Five years in a row! 2019-2023

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

Starters

EDAMAME @ GF J SPICY GARLIC SAUCE • SALTED \$7.95

CRISPY THAI SUMMER ROLL Ø

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

FRESH THAI SPRING ROLL @ @ (GF Upon Request)
Rice paper wrapped with mixed vegetables

TOFU \$8.95
SHRIMP \$8.95

served with Thai peanut sauce

FRIED TOFU

ginger soy sauce

FRIED TOFU \$9.95

Tossed in salt & pepper, served with sweet chili sauce for dipping, sprinkled with crushed peanuts & cilantro

POT STICKER
CHICKEN • VEGETABLE \$8.95
Pan seared ground chicken in wonton wrapper served with Thai

VEGAN CAULI-FRIED (\$10.95)
Bite size cauliflower tempura, covered with sweet Thai chili sauce,

green onion and sesame seeds

CRAB RANGOON \$10.95

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

GOLDEN POUCH contains shellfish \$10.95

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

FRIED AVOCADO Ø \$10.95

Deep-fried wedge avocados rolled in bread crumbs served with Thai cilantro sauce

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

Thai salsa sauce

LEMON PEPPER CHICKEN WING \$12.95

Marinated chicken wings deep-fried, tossed with lemon pepper and served with Thai sweet chili sauce

Marinated meat on skewers, served with peanut sauce \$ALT & PEPPER SHRIMP \$15.95

Deep-fried tempura shrimp, tossed in salt, pepper, and jalapeno

served with Thai sweet chili sauce

CRISPY PORK BELLY \$15.95
With hoisin honey glaze, garnished with grapefruit, pomegranate, cilantro and jalapeño

Soups

TOM YUM SOUP GF contains shellfish

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

TOM KHA SOUP GF @

\$7.95

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

BOWL HOT POT

Tofu • Chicken \$8.95 Tofu • Chicken \$14.95 Vegan Meat • Shrimp \$9.95 Vegan Meat • Shrimp \$17.95

Seafood \$19.95 shrimp, squid, scallop,

fish & mussels

Salads

CUCUMBER SALAD Ø GF

\$8.95

Tossed cut cucumbers in a sweet vinegar dressing, garnished with red onions & carrots

GREEN PAPAYA SALAD GF 🖋 (🥒 Upon Request)

Shredded green papaya, \$12.95 tomatoes, green beans, peanuts, GRILLED SHRIMP \$17.95

tossed in spicy lime dressing

THAI BEEF OR CHICKEN SALAD GF \$14.95

Sliced chicken or beef tossed with tomatoes, red and green onions, cilantro, cucumbers, in our homemade spicy lime dressing

LARB GF (Upon Request-TOFU) \$14.95

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

CRISPY SPINACH SALAD Ø \$14.95
Deep-fried tempura spinach served with Thai lime sauce with

minced chicken and cashew nuts

* STEAK NUM TOK GF \$24.95

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

ALL CURRIES CONTAIN SHELLFISH, EXCEPT YELLOW

Choice of Vegetable, Tofu or Chicken \$17.95 • Beef \$18.95 Shrimp, Vegan Meat or Combination \$19.95 • Seafood or Pork Belly \$20.95 Served with steamed white rice

RED CURRY GF &

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

YELLOW CURRY @ GF 5

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

GREEN CURRY & (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

PUMPKIN CURRY *add \$2 GF Ø

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 🏉 🕖

\$26.95

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

\$27.95

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

CRISPY DUCK CURRY &

\$27.95

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

* SALMON TERIYAKI Grilled Salmon with Teriyaki sauce served with steamed vegetables	\$24.95
*CRYING TIGER BEEF Grilled marinated NY Steak served with a special Thai sauce	\$26.95
*LAMB CHOPS NAM PRIK PAO of Gentains shellfish Grilled lamb chops topped with a roasted Thai chili sauce	\$35.95

* 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.



