

LEMON GRASS & BISTRO ELEPHANT

GRADUATION WEEKEND

Prefix Two Course Dinners Starting at \$27.50
All Entrees served with a course of our House Mixed Green Salad
Served with your choice of Balsamic or Peanut dressing

Entrée

Award winning "Roasted Duck"

Best selling entrée since the restaurant has been open.

Lemon Grass: Served with Orange-Tamarind sauce. \$32.50

Bistro: Served with Orange Grand Marnier sauce. \$32.50

New Zealand Full Rack of Lamb

Lemon Grass: Served with Ginger Curry. \$37.50

Bistro: Glazed with a Balsamic Reduction.

Served with our house potato and green of the day. \$38.50

Filet Mignon

Lemon Grass: Thinly sliced Filet Mignon sautéed with fresh garlic,
Scotch whisky, long hot peppers, and cinnamon basil.

Served with crispy basil. \$35.50**

(Vegetarian served with Gluten)

Bistro: USDA choice 8oz. cut of Filet Mignon with red wine reduction
and veal demi-glace. Served with potato and green of the day. \$35.50

Double Roasted Pepper Sauce with Large Shrimp**

Sautéed shrimp with fresh garlic, roasted chili paste,
chili peppers, and cinnamon basil. \$32.50

(Vegetarian served with Fried White Tofu)

Fresh Atlantic Salmon

Lemon Grass: Fish of the day served with fresh garlic, chili and herbs,
With a spicy tamarind sauce. \$32.95

Bistro: Pan seared served with spicy peach compote
and walnut polenta \$34.50

Filet with Wild Mushrooms

Sautéed Filet Mignon with garlic, white wine, baby corn, wild mushrooms and greens of the day in Max's special sauce. \$33.50
(Vegetarian served with Gluten "Sausage")

Shrimp Kaw Lad Nah

Sautéed shrimp with garlic, cashew nuts, Shiitake mushrooms, straw mushrooms, bamboo shoots, baby corn, and scallions in sherry wine and brown bean sauce. \$32.50
(Vegetarian served with sliced Brown Tofu)

*****Indicates Hot & Spicy***

We reserve the right to add an 18% gratuity to all parties

Entrée...Continued

**All Entrees served with a course of our House Mixed Greens Salad
Served with your choice of Balsamic or Peanut dressing**

Chicken in Red Curry Sauce**

Sliced chicken breast, bamboo shoots, straw mushrooms, sweet pepper, and cinnamon basil in red curry sauce. \$27.50
(Vegetarian served with sliced brown tofu)

Chicken Peanut Citrus Sauce

Jazzed up from our famous "Peanut Sauce" by adding more herbs, spices, roasted sesame seed oil, and citrus flavor.
Served with marinated sliced chicken and greens of the day. \$29.50
(Vegetarian served with sliced Gluten)

Appetizers

Not included in two course prefixe meal

Bistro Cream of Corn Soup

Served with Maryland Blue Crab \$8.50

Bistro Napoleon of Fried Mozzarella

Napoleon of panko crusted fresh mozzarella, vine ripened tomatoes, served with Lemon Grass's Hot Marinara, Pesto, and Thai basil. \$9.00

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. \$12.00

Coconut Shrimp

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

Fresh Crab Spring Roll

Fresh Chesapeake Bay crabmeat, roasted Thai sausage, cucumber,
and well-seasoned tofu rolled in a sesame crepe,
painted with soy tamarind sauce, and topped with more crab meat.
Sauce of five Spices, Mustard, &Tamarind. \$9.50
(Vegetarian served with more Tofu)

Spring Roll

Marinated pork, shrimp, bean threads, and wood ear mushroom, wrapped and fried.
Served with Lemon Grass sweet carrot sauce. \$8.00

Sushi Lobster Roll

Lobster, spicy mayonnaise, cucumber, and avocado \$12.50

Fried White Tofu

Served with Spicy-Sweet tamarind sauce, ground peanuts,
and sprigs of cilantro. (Vegetarian) \$8.50

Lobster Dip

Lobster meat, shrimp, crabmeat, and pork sautéed with sweet onion,
fresh ground peanuts and herbs in lobster stock and coconut cream.
Served with shrimp crackers. \$8.50

****Indicates Hot & Spicy**