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Our Thai House

Appetizers

- Spring Rolls (6) \$13.95
Fried Spring Roll skins stuffed with glass noodles, carrots, and cabbage. Served with sweet chili sauce. (NOT gluten free)
- Shrimp Rolls (6) \$14.95
Deep-Fried shrimp marinated in garlic and wrapped with spring roll skin. Served with sweet chili sauce. (NOT gluten free)
- Chicken Satay \$14.95
Chicken Breast strips marinated in a mixture of Thai spices and coconut milk. Served with peanut sauce.
- Fried Calamari \$14.95
Whole Calamari deep-fried in a light breaded batter. Seasoned with garlic and parsley. Served with sweet chili sauce topped with peanuts.
- Fried Tofu (8) \$11.95
Deep-fried to a golden brown. Seasoned with garlic and parsley. Served with sweet chili sauce topped with peanuts
- Steamed Dumplings (6) \$12.95
Ground pork, water chestnuts, soy sauce, garlic powder, sesame oil, and egg wrapped in wonton skins. Topped with green onions, cilantro, and dried garlic. Served with sweet black soy sauce. (Can also be fried, NOT gluten free)
- Baked Mussels \$13.95
Steamed mussels with green curry sauce, coconut milk, fresh Thai basil. Served with special Thai spicy seafood sauce.
- Fried Chicken Wings with Thai Herbs (7) \$14.95
Marinated with Red Curry paste and coconut milk, Thai herbs, soy sauce. Served with sweet chili sauce.
- Pot Stickers (7) \$10.95
Ground chicken, ginger, onions, garlic, sesame oil. Served with black soy sauce.
- Crab Rangoon & Cream Cheese (7) \$14.95
Crab meat mixed with cream cheese, green onion, garlic, soy sauce, sesame oil, and cayenne pepper. (NOT gluten free) Served with sweet chili sauce.
- Beef Thai Jerky \$12.95
Served with spicy dipping sauce. Try it with a side of sticky rice! (\$4.95)
- Pork Thai Jerky \$12.95
Served with spicy dipping sauce. Try it with a side of sticky rice! (\$4.95)

Soups

- Tom Kha \$15.95
Mushrooms, tomato, carrots, red & yellow onions, cabbage, green onions, lemon grass, lime leaf, fresh lime juice, tamarind juice, chili paste

Lunch Menu

Mon - Fri 11am - 2 pm

- Thai House Noodles - Lunch \$13.95
Choice of chicken, pork, tofu (\$3 for beef \$5 for 5 shrimp). Stir fried with egg noodles, broccoli, carrots, cabbage, celery, red & green bell pepper and onion.
- Thai Basil - Lunch \$13.95
Choice of chicken, pork, tofu (\$3 for beef \$5 for 5 shrimp). Stir fried with sautéed onions, mushrooms, carrots, green beans, red and green bell peppers and fresh Thai basil in oyster sauce. Served with a side of rice.
- Pad Kee Mao (Drunken Noodles) - Lunch \$13.95
Choice of chicken, pork, tofu (\$3 for beef \$5 for 5 shrimp). Stir fried wide rice noodles with onion, fresh Thai basil, bell peppers, bamboo, carrots and fresh garlic.
- Crispy Thai Basil Chicken - Lunch \$13.95
Deep fried chicken sautéed with Thai sweet and chili sauce, bell peppers, onions and topped with fresh Thai basil. Served on fresh lettuce with a side of rice.
- Pad WoonSen - Lunch \$13.95
Choice of chicken, pork, tofu (\$3 for beef \$5 for 5 shrimp). Stir fried glass noodles with broccoli, carrots, onions, zucchini, yellow squash and tomato.
- Green Curry - Lunch \$14.95
Choice of chicken, pork, tofu (\$3 for beef \$5 for 5 shrimp). Cooked with mixed vegetables in red curry sauce with coconut milk and Thai basil. Served with a side of rice.
- Red Curry - Lunch \$14.95
Choice of chicken, pork, tofu (\$3 for beef \$5 for 5 shrimp). Cooked with mixed vegetables in red curry sauce with coconut milk and Thai basil. Served with a side of rice.
- Pad Se-ew (Angel Hair noodle only) - Lunch \$13.95
Choice of chicken, pork, tofu (\$3 for beef \$5 for 5 shrimp). Stir fried angel hair noodles with garlic, egg, broccoli and carrots in sweet black soy sauce
- Pad Thai - Lunch \$13.95
Choice of chicken, pork, tofu (\$3 for beef \$5 for 5 shrimp). Stir fried rice noodles with bean sprouts, green onions and egg in our homemade tamarind sauce. Sprinkled with crushed peanuts. (No fish sauce)

