

Dinner Menu

Thai Tapas

Fresh Summer Rolls (Steamed Tofu or Shrimp)	6/7
Rice paper wrapped with rice vermicelli noodles, cucumber, carrots, sweet Thai basil and mixed greens served with sweet & sour plum sauce	
Spring Rolls	7
Chopped cabbage, silver noodles and carrots wrapped in spring roll pastry and deep-fried, served with sweet & sour plum sauce	
Buddha Dumplings	7
Steamed chicken pot stickers served with mild green curry sauce & topped with parmesan	
Steamed Thai Dumplings	8
Filled with minced pork & shrimp served with sweet soy vinaigrette	
Chicken Satay	8
Cumin herb, marinated chicken on skewers served with peanut sauce and cucumber salad	
Moo Ping	8
Honey herb marinated pork skewers served with sweet & sour plum sauce & cucumber salad	
Kung Gra Bog	8
Marinated whole shrimp wrapped in wonton served with sweet & spicy aioli	
Golden Triangle	8
Panko wontons filled with scallops, shrimp, imitation crab & scallions with sweet & spicy aioli	
Fried Calamari	8
Tempura tapioca breaded calamari served with cilantro white wine sauce and sweet & sour	
Golden Tofu	7
Medium firm tofu deep fried served with sweet & sour plum sauce and crushed peanuts	

Chalit's Greens

Tofu Salad	9
Tossed mixed greens and fried tofu in a ginger soy vinaigrette dressing	
*Larb traditional Thai salad served warm (chicken, tofu or shrimp)	10/12
Thai spicy salad with chili lime dressing, rice powder, scallions, cilantro & red onions	
*Silver Noodle Salad	12
Served warm with chicken, shrimp, scallions, cilantro, red onion and glass noodle tossed in chili lime dressing	

*Tiger Beef Salad (grilled top sirloin)	12
Over mixed greens, red onions & tomato served with spicy Thai salsa dressing	
Full Moon Salad	12
Grilled seasoned shrimps over fresh mixed greens topped with ginger soy vinaigrette dressing	

Chalit's House Specials

Served with Jasmine white rice or homemade brown rice

Thai BBQ Chicken	15
Half chicken marinated in Thai herbs, served with sweet & sour sauce & cucumber salad	

Grilled Thai Waterfall - Beef or Pork	16
Marinated and served with roasted tomato garlic puree sauce & cucumber salad	

Charbroiled Chicken Breast	15
Marinated in garlic & herbs, served with ginger teriyaki sauce & cucumber salad	

*Crispy Catfish Cha Cha	18
Tapioca breaded filets topped with house red curry sauce, served with steamed vegetables	

Seafood Pad Thai	18
Shrimps, squid and scallops tossed in a bowl of silver noodles, sautéed with a sweet tamarind seasoning, egg, bean sprouts, carrots, scallions and topped with crushed peanuts and lime	

Broiled Chilean Sea Bass	20
Set over baby bok choy, shitake mushrooms & fresh ginger in a brown soybean sauce, served with wasabi sesame soy sauce on the side	

Homemade Curries

Served with Jasmine white rice or homemade brown rice

Choice of one: chicken, beef, pork, tofu, vegetables	12
Choice of one: shrimp, scallops, squid	14

*Panang Red Curry	
Red curry sauce with coconut milk base atop green peas & bell peppers, served with steamed mixed vegetables	

*Yellow Curry (Kang Karee)	
Yellow curry sauce with coconut milk base atop potatoes and carrots served with steamed mixed vegetables	

****Green Curry (Kang Kiew Wan)**

Green curry sauce with coconut milk base atop eggplant, bamboo shoots, bell peppers, sweet basil served with steamed mixed vegetables

Indicates the recipe is made with minimal Thai spice. Chalit's offers our respected guests the option to "tailor" the spice to meet your desired degree: 1-4****. Please inform the staff if you have any food allergies or preferences; we will adjust each dish!

