



BISTRO ELEPHANT

FIRST COURSE

Corn Soup GF

Cream of corn, Maryland blue crab meat

House Spring Rolls

Shrimp, pork, forest mushrooms, bean threads, spring roll wrapped and fried
Fresh herbs, greens with sweet carrot sauce

Moroccan Fritters

Fried Mung beans, green peas, chickpeas, Moroccan spices, sweet chili vinaigrette

Lobster Dip


Lobster, shrimp, crab, pork, fresh ground peanuts. Served with shrimp crackers

Shrimp Dumplings **

Crisp garlic, sesame oil, black bean balsamic reduction, chives, chili dark soy vinaigrette

SECOND COURSE

Mixed Bitter Greens GF

Greens, tomatoes, seasonal local vegetables
Served with your choice of peanut dressing (*pescatarian*) or balsamic vinaigrette 

Wine Sale

		<u>Price</u>	<u>Sale</u>
Sparkling	Domaine Ste Michelle Brut , WA	\$55	\$32
Rosé	Chateau Laulerie Bergerac, France	\$38	\$28
Chardonnay	Red Diamond, CA	\$38	\$28
Riesling	The Ghost of 413, Columbia Valley, WA	\$42	\$29
Pinot Bianco	Kettmeir, Italy	\$35	\$28
Soave	Saveroni, Veneto, Italy	\$36	\$28
Pinot Noir	Pebble Lane, Monterey County, CA	\$40	\$31
	Pali Huntington, Santa Barbara County, CA	\$60	\$35
Merlot	Cesari delle Venezie, Italy	\$38	\$28
Cabernet Sauvignon	Two Vines, CA	\$40	\$34

Wine menu is subject to change. Quantities are limited.

Menu continued on Page 2 below

Dining Week menu is subject to change. 3-course meal for \$30

** Hot & Spicy |  Vegetarian | **GF** Gluten Free | **NGF** – Not Gluten Free

THIRD COURSE

Chicken Prig Pow**

Sautéed roasted chili jam, garlic, Italian long hot peppers, cinnamon basil
Pescatarian served with brown tofu

Chicken with Sautéed Forest Mushrooms

Wild forest and exotic mushrooms sautéed with garlic, rice wine,
Bean sauce, green onions
Vegetarian served with brown tofu 🌱

Gang Gai ** GF

Marinated chicken with red curry paste, lime leaves and Thai chili for at least
24 hours. Seasoned, then cooked with coconut milk and cinnamon basil.
Pescatarian served with brown tofu - NGF

Green Curry with Beef ** GF

Sliced beef marinated overnight in green curry paste, basil, Thai chili.

Braised Pork Panang Curry **

Pineapple, fresh pineapple, basil, kaffir lime shredded, palm sugar, chili sprigs.

Swordfish with Lemon Grass Chili Sauce** GF

Puree of 3 chilies, sautéed with fresh garlic, rice wine vinegar, tamarind sauce, baby bok choy
Pescatarian served with white tofu – NGF

Filet Mignon (8 oz.) - GF

Mashed potatoes, greens of the day
Only available in Medium Rare or Medium ***

Swordfish with Bistro Sauce - GF

Tarragon, garlic, caper, butter sauce. Mashed potatoes.

USDA Prime New York Strip (16 oz.) - GF

Mashed potatoes, greens of the day
Only available in Medium Rare or Medium ***
+ Supplement 10

USDA Prime Rib Eye (14-16 oz.) - GF

Mashed potatoes, greens of the day
Only available in Medium Rare or Medium ***
+ Supplement 10



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