Lunch Combos

**Monday - Friday 11am - 2pm Each
combo comes with one veggie spring
roll* NO SUBSTITUTIONS ALLOWED
ON COMBOS**

Specials - w/rice

- Pla Rad Prik \$19.95
Two deep-fried Tilapia fillet topped with garlic, chopped onion, red & green bell pepper, fresh spinach and fresh Thai basil in a sweet chili sauce.
- Pla Prew Wan \$19.95
Two deep-fried Tilapia fillet topped with butter, garlic, chopped onion, red & green bell pepper cashews, tomato, pineapple and fresh spinach in a smokey sweet and sour sauce.
- Pad Cha Spaghetti Seafood \$19.95
Stir fried seafood with garlic, fresh ginger, chili peppers, Thai basil, broccoli, bamboo, red & green bell peppers & baby corn. Served over fresh lettuce.
- Our Thai House Signature Noodles \$20.95
Stir fried egg noodle, BBQ pork, egg, chili paste, garlic, asparagus, sweet peas, carrots, broccoli, oyster sauce.
- Thai Grilled Pork \$19.95
Thai style grilled pork marinated in Thai seasonings with chopped red & green bell peppers. topped with green onion & cilantro. Served with steamy sticky rice and peanut sauce.
- Shrimp Lime (9 shrimp) \$20.95
Filled shrimp in butter with broccoli, red and green cabbage, red and green bell peppers, zucchini and carrots. topped with sliced lime and Thai spicy sauce.
- Shrimp Garlic (9 shrimp) \$20.95
Stir fried shrimp. Sautéed with garlic sauce, broccoli, carrots, cabbage and zucchini. topped with toasted garlic and cilantro.
- Thai House Beef \$19.95
Thai style grilled beef marinated in Thai seasonings with chopped red & green bell pepper. Topped with green onion and cilantro. Served with steamed sticky rice, kimchi and peanut sauce.
- ## Fried Rice
- Green Curry Fried Rice \$16.95
Stir fried rice with green curry paste, coconut milk, red & green bell pepper, bamboo shoot, carrot, green bean & Thai basil (Medium Spice from the curry)
- Pineapple Fried Rice \$16.95
Stir fried rice with egg, garlic, sweat peas, carrots, pineapple, raisin, cashew nuts and butter. Seasoned with Indian curry powder. Topped with cucumber, cilantro, green onion and lime slices.
- Fried Rice \$16.95
Stir fried rice with egg, garlic, tomato, onions, broccoli, cabbage, carrot. Topped with cucumber, green onions, cilantro and lime slices.

and galangal in coconut milk. Topped with green onions & cilantro.

Tom Yum \$15.95

Mushrooms, lime leaf, tomato, red & yellow onions, fresh lime juice, lemongrass, tamarind juice, galangal and chili paste. Topped with green onion & cilantro

Noodle Soup \$15.95

Rice Noodle with broccoli, carrot, onion, meatball, bean sprouts, fresh Thai basil and lime slices. Topped with green onions and cilantro.

Salads

Lap Salad \$14.95

Ground chicken or pork mixed with yellow & red onion, green onions, cilantro, fresh lime, rice powder. Served over cucumber slices and fresh spinach & lettuce.