Traditional Noodles

Choice of one: beef, pork, chicken, tofu, vegetables 12

Choice of one: shrimp, scallops, squid 14

Pad Thai (national dish of Thailand)

Thin rice noodles sautéed in tamarind seasoning, egg, bean sprouts, carrots, scallions and topped with crushed peanuts and lime

Pad See You

Flat rice noodles sautéed in sweet soybean sauce with egg, bean sprouts and Chinese broccoli

Rad Nah

Pan fried flat rice noodles topped with house gravy & soybean paste with Chinese broccoli

***Pad Kee Mao (drunken noodle)**

Flat rice noodles sautéed in spicy chili sauce with paprika, a mix of fresh daily vegetables, Thai chili, onions, bean sprouts & sweet Thai basil

Singapore Noodle

Pan fried flat rice noodles with cumin curry powder, egg, onions, bean sprouts, topped with crushed peanuts

Pad Woon Sen

Silver noodles sautéed in sweet soybean sauce with egg, onion, cabbage, carrots, scallions and tomato

Hot & Spicy Wok

Served with Jasmine white rice or homemade brown rice

Choice of one: chicken, beef, pork, tofu, vegetables 11

Choice of one: shrimp, scallops, squid 13

***Roasted Cashews & Chili**

Sautéed dried chili with cashew nuts & onions over steamed broccoli, cabbage & carrots

***Sliced chili & Sweet Thai Basil (Pad Krah Pow)**

Fresh chilies and sweet Thai basil sautéed with garlic, bell pepper & onions over steamed cabbage, broccoli & carrots

***Spicy Garlic & Black Pepper (Kra Thiem)**

Roasted garlic sautéed over steamed cabbage, broccoli & carrots, topped with fresh cilantro

***Prik King Sauce & String Beans**

A blend of house red chili sauce & dried roasted chili paste served with green beans

Fresh Ginger & Mushrooms (Pad King Sod)

Sautéed fresh ginger, mushrooms, bell peppers, scallions, onions & sweet soybeans over steamed cabbage, broccoli & carrots

Thai Stir Fry

Served with Jasmine white rice or homemade brown rice

Choice of one: chicken, beef, pork, tofu 11

Choice of one: shrimp, scallops, squid 13

Mixed Vegetables 8

Green cabbage, baby bok choy, green beans, carrots, broccoli, asparagus, Chinese broccoli & bean sprouts

Broccoli & White Garden Mushrooms 8

Sautéed fresh broccoli and white garden mushroom with garlic brown sauce

Fresh Asparagus & Black Shitake Mushrooms 9

Sautéed fresh asparagus and shitake mushrooms with garlic brown sauce

***Chinese Broccoli & Roasted Chili Pepper 9**

Sautéed Chinese broccoli with dried chili

***Eggplant & Sweet Thai Basil 9**

Sautéed eggplant with fresh chili, garlic, sweet bell peppers, onions and sweet Thai basil

Fried Rice

Choice of one: chicken, pork, beef, tofu 12

Choice of one: shrimp, scallops, squid 14

Chalit's Fried Rice

Pan fried with egg, green peas, carrots, white onions & green onions

***Spicy Fried Rice**

Pan fried with sweet Thai basil, bell peppers, Chinese broccoli & fresh chili

Chalor's Pineapple Fried Rice

Cumin curry herb seasoned rice pan fried with egg, cashew nuts, raisins, onion, green peas, bell peppers and carrots

Veggie Lovers Fried Rice 10

Pan fried with our fresh daily vegetables, green peas, carrots, onions & egg

Combination Fried Rice 15

Pan fried with shrimp, beef, pork, chicken, egg, green peas, carrots & onions

Crab Fried Rice 15

Selected snow crab meat pan fried with Chinese broccoli, egg, onion & tomato

Thai Soups

***Tom Yum Chicken, Tofu or Vegetables** 4 **Shrimp** 5

Hot & sour soup with mushrooms, tomato, lemongrass and herbs

***Tom Kah Chicken, Tofu or Vegetables** 4 **Shrimp** 5

Hot & sour coconut soup with mushrooms, tomato, galanga and herbs

Thai Wonton Soup 4

Homemade wonton stuffed with minced chicken and shrimp with baby bok choy in a hearty chicken broth topped with fried garlic, scallions & white pepper

Vegetable Soup 4

Clear broth with baby bok choy, and our fresh daily vegetables

Side Orders

Jasmine white rice 1.5

Homemade Brown rice 1.5

Mixed Greens Salad 3

Peanut Sauce 2

Cucumber salad 3

Steamed vegetables 3

Drink Selections - No charge for soda refill

Thai Iced Tea: cream or soymilk or lime	3
Thai Iced Coffee: cream or soymilk	3
Regular Iced Tea (Unsweetened Brisk)	2
Hot Teas: Jasmine, Green, Decaf Green, Peppermint, Chamomile	2
Soda (Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale and Orange Crush)	2
Acqua Panna Natural Spring Water (Still)--1 liter	6
San Pellegrino Natural Spring Water (Sparkling)--500 ml	3
San Pellegrino Natural Spring Water (Sparkling)--1 liter	6

Gratuuity (at least 18%) will be added for parties of 6 or more.