

Appetizers

1. Lanna Spring Rolls (2)

Ground chicken, carrots, celery, ear mushrooms, glass noodles, cilantro and garlic mix. Seasoned with black pepper, hand rolled and deep fried to perfection. Served with Lanna Thai classic spring roll sauce. \$5.95

A13. "Vegan option available". \$4.95

2. Satay Gai (6)

Tasty grilled chicken skewers marinated in sweet coconut milk and Thai spices. Served with Lanna Thai peanut sauce and sweet and sour cucumber salad. Accompanied by toasted bread. \$11.95

5. Peek Gai Tod

Chicken wings and drumettes marinated in Lanna Thai special sauce and deep fried to perfection. \$7.95

6. Tao Hoo Tod

Fried fresh tofu served with Lanna Thai sweet and sour cucumber salad. Topped with crushed roasted peanuts. \$6.95

8. Thai Salad

Thai sweet and sour salad of carrots, cabbage, tomatoes, roasted peanuts and iceberg lettuce. \$7.95

Lanna Thai Dumplings (4)

Steamed dumplings, choose either seasoned chicken or pork. Each filled with bamboo shoots, carrots and green peas mix. Topped with crispy garlic and served with Lanna Thai special sauce.

A1. Chicken- \$7.95

A2. Pork- \$7.95

A6. Lanna Summer Rolls (2)

Fresh summer rolls filled with jumbo shrimp, chicken, rice noodles, bean sprouts, carrots, sweet basil, crisp romaine lettuce and cilantro. Served with Lanna Thai classic chili sauce and sweet peanut sauce. \$8.95

A8. Goong Hom Pah (6)

Marinated jumbo shrimps wrapped in wonton wrappers then deep-fried. Served with Lanna Thai sweet and sour sauce. \$11.95

A14. Thung Tong (8)

Crispy fried wontons stuffed with cream cheese, imitation crab and green onions. Served with Lanna Thai sweet and sour sauce. \$7.95

A15. Mhoo Tod

Sliced pork marinated in coriander sauce then deep fried. Served with Lanna Thai signature sweet and sour sauce. \$7.95

Soup Entrees

9. Tom Kha Gai

A spicy tart chicken soup with galangal, kaffir lime leaves, lemon grass, onions, mushrooms, tomatoes, tamarind juice and coconut milk. Topped with green onions and cilantro. Served with steamed rice. \$11.95

10. Tom Yum Goong

A spicy tart jumbo shrimp soup with galangal, kaffir lime leaves, lemon grass, onions, mushrooms, tomatoes and lime juice. Topped with green onions and cilantro. Served with steamed rice. \$16.95

11. Tom Yum Gai

A spicy tart chicken soup with galangal, kaffir lime leaves, lemon grass, onions, mushrooms, tomatoes and lime juice. Topped with green onions and cilantro. Served with steamed rice. \$11.95

32. Poh-Taek

A spicy tart jumbo shrimp, scallops, calamari, salmon fillet soup with galangal, kaffir lime leaves, lemon grass, onions, mushrooms, tomatoes and lime juice. Topped with green onions and cilantro. Served with steamed rice. \$20.95

36. Lanna Gang Juerd

A soup with seasoned ground pork mixed with clear noodles, mushrooms, celery, carrots, onions, bean sprouts and napa cabbage in chicken broth.

Topped with green onions, cilantro and crispy garlic.

Served with steamed rice. \$13.95

46. Ba-Mee Mhoo Dang

Egg noodles with Thai style BBQ pork, bean sprouts, green onions and cilantro. Can be made with or without chicken broth. If without chicken broth, will be topped with crispy wontons. \$13.95

Salad Entrees

All Salad Entrees are served with steamed rice.

12. Lahb

Choice of cooked ground meat and onions tossed in a fresh lime juice dressing and parched rice.

Topped with green onions and cilantro. Lettuce and cucumbers on the side. \$13.95

17. Nuah Num Tok

Marinated beef grilled and sliced with onions, tossed in a fresh lime juice dressing and parched rice.