Namtok Salad \$16.95

Grilled beef or pork sirloin mixed with fresh lime, yellow & red onion, cilantro, rice powder. Served over cucumber slices and fresh spinach & lettuce.

Somtum Salad (Papaya Salad) \$14.95

Fresh green papaya mixed with carrot, green bean, tomato, peanuts, fresh chili, garlic, fresh lime, and tamarin juice in a spicy Thai dressing. Served over fresh spinach & lettuce.

Yum Seafood Salad \$19.95

Mixed shrimp, scallops, calamari, and mussels with yellow & red onion, celery, tomato, green onion, cilantro, fresh ginger, fresh lime in spicy Thai dressing.

Yam Woon Sen \$15.95

Glass noodles mixed with ground chicken, shrimp (3), yellow & red onion, green onions, celery, tomato, cilantro, fresh lime and peanuts in spicy Thai dressing. Served over fresh spinach & lettuce.

Lunch #9: Chicken Pad Thai \$15.95

and Cashew Chicken

Lunch #10: Chicken Pad Thai \$15.95

and Chicken Red Curry

Lunch #11: Tofu Pad Thai and \$15.95

Tofu Green Curry

Lunch #12: Pork Drunken \$15.95

Noodle and Pork Green Curry

Lunch #13: Chicken Pad Se-Ew \$15.95

and Chicken Massaman Curry

Entrees - w/rice

Cashew Chicken \$16.95

Battered and fried with cashew nuts, garlic, carrots, onions, red & green bell pepper, mushroom, fresh ginger, sesame oil in oyster sauce.

Spicy Chicken Stir-Fry \$16.95

garlic, onions, green bean, red & green bell pepper, fresh ginger, bamboo shoots, Thai eggplants, Thai basil & oyster sauce

Broccoli Delight \$16.95

Sautéed with broccoli, carrots, garlic and mushrooms in garlic oyster sauce.

Sweet and Sour \$16.95

Battered and fried with cashew nuts, onion, cucumbers, tomatoes, pineapple and red & green bell pepper in sweet & sour and BBQ sauce

Thai Basil \$16.95

Sautéed onions, mushrooms, carrots, red & green bell pepper, green beans, garlic and fresh Thai basil in oyster sauce.

Stir Fried Green Curry Paste \$16.95

Choice of protein, red & green bell pepper, carrot, green bean, bamboo shoot, lime leaf, Thai eggplant, fresh ginger, Thai basil stir fried in green curry paste, plum sugar and coconut milk.

Thai Ginger \$16.95

Sautéed fresh ginger, mushrooms, onions, garlic, red & green bell pepper in a soy sauce.

Pad Pik Khing \$16.95

Sautéed string beans, red & green bell peppers, garlic and lime leaves in Pik Khing curry paste.

Pad Pak \$16.95

Sautéed mixed vegetables, baby corn, carrots, mushrooms, red & green bell peppers, zucchini, garlic, cabbage and broccoli in oyster sauce.

Pad Snow Pea \$17.95

Sautéed snow pea, baby corn, carrots, mushrooms garlic and broccoli in oyster sauce.

Cashew Tofu \$16.95

Battered deep fried tofu with carrots, green bean, red & green bell pepper, ginger, onion, cashews, garlic, sesame oil in a garlic sauce.

Garlic Pork \$16.95

Stir fried marinated pork with garlic, broccoli and carrots. Topped with fried egg and dried garlic.

Thai Orange Chicken \$16.95

Breaded orange chicken, garlic, red & green bell peppers, broccoli, carrots, onion in Thai orange sauce with garlic and ginger. Topped with sesame seeds.

Noodles

Pad Thai \$16.95

Stir fried noodles with egg, bean sprouts (in our homemade tamarind

Crab Fried Rice \$20.95

Stir fried rice with egg, garlic, real crabmeat, peas, corn, carrots, onion, green onion, and butter. Topped with cucumber, green onions, cilantro and lime slices.

