11710 W. Charleston Blvd. #120, Las Vegas, Nevada 89135 702-522-7228 • LemongrassLime.com

Soups

SPICY EDAMAME @ GF J

\$5.95

**HOT POT BOWL** Tofu • Chicken

Garlic sauce or Plain THAI SUMMER ROLL (fried)

\$6.95

\$7.95 Tofu • Chicken \$13.95 Vegan Meat • Shrimp \$8.95 Vegan Meat • Shrimp \$16.95

fish & mussels

Deep-fried summer roll, stuffed with vegetables served with our sweet chili sauce

Po Tak Seafood \$18.95 shrimp, squid, scallop,

**VEGAN CAULI-FRIED** @ \$8.95

Bite size cauliflower tempura, covered with sweet Thai chili sauce, green onion and sesame seeds

TOM YUM SOUP Choice of meat in lemongrass, lime leaves and galangal broth,

THAI SPRING ROLL (fresh) Ø GF ♥ TOFU \$6.95 • SHRIMP \$7.95 Rice paper wrapped with mixed vegetables served with Thai peanut sauce

mushrooms, tomatoes and lime juice TOM KHA SOUP

POT STICKER @

Thai salsa sauce

CHICKEN • VEGETABLE \$7.95 Pan seared ground chicken in wonton wrapper served with Thai

Choice of meat in lemongrass, lime leaves and galangal broth, mushrooms, coconut milk and lime juice

ginger soy sauce **CRAB RANGOON** \$9.95 GF \*Can be prepared Vegan or Gluten Free upon request

Salads

Deep-fried wonton wrapper, filled with cream cheese, crab meat, minced carrots served with Thai Chili sauce

**GOLDEN POUCH** 

\$8.95

masaman curry FRIED AVOCADO

Deep-fried mashed potato, wrapped in rice paper, served with

\$9.95

Deep-fried wedge avocados rolled in bread crumbs served with

\$12.95 • SHRIMP \$17.95

Thai cilantro sauce

GREEN PAPAYA SALAD GF @ Shredded green papaya, tomatoes, green beans, peanuts, tossed in spicy lime dressing

Tossed cut cucumbers in a sweet vinegar dressing, garnished

**BEEF THAI JERKY** \$12.95 Sun dried Thai style marinated beef, deep-fried and served with

THAI BEEF OR CHICKEN SALAD GF Sliced chicken or beef tossed with tomatoes, red and green

CUCUMBER SALAD @ GF

with red onions & carrots

\$14.95

\$6.95

LEMON PEPPER CHICKEN WING 🕖 \$11.95 Marinated chicken wings deep-fried, tossed with lemon pepper

onions, cilantro, cucumbers, in our homemade spicy lime dressing LARB Ø GF \$14.95

and served with Thai chili sauce CHICKEN SATAY Ø F GF \$11.95 Marinated meat on skewers, served with peanut sauce and

Ground chicken tossed in homemade spicy lime dressing with rice powder, red onions, green onions, cilantro, and mint CRISPY SPINACH SALAD @

cucumber salad **SALT & PEPPER SHRIMP** 

\$13.95

Deep-fried tempura spinach served with Thai lime sauce with minced chicken and cashew nuts

Deep fried tempura shrimp, tossed in salt, pepper, and jalapeno served with Thai sweet chili sauce

\* STEAK NUM TOK GF

\$22.95

Sliced NY steak tossed in homemade spicy lime dressing with rice powder, red onions, green onions, cilantro, fresh basil leaves, served on a bed of romaine

## Curries

Choice of Vegetable, Tofu or Chicken \$15.95 • Beef \$16.95 Shrimp, Vegan Meat or Combination \$17.95 • Seafood \$18.95 Served with steamed white rice

RED CURRY OF S

Fresh red curry paste in coconut milk with bamboo shoots, fresh basil and bell pepper

YELLOW CURRY @ GF \( \sigma \)

Yellow curry paste in coconut milk with potatoes, onions and carrots

**GREEN CURRY**  $\mathcal{J}$  (GF Upon Request)

Green curry paste in coconut milk with zucchini, Thai eggplant, fresh basil and bell pepper

PANANG GF J

Panang thick curry paste in coconut milk, bell peppers, lime leaves and basil

MASAMAN GF J ●

Homemade masaman curry paste, coconut milk, potatoes, onions, peanut and tamarind juice

Choice of meat in our signature red curry, coconut milk, fresh pumpkin, basil, carrots, and bell peppers No Substitutions for Items Below

SHORT RIB MASAMAN GF 🛭 🗷

PUMPKIN CURRY \*add \$2 GF J

\$24.95

Tender short rib in homemade masaman curry, coconut milk, potatoes, onions, peanuts, and tamarind juice

\* SALMON GREEN CURRY GF 🕖

\$26.95

Grilled salmon in green curry paste and coconut milk with zucchini, Thai eggplant, fresh basil and bell peppers topped with avocado

CRISPY DUCK CURRY 5

\$26.95

Fresh red curry paste in coconut milk with mangoes, pineapples, grapes, and tomatoes with fresh basil topped with sliced crispy duck breast

# Chef Favorites

#### Served with steamed white rice

*CRYING TIGER BEEF Grilled marinated NY Steak served with a special Thai	\$24.95
sauce	
*SALMON TERIYAKI GF  Grilled Salmon with Terivaki sauce served with steamed	\$22.95

Grilled Salmon with Teriyaki sauce served with steamed vegetables

Grilled lamb chops topped with a roasted Thai chili sauce

Stir-fried eggplant with Thai basil in stir fry sauce

\*LAMB CHOPS NAM PRIK PAO Ø GF

\* FOOD WARNING: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially individuals with certain health conditions.

