

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, eleven 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 at affordable prices. The small and large plates are meant for sharing, as we would like to encourage our guests to try a wide variety of dishes. We have also added a new Bistro Éléphant Cocktail menu to complement our Euro-Asian bar snacks. Once again our pastry chefs have truly out done themselves creating a new line of desserts exclusive to the bistro. These innovative and delicious desserts are sure to look as fabulous as they taste!

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

Fresh bread, assorted olives, extra-virgin olive oil, fresh garlic \$4

Soft Spanish Gotes Calalanes

Hand rolled goat cheese, garlic, parsley, sunflower oil, served with bread \$8.50

Napoleon of Fried Mozzarella

Tomato confit, fresh basil, pesto, and hot marinara \$9

Duck Brioche

Pan seared sliced Margret duck breast, English cucumber, green onion,
Steamed wheat brioche with a honey-hoisin sauce. \$10

Fried Calamari

Marinara-Siracha dip \$9

Crab Spring Roll

Peekytoe crab, fresh vegetables, brown tofu, mustard vinaigrette \$9.50

Soft Shell Crab

Battered, lightly fried, chili tamarind sauce MP

Coconut Shrimp

Sweet coconut and herb crust, chili tamarind sauce \$10

Tuna Tartare

Yellow fin tuna, soba wheat noodles, cucumber, seaweed
Sesame Red Bean dressing \$10

Orange Salad with Grilled Shrimp Kabob

Served with Citrus Vinaigrette, red onion, fresh basil and mint
A refreshing summer salad \$10

Goat Cheese Salad

Roasted red peppers, shredded Belgian endive, red onion, cilantro,
New York State Goat Hill farm cheese, with balsamic vinaigrette \$10

Mixed Greens

Select seasonal mixed greens with home-made dressing selection \$6.5

Peanut Dressing Balsamic Vinaigrette
French Vinaigrette Citrus Vinaigrette

Soup **Made and Priced Daily**

Sides **Bistro Fries, Greens of the day, Potato Puree \$4**
 Roasted Forest Mushrooms \$8
 Bread & Butter, Jasmine Rice \$2

Large Plates

Noodles **Golden Triangle**
 Chinese noodles, Thai curry, Burmese yellow curry, prig pow dip
 Chicken \$17 / Shrimp \$20 / Soft Shell Crab MP

Roasted Pork with Glass Noodles
 Tossed with herbs, sesame oil and aged vinaigrette. \$18

Curry **Green Curry Beef Tenderloin****
 Coconut broth, Italian peppers, cinnamon basil. \$19

Spanish Curry Chicken**
 Minced chicken breast, Spanish curry, potato, fried shallots, cilantro. \$18
 Served with your choice of rice or bread

Duck **Roasted Bistro Duck**
 Grand Marnier sauce, potato puree \$23
 (Best seller since 1996 from 238 Bistro)

Roasted Long Island Duck
 Served with baby bokchoi, pickled ginger with a
 Sauce of Miso, herbs, and veal glace. \$23
 Also served with Roasted Pork Tenderloin \$19

Seafood **BBQ Jumbo Shrimp**

Smoked tamarind, citrus, dried pepper sauce served over bitter greens. \$22

Russian King Crab Legs
 White wine lemon butter and bistro greens. MP

Fish of the Day
 Preparation and Priced Daily

Steak **Pan Roasted NY Strip**
 "Maitre D'Hotel" butter, bistro fries \$20

Bistro Éléphant Steak

Sliced NY Strip, pan seared polenta, forest mushrooms,
Red wine demi-glace \$18

Full Rack of Lamb

Cumin rubbed, port glazed, bistro greens \$26

Chef's Cut of the Week

Please inquire. MP

****Indicates Hot & Spicy**

We reserve the right to add an 18% gratuity to parties of 6 or more.