Topped with green onions and cilantro. Lettuce and cucumbers on the side. \$14.95

45. Yum Yum

Choice of grilled meat tossed with iceberg lettuce, red onions, tomatoes, carrots and cucumbers in a fresh lime juice dressing. Topped with green onions and cilantro. \$14.95

64. Yum Talay

Boiled scallops, calamari, jumbo shrimps and salmon fillet tossed with carrots, onions, cilantro, tomatoes and lemon grass in a fresh garlic-lime dressing.

Topped with kaffir lime leaves and cashew nuts. \$21.95

Vegetarian sauce and Gluten Free sauces are available per request.

Most dishes can be made spicy on a range of 0 to 5 stars. Dishes marked with an

are already spicy.

We work to accommodate all dietary restrictions and most dishes can be made vegetarian.

Choices of meat include chicken, beef and pork.

Sub shrimp +\$5.00/Sub scallops +\$10.00/Sub squid +\$6.00/Sub Salmon +\$9.00/Sub seafood medley +\$9.00

Add shrimp +\$4.00/Add scallop +\$5.00/Add squid +\$5.00/Add Salmon \$10.00 Extra Rice \$2.00/Extra Egg \$2.00/Extra Soup \$2.00

Sub Fried Rice \$1.00/Extra Fried Rice \$3.00

Curries

All curry dishes served with steamed rice.

13. / Gang Keow Wahn

Choice of meat cooked in green curry paste, coconut milk with green peas, carrots, bamboo shoots, bell peppers, green beans and sweet basil. \$13.95

14. / Gang Pah

Choice of meat cooked in red curry paste (NO COCONUT MILK) with sweet peas, carrots, bamboo shoots, bell peppers, sweet basil, green beans, baby corns and mushrooms. \$12.95

38. / Gang Ga-Rhee

Choice of meat cooked in coconut milk, Ga-rhee paste (yellow curry) with onions, potatoes and carrots. \$13.95

39. / Gang Mussa-Muhn Nuah

Beef cooked in coconut milk, Mussa-muhn curry paste with onions, potatoes, carrots, peanuts and tamarind juice. \$13.95

41. / Gang Khua Sappa-Ros

Choice of meat cooked in coconut milk, Red curry paste with pineapples and carrots. \$13.95

50. / Praram Long-Song

Steamed chicken on a bed of steamed carrots, broccoli, mushrooms and bean sprouts. Topped with a coconut-curry peanut sauce. \$12.95

55. Gang Dang

Choice of meat cooked in red curry paste, coconut milk with carrots, green peas, bamboo shoots, bell peppers, green beans and sweet basil. \$13.95

22. / Panang

Choice of meat cooked in Panang curry paste, sweet basil, red and green bell peppers and coconut milk.

Topped with kaffir lime leaves. \$13.95

<u>Seafood</u>

All curry dishes served with steamed rice.

23. / Pad Nam-Prik Pao Talay

Stir fried scallops, calamari, jumbo shrimps, salmon fillet, bell peppers, carrots, onions and sweet basil in a special Lanna Thai Nam-Prik Pao sauce. \$21.95

57. Pla Jian

Crispy fried whole Trout fillet topped with Lanna Thai sweet and sour sauce, ginger, tomatoes, green onions, bell peppers and tamarind juice. \$19.95

59. ✓ Hor-mok Talay

Scallops, calamari, jumbo shrimps and salmon fillet poached in creamy coconut milk, red curry paste with egg, napa cabbage and carrots. Topped with sweet basil and kaffir lime leaves. \$21.95

60. Pla Song Kruang

Crispy fried whole trout fillet, topped with shredded green apple, red onions, carrots, iceberg lettuce, roasted peanuts and cilantro. Tossed in a fresh lime juice dressing. \$19.95

61. / Pla Rahd Prik

Crispy fried whole trout fillet, topped with bell peppers and kaffir lime leaves in a red curry-coconut milk sauce. \$19.95