Vegetable Fried Rice \$16.95

Stir fried rice with egg, garlic, broccoli, carrot, zucchini, red and green bell peppers, onion, cabbage, tomato. topped with cucumber, green onions, cilantro and lime slices.

Thai Basil Fried Rice \$16.95

Stir fried rice with egg, garlic, onion, red and green bell pepper, fresh Thai basil, mushroom, green beans and carrots. Topped with cucumber, green onions, cilantro and lime slices.

Curry - w/rice

Panang Curry \$17.95

Panang curry paste with peanut sauce in coconut milk, broccoli and carrots.

Massaman Curry \$17.95

Massaman curry paste with potatoes, carrots and onions in coconut milk. Topped with peanuts.

Pineapple Curry \$17.95

Red curry paste with pineapple, red and green bell peppers, carrots and fresh Thai basil in coconut milk.

Peanut Curry \$17.95

Panang curry paste, fresh spinach, broccoli, carrots, zucchini and cabbage in coconut milk. Topped with peanuts and crushed in peanuts.

Red Curry \$17.95

Red curry paste, bamboo shoots, potato, string beans, red & green bell pepper, carrots and fresh Thai basil in coconut milk.

Green Curry \$17.95

green curry paste with bamboo shoots, potato, string beans, red & green bell pepper, carrots, Thai eggplants and fresh Thai basil in coconut milk.

Pumpkin Curry \$17.95

Red curry paste, red and green bell peppers, pumpkin, carrots and fresh Thai basil in coconut milk.

Yellow Curry \$17.95

Yellow curry paste, potato, onion, carrots, tomato coconut milk. Topped with peanuts (vegan curry)

Param Long Song \$17.95

Panang curry paste, peanut sauce and coconut milk. Served over fresh spinach. Topped with peanut sauce and crushed peanuts.

Salmon in Chu Chee Curry \$18.95

w/ brown rice Choo Chee curry with salmon, red bell pepper and broccoli. Served with fresh spinach. Topped with lime leaf & coconut milk.

Sides

Jasmine Rice - Side

Sticky Rice - Side \$5.95

Rice Noodles - Side \$3.95

Black & Brown Rice - Side

Peanut Sauce - Side

Steamed Veggies - Side \$4.95

broccoli, carrots, cabbage, zucchini

Desserts

Mango with Sticky Rice \$7.95

Drinks

Thai Iced Tea \$5.95

sauce). Garnished with lime slices, fresh bean sprouts, green onions, shredded carrots and cabbage. Sprinkled with crushed peanuts.

Drunken Noodles \$16.95
Stir fried noodles with egg, garlic, onion, fresh Thai basil, bell peppers, bamboo and carrots.

Pad Se-ew \$16.95
Stir fried noodles with garlic, egg, broccoli, carrots in sweet black soy sauce.

Rad Na \$16.95
Stir fried noodles with garlic, broccoli, carrots, cabbage, baby corn, soy sauce and mushrooms. Topped with gravy sauce.

Kuay Tiew Koua \$16.95
Stir fried rice noodles with egg, garlic, green onion and sweet black soy sauce. Served on fresh spinach and lettuce. Topped with green onion.

Pad Woonsen-Oyster sauce \$16.95
Stir fried glass noodles with egg, garlic, red & green peppers, broccoli, cabbage, carrots, onions, zucchini and tomato.

Pad Woonsen- Teriyaki sauce \$16.95
Stir fried glass noodles with egg, garlic, red & green bell peppers, broccoli, cabbage, carrots, onions, zucchini and tomato.

Thai House Noodle \$16.95
Stir fried egg noodle, broccoli, carrot, cabbage, celery, red & green bell pepper & onion. In mixture of oyster sauce, Pad Thai sauce & vinegar.

Yakisoba Noodle \$16.95
Stir fried yakisoba noodle with BBQ pork, broccoli, carrots, red & green bell peppers, onion, chili paste and soy sauce. Topped with sesame seeds.

Thai Iced Coffee

\$5.95