/Pork/Beef* : \$10.95 | *Shrimps* : \$14.50 | *Seafood* : \$15.95**

Sautéed Jasmine rice with egg, pea, onion, green onion, and carrot

**Basil Fried Rice | *Chicken/Pork/Beef* : \$10.95 | *Shrimps* : \$14.50 | *Crispy Duck* : \$14.50 | *Seafood* : \$15.95**

Sautéed Jasmine rice and fresh sweet basil sauce

## Soups

**Thom Kha Gai | \$5.50**

Slices of chicken breast and mushrooms in coconut milk soup with exotic spices

**Tom Yum Goong | \$5.50**

Shrimps and mushrooms in hot and sour lemon-grass soup

**Thai Classic Treasure Soup | \$5.50**

Shrimps and chicken dumplings in clear soup with napa

**Poh Tack | \$6.50**

**Tom Yum Gai | \$5.50**

**Shiitake Soup | \$5.00**

Shiitake mushroom with soft tofu in clear broth soup

**Tom Kha Veggie | \$5.00**

Mixed vegetable, soft tofu in coconut milk soup with exotic spices

**Tom Yum Veggie | \$5.00**

Seafood\* with mushrooms in lemon-grass soup with basil leaves

**Tom Yum Seafood | \$7.00**

Mixed vegetables, cherry tomato and mushrooms in hot and sour lemon-grass soup

## Salads

**Green Salad | \$7.00**

Mixed green salad with peanut sauce

**Mango Salad | \$6.50**

Julienned green mango in tasty chili and garlic sauce

**Papaya Salad |P| \$6.50 | w/ Shrimp : \$8.00**

Julienned green papaya in tasty chili and garlic sauce

**Beef Salad | \$7.00**

Grilled beef seasoned with herbs served with spicy lime dressing

**Som Tum Lao | \$8.50**

**Duck Salad | \$8.00**

lightly breaded, toasted duck, fresh ginger, tomato & celery in authentic chili paste lime dressing

**Larb Gai | \$7.00**

Spicy ground chicken, kaffir lime leaves in chef's special lime dressing

**Yum Talay | \$8.50**

Garden herbs and glass noodle boiled with shrimp, scallops and squid with garlic-lime sauce

**Salmon Salad | \$8.50**

Seared salmon with mixed green salad served with chef's special sesame dressing

## Lunch Specials

Mon - Fri 11:00 - 3:00 | Dine in or Carry out

Enjoy lunch for \$8.50

Served with 1 Spring roll and Soup or Salad of the day (no substitutions)

Choice of meats: Chicken, Pork or Beef

Substitute to Seafood : \$14.95

**Pad Eggplant**

Choice of meat sautéed with oriental eggplant in spicy black bean sauce

**Pad Ginger**

Choice of meat stir-fried with julienned, ginger, and mushroom in light soy sauce

**Pad Prig Kin**

Choice of meat stir-fried with prig king sauce and string beans

**Pad Garlic**

Choice of meat with garlic sauce served with steamed broccoli

**Fried Rice**

Sautéed jasmine rice with egg, onion, green onion, tomato and carrot in Stang style

**Basil Fried Rice**

Stir-fried jasmine rice and fresh sweet basil in our chili garlic sauce

**Curry Noodle**

Rice vermicelli noodle, chicken, tofu, bean sprouts, fried shallots in spicy and sour curry coconut milk soup

**Thai Classic Cashew Chicken**

Fried chicken with roasted cashew nuts in chef special sauce

**Pad Gra Prao**

Choice of meat stir-fried with sweet basil in our garlic sauce

**Pad Thai**

Stir-fried egg, peanut, rice noodle, and vegetables in the Teak Wood style

**Drunken Noodle**

Stir-fried with wide rice noodle and sweet basil leaves in chili & garlic sauce

**Pad See Ew**

Stir-fried wide rice noodle with broccoli & egg in sweet Thai soy sauce

**Pad Lanna**

Stir-fried wide noodle topped with broccoli in gravy sauce

**Pad Woon Sen**

Shrimp, white meat chicken, stir-fried with crystal noodle, carrot, black mushroom, celery, onion, scallion and egg

**Pho**

Rice noodle, meatball, sliced beef, bean sprouts, and green onion

**Noodle Sop (Combo)**

Egg noodle, slice BBQ pork wonton, BBQ duck, bean sprout, and green onion

## ***Vegetarian Lunch Specials***

**Pad Gra Prao Veggies**

Mixed vegetable and fried tofu stir-fried with fresh sweet basil leaves in our chili garlic sauce

**Thai Classic Eggplant**

Sautéed oriental eggplant in spicy black bean basil sauce

**Pad Thai Veggies**

Mixed vegetable, egg, peanut and fried tofu-stir-fried with rice noodle

**Drunken Noodle Veggies**

Mixed vegetable and fried tofu stir-fried with wide rice noodle and sweet basil leaves in chili and garlic sauce

**Pad See Ew Tofu**

Stir-fried wide rice noodle with broccoli & egg in sweet Thai soy sauce

**Fried Rice Veggies**

Mixed vegetable, egg, and fried tofu stir-fried with jasmine rice in Stang style

**Pad Vegetable**

Thai style sautéed mixed vegetable and fried tofu

**Basil Fried Rice Veggies**

Stir-fried jasmine rice and fresh sweet basil in our chili garlic sauce

**Pad Ginger Tofu**

Fried Tofu stir-fried with prig king sauce and string beans

**Pad Prig King Tofu**

Fried tofu stir-fried with prig king sauce and string beans

**Gway Tio Tom Yum**

Egg noodle, mixed veggies, tofu, bean sprouts, and peanuts in spicy lemon grass soup

**Curry Noodle**

Rice Vermicelli noodle, mixed veggies, tofu, bean sprouts, and fried shallots in spicy and sour curry coconut milk soup