Vegetables

Served with steamed white rice

CHINESE BROCCOLI WITH STIR FRY SAUCE @ GF Stir-fried Chinese broccoli with stir fry sauce	\$10.95
PAD PAK (Mixed Vegetables) ∅ GF Mixed vegetables (broccoli, carrot, bok choy, cabbage) with garlic and stir fry sauce	\$11.95
GARLIC EGGPLANT Ø GF	\$11.95



Choice of Vegetable, Tofu or Chicken \$14.95 • Beef \$15.95 Shrimp, Vegan Meat or Combination \$16.95 Seafood \$18.95 • Duck \$24.95

#### Served with steamed white rice

#### GARLIC PEPPER @ GF

Stir-fried in a garlic pepper sauce and served on a bed of steamed broccoli

#### SPICY BASIL @ GF

Stir-fried choice of ground meat, onions, bell peppers, garlic, chili, and fresh basil

### CASHEW NUTS @ GF

Sautéed cashew nuts with onions, carrots, green onions, and bell peppers in a Thai spicy sauce

#### THAI SWEET AND SOUR Ø GF

Stir-fried meat, bell peppers, onions, pineapple, tomatoes, carrots in a Thai sweet and sour sauce

No Substitutions for Items Below

ORANGE PEEL CHICKEN \$15.95 Stir-fried crispy chicken breast served with sweet Thai orange peel sauce

**LEMONGRASS CHICKEN GF** \$16.95
Grilled marinated chicken thigh in special seasoning

served with Thai dipping sauce
HONEY SHRIMP

HONEY SHRIMP \$18.95
Crispy shrimp tossed with Thai honey sauce and cashews

Fried Rice

Choice of Vegetable, Tofu or Chicken \$13.95 • Beef \$14.95 Shrimp, Vegan Meat or Combination \$15.95 • Seafood\$17.95

#### HOUSE FRIED RICE @ GF

Jasmine rice, stir-fried with tomatoes, onions, green onions, and egg

#### SPICY BASIL FRIED RICE Ø GF

Jasmine rice, stir-fried with garlic, egg, onions, bell peppers, fresh basil

#### CRAB FRIED RICE \$24.95

Jasmine rice, stir-fried with crab meat, onions, green onions, tomatoes, egg; topped with soft shell crab

PINEAPPLE FRIED RICE @ GF add \$1 to choice of protein listed above Jasmine rice, stir-fried with carrots, peas, onions, green onions, egg, pineapple, cashews, and curry powder

### Noodles

Choice of Vegetable, Tofu or Chicken \$14.95 • Beef \$15.95 Shrimp, Vegan Meat or Combination \$16.95 • Seafood \$18.95

#### PAD THAI Ø GF @

Stir-fried rice noodles, egg, tamarind juice, bean sprouts, green onions, and crushed peanuts on the side

#### PAD SEE EW @

\$35.95

Flat rice noodles stir-fried with Chinese broccoli, egg, and Thai thick soy sauce

#### PAD KEE MAO (Drunken Noodles)

Stir-fried flat rice noodles, onions, bell peppers, basil, and egg

#### PAD WOON SEN Ø GF

Stir-fried silver noodles with egg, onions, green onions, tomatoes, bean sprouts

PAPAYA PAD THAI @ GF @ add \$2 to choice of protein listed above Shredded fresh green papaya stir-fried with egg, tamarind juice, bean sprouts, green onions, and crushed peanuts on the side

KHAO SOI \$17.95

Tender Beef or Chicken served on a bed of egg noodles in a curry base sauce topped with crispy egg noodles, garnished with red onion and pickled vegetables

# \* Noodle Soup \*

CHICKEN NOODLE SOUP GF Rice noodles, sliced and ground chicken, and bean sprouts in chicken broth garnished with cilantro and green onions	\$14.95
BEEF STEW NOODLE SOUP GF Rice noodles, sliced beef, stewed beef, and bean sprouts in beef broth garnished with cilantro and green onions	\$15.95
WONTON SOUP Chicken broth, egg noodles, chicken & shrimp wontons, sliced chicken, shrimp, bok choy, green onion, and cilantro	\$17.95

### Desserts

Bread Pudding	\$9.95 (+ \$2 a la mode)
Pataya Beignet	\$8.95 (+ \$2 a la mode)
Banana Fritter @	\$8.95 (+ \$2 a la mode)
Sweet Sticky Rice with Mango Ø GF	\$10.95
Crème Brûlée (today's flavor)	\$8.95

# Beverages

SOFT DRINK (free refills)	\$3.50
Coke, Diet Coke, Sprite, Dr. Pepper, Lemonade, Iced Tea	
THAI ICED TEA, THAI ICED COFFEE (no refills)	\$4.50
HOT TEA POT (assorted flavors)	\$4.50

– Add-Ons –		— Side Orders —	
Shrimp (4 shrimp)	\$7	Curry (14oz)	\$7
Beef	\$6	Brown Rice or Sticky Rice	\$4
Chicken	\$5	Peanut Sauce	\$3
Noodles	\$3	Jasmine Rice	\$3
Vegetables	\$3	* Fried Egg	\$2
Tofu (fried or *steamed)	\$3	L	

<sup>\*</sup>dishes can be prepared **GF** using steamed Tofu

Substitutions —		White Rice to Brown Rice	\$2
White Rice to Vegetables	\$2	White Rice to Sticky Rice	\$2

= VEGAN - This dish can be prepared <u>Vegan</u> - Upon Request

GF = GLUTEN FREE - This dish can be prepared Gluten Free - Upon Request

∫ = SPICY Ø = CONTAINS PEANUTS