

Bistro Éléphant

Welcome to Bistro Éléphant! We would like to take a moment to explain our theme and direction for our new restaurant. But first, a little background information.

We started Lemon Grass in the summer of 1994. Lemon Grass has been very successful and we are grateful to you, our customers, for your continued support. In late 1996 we opened 238 Bistro to accommodate the diverse tastes of our customers who enjoy American and European cuisines. Now, twelve years later, we are again adapting as we explore changing food tastes.

Our new bistro will feature Asian and Euro-Asian food along with some American favorites. We are proud to offer an inventive, tapas-style menu. The small and large plates are meant for sharing, as we would like to encourage our guests to try a wide variety of dishes.

Since neither Rome nor a good restaurant was built in a day, we welcome your comments as we develop our menu to enhance your dining experience. We value your suggestions and look forward to your patronage and partnership in this new year.

Your Chefs,

Max and Pook

Small Plates

Max's Wings

Fried crispy wings glazed with chili tamarind sauce and chopped cilantro. \$9.00

House Spring Rolls

Marinated pork, shrimp, bean threads, and wood ear mushrooms.
Wrapped in rice paper and fried, served with fresh greens and sweet carrot sauce. \$9.50

Galbi

Marinated and flashed grilled served with sweet and hot red sauce and pickled cauliflower.
Rib eye \$12.50 / Shrimp \$15.00 / Scallops MP

Filet Mignon Sate

Marinated with fresh herbs and roasted spices served with peanut sauce. \$12.50

Fried Calamari

Served with smoked tomato-Siracha sauce \$9.00

Coconut Shrimp

Large shrimp encrusted with seasoned sweet coconut flakes and flash fried.
Served with Chili Tamarind sauce. \$10.00

Mussels in Red Sauce

One pound of mussels with fresh garlic, herbs, onion, white wine and red tomato sauce \$12.50

Soup / Salads

Iceberg & Maytag Salad

Iceberg lettuce, toasted pine nuts, crisped bacon, Maytag blue crumbles,
creamy blue dressing and balsamic-port wine reduction. \$10.00

Chicken and Spinach Salad

Shredded chicken breast served over fresh spinach with
red curry dressing, crushed peanuts and roasted sesame seeds. \$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

Shrimp and Green Papaya Salad

Shredded green papaya, fresh cherry tomatoes, lime, fresh garlic,
chopped caramelized ginger, and tamarind vinaigrette. \$10.00

Mixed Greens

Field greens with your choice of peanut dressing or balsamic vinaigrette. \$6.50

Soup of the day

Please ask your server for details.

Large Plates

Full Rack of New Zealand Lamb

Lamb roasted with herbs and garlic served with truffled forest mushroom risotto and apple mint oil \$28

Bistro Duck

Grand Marnier sauce, potato puree \$24

Golden Triangle

Chinese noodles, Thai curry, Burmese yellow curry, prig pow dip.
Chicken \$17 / Shrimp \$22 / Scallops, Shrimp & Chicken \$28

Chicken Parmesan

Pan fried chicken parmesan baked with homemade marinara and fresh mozzarella served over pappardelle pasta. \$19.50

Bamee Hang Poo

Peekytoe crab, Asian egg noodles, peanuts, crisp fried garlic, baby bok choy, fresh herbs and sweet vinaigrette. \$17.50

Steak Au Poivre

Peppercorn crusted medallions of Certified Black Angus Beef with a sauce of green peppercorns and flamed high-proof cognac \$22.50

Pad Thai Street Style

Sautéed rice noodles with sprouts, chives, egg, tofu, and ground peanuts with dark soy, sambal vinaigrette, dried pepper and fresh garlic. \$14.50

Pineapple Fried Rice

Chicken, shrimp, tomatoes, shallots, garlic, cashews, fresh herbs and Hawaii Sweet Golden pineapple Tossed with jasmine rice. \$19.50

Chef's Cut

Served with bistro fries. MP

Russian King Crab Leg

White wine lemon butter and bistro greens. MP

Fish of the day

Prepared & priced daily MP

Sides

Bistro Fries, Greens of the Day, Potato Puree \$4
Bread & Butter, Jasmine Rice \$2

Sushi

Tuna TarTare

Roughly minced Yellow Fin Tuna, Soba wheat noodles, shredded young cucumber, dried and cooked seaweed. Served with our famous Lemon Grass Sesame Red Bean Dressing. \$9.95

Yellow Fin Tuna

Yellow Fin Tuna Roll \$8.95
Yellow Fin Tuna with
cucumber &/or avocado \$9.95

Goomba Roll

Fresh mozzarella, vine ripened tomatoes and basil. Served with pesto sauce and balsamic vinaigrette reduction. \$9.95

Three-Samurai Roll

Yellow Fin Tuna, smoked salmon, and smoked Eel (optional) \$11.95

Prawn Tempura Roll

Roll of 2-huge prawn, avocado, cucumber, and sesame.
Served with sweet BBQ sauce. \$10.95

California Roll

Crab stick with cucumber, avocado, and flying fish caviar. \$9.95

Philly Roll

Smoked salmon, cream cheese and avocado \$9.95

Thai Vegan Roll

Fried tofu, avocado, cucumber, carrot, peanut, roasted coconut, cilantro, sprout, onion & lime \$9.95

Spicy Tuna Roll

Coarsely chopped tuna, and Japanese 7 chili pepper blend \$9.95

Fire Cracker Crispy Roll

Spicy tuna & asparagus wrapped in panko, crispy fried. Served with hot mayonnaise and our special hot sauce. \$10.95

Lobster Roll

Lobster, spicy mayonnaise, cucumber and avocado \$12.95

Prawn and Citrus Roll

Prawn, roasted coconut, cilantro, cucumber, grape fruit, edamame and sweet wine sauce. \$9.95

Sho-gun Delight Roll

Roll of 2-huge prawn tempura with calamata olives, crusted cashew nut, cilantro, and a touch of fried garlic. Served with sweet sauce. \$10.95

BBQ Eel Roll (Unagi Roll)

With sesame seed, sweet wine reduction, cucumber and avocado \$9.95

Silly Philly Roll

Crabstick, smoked salmon, cream cheese, avocado, cucumber. Rolled in panko and crispy fried. \$10.95

Ultimate Veggie Roll

Asparagus, burdock root, radish, avocado, cucumber, green onion, sprout, enoki mushroom, and pickle ginger \$9.95

An 18% gratuity will be added to a party of 6 or more.