Served with steamed white rice

CHINESE BROCCOLI WITH STIR FRY SAUCE @ GF Stir-fried Chinese broccoli with stir fry sauce	\$12.95
PAD PAK (Mixed Vegetables) ∅ GF Mixed vegetables (broccoli, carrot, bok choy, cabbage) with garlic and stir fry sauce	\$13.95
GARLIC EGGPLANT Ø (GF Upon Request)	\$13.95

Stir-fried eggplant with Thai basil in stir fry sauce

Entrees

Choice of Vegetable, Tofu or Chicken \$16.95 • Beef \$17.95 Shrimp, Vegan Meat or Combination \$18.95 Pork Belly or Seafood \$20.95 • Duck \$25.95

Served with steamed white rice

GARLIC PEPPER @ (GF Upon Request)

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

SPICY BASIL @ (GF Upon Request)

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

CASHEW NUTS GF (Upon Request) contains shellfish

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

THAI SWEET AND SOUR @ 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 Stir-fried crispy chicken breast served with sweet Thai orange peel sauce	\$17.95
LEMONGRASS CHICKEN GF Grilled marinated chicken thigh in special seasoning served with Thai dipping sauce, topped with crushed	\$16.95

peanuts

GENERAL TOBY'S CHICKEN

Crispy chicken breast, bell pepers, and onions;
tossed in a basil sweet and sour sauce

\$18.95

HONEY SHRIMP

Crispy shrimp tossed with Thai honey sauce,

\$21.95

Fried Rice

Choice of Vegetable, Tofu or Chicken \$15.95 • Beef \$16.95 Shrimp, Vegan Meat or Combination \$17.95 Pork Belly or Seafood \$19.95

HOUSE FRIED RICE Ø GF

pineapple and cashews

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

SPICY BASIL FRIED RICE (GF Upon Request)

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

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

CRAB FRIED RICE \$24.95

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

Noodles

Choice of Vegetable, Tofu or Chicken \$16.95 • Beef \$17.95 Shrimp, Vegan Meat or Combination \$18.95 Pork Belly or Seafood \$20.95

PAD THAI Ø GF @

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

PAD SEE EW @ (GF Upon Request)

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

PAD KEE MAO (Drunken Noodles) @ (GF Upon Request)

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

BANGKOK CHOW MEIN

Egg noodles, shredded carrots, cabbage, bell peppers, yellow onions, green onions, and sprouts stir-fried in sesame oil

bean sprouts, green onions, and crushed peanuts on the side

PAPAYA PAD THAI @ GF @ add \$2 to choice of protein listed above Shredded fresh green papaya stir-fried with egg, tamarind juice,

KHAO SOI (GF Upon Request)

\$19.95

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	\$16.95
BEEF STEW NOODLE SOUP GF Rice noodles, sliced beef, stewed beef, and bean sprouts in beef broth garnished with cilantro and green onions	\$17.95
WONTON SOUP Chicken broth, egg noodles, chicken & shrimp wontons,	\$19.95

Desserts

sliced chicken, shrimp, bok choy, green onion, and cilantro

Bread Pudding	\$10.95 (+ \$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 @ GF	\$11.95
Crème Brûlée (today's flavor)	\$9.95

Beverages

SOFT DRINK (free refills)	\$3.50
Coke, Diet Coke, Sprite, Dr. Pepper, Lemonade,	
Iced Green Tea	
THAI ICED TEA, THAI ICED COFFEE (no refills)	\$4.50
HOT TEA POT 2 tea bags/order (assorted flavors)	\$4.50

_ Add-Ons —		— Side Orders —	
Shrimp (4 shrimp)	\$7	Curry 14oz/28oz \$7	/\$12
Beef	\$6	Brown Rice or Sticky Rice	\$5
Chicken	\$5	Peanut Sauce	\$3
Noodles	\$4	Jasmine Rice	\$4
Vegetables	\$4	* Fried Egg	\$4
Tofu (fried or *steamed)	\$4		

^{*}dishes can be prepared **GF** using steamed Tofu

Substitutions

White Rice to Vegetables \$2 White Rice to Brown Rice White Rice to Plain Noodles \$2 White Rice to Sticky Rice

= VEGAN GF = GLUTEN FREE