63. / Goong Kratiam Prik-Tai

Stir fried jumbo shrimps marinated in garlic-pepper paste topped with cilantro. Cucumbers, broccoli and tomatoes served on the side. \$17.95

66. ✓ Seafood Pad Pong Ga-Rhee

Stir fried scallops, calamari, jumbo shrimps and salmon with egg, celery, red and green bell peppers, green and yellow onions, carrots, Ga-rhee powder and condensed milk. \$21.95

67. ✓ Panang Seafood

Stir fried scallops, calamari, jumbo shrimps, salmon with bell peppers, fresh sweet basil cooked in Panang curry paste and coconut milk. Topped with kaffir lime leaves \$21.95

68. Rahd Na Talay

Calamari, scallops, jumbo shrimps and salmon with mixed vegetables in soybean gravy. Served over stir-fried noodles with black soy sauce. \$21.95

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Choices of meat include chicken, beef and pork.

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A 18% Gratuity will be added to parties of 8 or more

Stir-Fries

16. Pad Prew-Wahn

Combination of chicken, pork and jumbo shrimps with cucumbers, tomatoes, pineapples, bell peppers and onions stir fried in Lanna Thai special sweet and sour sauce. Served with steamed rice. \$15.95

18. Pad Pak Ruam

Stir fried mixed vegetables with chicken, pork and jumbo shrimps in Lanna Thai special sauce. Served with steamed rice. \$15.95

19. / Pad Khing

Choice of meat stir fried with ginger, onions, celery, carrots, bell peppers and ear mushrooms. Served with steamed rice. \$12.95

20. / Pad Bai Kra-Prao (Basil)

Choice of meat stir fried with sweet basil, bell peppers, carrots, garlic, green and yellow onions. Served with steamed rice. \$12.95

24. Lanna Khao Pad

Thai fried rice with your choice of meat, green peas, carrots, yellow onions and tomatoes. Topped with a fried egg and green onions. Served with fresh cucumbers, lime and clear soup. \$12.95

25. Lanna Khao Pad Goong

Thai fried rice with jumbo shrimps, green peas, carrots, yellow onions and tomatoes. Topped with a fried egg and green onions. Served with fresh cucumbers, lime and clear soup. \$17.95

27. Rahd Na

Stir fried choice of meat with mixed vegetables in soybean gravy. Served over stir fried noodles with black soy sauce. \$12.95

28. Pad See-lew

Stir fried rice noodles and mixed vegetables with your choice of meat in Lanna Thai sweet soy sauce. \$12.95

34. Pad Wuhn-Sen

Clear noodles with your choice of meat, eggs, baby corns, mushrooms, broccoli, carrots, napa cabbage, bean sprouts, celery, green and yellow onions. Served with steamed rice. \$13.95

35. / Khao Kratiam Prik-Tai

Stir fried choice of meat marinated in Lanna Thai garlicpepper sauce with cucumbers, broccoli and tomatoes on the side. Served with steamed rice and clear soup. \$13.95

40. / Gai Pad Med Ma-Muang

Thai style chicken stir fried with bell peppers, carrots, onions and crispy chili in Lanna Thai special sauce. Topped with cashew nuts. Served with steamed rice. \$13.95

52. Pad Ma-Khuer

Stir fried eggplant with your choice of meat, bell peppers, tomatoes and sweet basil in a fresh Lanna Thai garlic-soybean sauce. Served with steamed rice. \$14.95

53. Pad Nua Nam Man Hoi Broccoli

Stir fried broccoli and beef in Lanna Thai oyster sauce. Served with steamed rice. \$12.95

26. Pad Thai

Traditional Thai stir fried noodles with chicken, jumbo shrimps, tofu, bean sprouts, green onions, egg and roasted peanuts in Lanna Thai sauce. Fresh bean sprouts and lime on the side. \$15.95

Vegetarian sauce and Gluten Free sauces are available per request.

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Lunch Specials

L \$9.95 / D \$12.95-\$13.95

Lunch menu ordered after 3pm will be served as dinner portion at dinner price.

L1. Vegetarian Delight

Rice noodles, fried tofu and vegetables in the Lanna Thai special sauce. Topped with crispy wontons.

L2. Pad See-lew

Stir fried rice noodles and mixed vegetables with your choice of meat in Lanna Thai sweet soy sauce.

L5. Off-Shore Sen-Lek

Noodles in chicken broth with choice of meat and bean sprouts. Topped with green onions and cilantro.

L6. On-Shore Sen-Lek

Noodles with choice of meat and bean sprouts. Topped with green onions, cilantro and crispy wontons.

L7. Off-Shore Sen-Lek Tom Yum

Noodles in chicken broth with choice of meat, bean sprouts and crushed roasted peanuts. Topped with green onions and cilantro.

L8. On-Shore Sen-Lek Tom Yum

Noodles with choice of meat, bean sprouts and crushed roasted peanuts. Topped with green onions, cilantro and crispy wontons.

L11. ✓ Pad Khee-Mao (Drunken Noodles)

Stir fried noodles with choice of meat, garlic and mixed vegetables in Lanna Thai spicy basil sauce.

L12. Khao Pad

Lanna Thai fried rice with choice of meat, eggs, green peas, carrots, onions and tomatoes. Topped with green onions. Served with fresh cucumbers, lime and clear soup.

L13. / Khao Karatiam Prik-Tai

Choice of meat marinated in Lanna Thai garlicpepper sauce and stir fried. Served with steamed rice, cucumbers, tomatoes, broccoli and clear soup.

L14. / Khao Rahd Gang

Curry of the day served with steamed rice and clear soup. Choice of meat.

L17. Khao Pad Pineapple

Thai fried rice with your choice of meat, green peas, carrots, onions, tomatoes and ga-rhee powder.

Pineapples and raisins added for an extra sweet flair.

Served with fresh cucumbers, lime and clear soup.

L18. Stir–Fried Krapao Basil

Traditional Thai Krapao (Basil) with choice of meat, onions, bell peppers, garlic and sweet basil. Served with clear soup and steamed rice.

Vegetarian sauce and Gluten Free sauces are available per request.

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Kid's Menu (12 and Under only)

K1. Khao-Pad (Thai Fried Rice)

Lanna Thai fried rice with choice of meat, eggs, green peas, carrots, onions and tomatoes. Topped with green onions.

Served with fresh cucumbers, lime and clear soup. \$8.00

K2. Peek Gai Tod (Chicken Wings)

Chicken wings and drumettes marinated in our Lanna Thai special sauce then deep fried to perfection.

Served with steamed rice. \$8.00

Non-Alcoholic Beverages

Aguafina Bottled Water \$2.00 Tea, Iced or Hot \$3.00

Freshly Ground Whole Bean Coffee \$3.00 Thai Sweet Iced Tea or Coffee \$3.75

Fountain Drinks \$2.75

Pepsi, Diet Pepsi, Root Beer, Mountain Dew, Lemonade, Diet Dr. Pepper, Dr. Pepper and Sierra Mist

<u>Alcoholic Beverages</u>

Beers—Draft 16oz

Blue Moon \$6.00 Boulevard Wheat \$6.00 Guinness \$6.00 Michelob Ultra \$5.00

Beers—Standard \$3.00

Amber Bock Budweiser Bud Light

Corona Light Michelob Ultra O'Doul's Miller Lite

Beers—Premium \$5.00

Corona Extra, Mexico Heineken, Holland Sam Adams Tiger, Singapore

Chang, Thailand Newcastle, England Sapporo, Japan Tsing Tao, China

Dos Equis Amber, Mexico Red Stripe, Jamaica Shiner Bock

Dundee's Honey Brown

<u>Dessert</u>

Please ask your server for dessert options

We host a full bar, please ask your server for a full cocktail menu or wine menu.

