



## Dinner Menu

### APPETIZERS

PO-PIA – 7.00

Fried eggroll skins stuffed with glass noodles, black fungus, fresh shiitake & cabbage. Served with sweet chili sauce

GOONG GABORG – 8.00

Cilantro prawns wrapped in egg roll skins, deep fried & served with sweet chili sauce

CHICKEN SATAY – 8.00

Charbroiled skewered chicken strips marinated in curried coconut milk served with peanut sauce & cucumber relish

FRESH SPRING ROLLS – Chicken or Tofu 9.00      Ebi Shrimp 10.00

Soft, rice paper rolls stuffed with lettuce, noodles, cucumbers, mint, cilantro, & your choice of chicken, shrimp or tofu. Served with a plum-peanut sauce

SPICY FISH CAKES – 8.00

White pollack fish cakes with Thai spices, sliced kaffir lime leaves & chopped snake beans served with cucumber relish

MY BEST FRIEND – 9.00

Panko breaded calamari rings lightly bathed in Thai spices served with a sweet & spicy aioli dip

TOMI'S CURRY PUFFS – 9.00

Potatoes, carrots & onions in a yellow curry cream, filled into five phyllo dough purses. Served with cucumber relish

### SALADS

SIMPLE GREENS SALAD – 8.00

Mixed spring greens with tomatoes, onions, carrots & cucumbers. Drizzled with a ginger-soy vinaigrette

TOMI CUCUMBER SALAD – 8.00

Sliced cucumbers, red & green onions topped with minced prawns. Drizzled with a ginger sesame vinaigrette

SOM TUM\* - 11.00

Shredded green papaya, tomatoes, chili peppers & ground peanuts tossed in a savory lime vinaigrette

LARB\* - 11.00      (Duck is \$5.00 extra)

Mint, cilantro, onions, chilies, lime dressing, rice powder, and a wedge of lettuce with your choice of ground chicken, pork, beef, or tofu

YUM YAI – 13.00

A mix of organic spring greens, cucumbers, onions, tomatoes, a boiled egg, chicken & prawns. Topped with our creamy peanut house dressing

YUM TALAY\* - 13.00

Prawns, calamari, shallots, ginger, lime dressing, chilies, mint & cilantro on a bed of spring mix

### SOUPS

TOM KHA\* - 8.00

Fragrant coconut milk soup with galanga root, kaffir lime leaves, mint, lemongrass, onions & mushrooms with your choice of chicken or vegetarian style. (Sub Shrimp for \$1.00 extra)

TOM YUM\* - 8.00

Traditional hot & sour soup with lemongrass, kaffir lime leaves, galanga root, onion, mint, lime juice & mushrooms with your choice of chicken or vegetarian style. (Sub Shrimp for \$1.00 extra)

CRYSTAL SOUP – 8.00

A chicken broth soup with glass noodles, mushrooms, celery, chopped green onions with chicken or vegetarian style

## CURRIES

**-Veggies & Tofu may be substituted on all dishes below-**

### RED CURRY\* - 13.00

Red coconut milk curry, red chilies, bamboo, zucchini, green beans, bell peppers & basil with chicken, beef or pork

### GREEN CURRY\* - 13.00

Green coconut milk curry, green chili, bamboo, zucchini, green beans, bell peppers & basil with chicken, beef or pork

### YELLOW CURRY – 13.00

A mild, rich coconut milk curry with onions, potatoes & chicken

### MUSSAMUN CURRY\* – 13.00

Tender cuts of beef or chicken, sweet yellow onions & yukon gold potatoes in a Southern Thai style coconut milk peanut curry

## HOUSE FAVORITES

**-Veggies & Tofu may be substituted on most dishes below-**

**-Add Shrimp for \$2.00 extra-**

### PAD PIK KING\* - 11.00

Stir green beans, onions, bell peppers, and chili peppers in a savory curry paste sauce with your choice of chicken, beef, pork or shrimp

### PAD LEMONGRASS\* – 11.00

Sautéed ground chicken or pork with lemongrass, onions, zucchini, green beans, yellow curry paste, and fresh Thai dragon chilies and a touch of coconut milk

### PAD KING – 11.00

Sautéed shredded ginger root, onions, mushrooms and your choice of chicken, beef, pork or shrimp

### PAD HIMMAPARN\* – 11.00

-Add Pineapple for \$1.00 more

Sautéed onions, cashew nuts, mushrooms, celery, garlic and dried red chilies with your choice of chicken or shrimp.

### MOO YOUNG – 11.00

Barbecued pork marinated in savory herbs & spices served with sweet chili sauce and a touch of ground peanuts

### GAI YOUNG – 11.00

Barbecued coconut marinated chicken thighs served with sweet chili sauce and a touch of ground peanuts

### SAM KASAT\* – 15.00

Sautéed chicken, beef, & pork with bamboo shoots, zucchini, bell peppers, onions & basil in a secret spicy sauce

### PAD KRA POW\* - See Below

Sautéed zucchini, bell peppers, bamboo shoots, onions, chilies, garlic and hot basil with your choice of...

Chicken, pork, beef or vegetarian style – 11.00

Prawns and Calamari – 15.00

### EGGPLANT DELIGHT – 11.00

Sautéed eggplant, mushrooms, bell peppers, zucchini, onions & basil in garlic sauce

### PAD PAK RUAM MID – 11.00

Sautéed mixed vegetables & fresh garlic with Chef's special sauce

### PRA RAM LONG SRONG – 13.00

Your choice of chicken or beef on a bed of spinach and cabbage, topped with seasoned peanut sauce and sprinkled with roasted ground peanuts

\* Please tell us your desired level of spiciness: Not Spicy, Mild, Medium, Spicy or Thai Spicy

We are MSG Free - Tomi Thai strives for culinary perfection by using local and organic products whenever possible

Almost all of our menu is now Gluten Free! Please let your waitperson know of any allergies.

## TOMI'S SUGGESTIONS

### EXOTIC PUMPKIN CURRY\* - 15.00

Tender pumpkin bits, bamboo, bell peppers, green beans, zucchini & basil in red coconut milk curry with chicken or tofu. (Shrimp is \$2.00 extra)

### FRESH CATCH\* – Price Based Upon Market (Seasonal)

Pan seared fresh wild caught fish filet lightly coated in salt & pepper. Your choice of a Thai style sweet chili sauce or a Choo-Chee coconut milk curry sauce and a side of steamed vegetables. Topped with crispy sweet basil.

### MANGO CHICKEN\* – 15.00 (Seasonal)

Sautéed chicken & mango with asparagus, shiitake mushrooms, sugar snap peas, carrots, bell peppers, cashews & garlic

### ASPARAGUS & THE SEA – 19.00

Sautéed prawns & scallops with asparagus, mushrooms, garlic, green & yellow onions in a Thai black pepper sauce

### CRYING TIGER – Price Based Upon Market

Grilled rib eye steak in a Thai-style marinade on. Served with a succulent cilantro-garlic sauce

### HONEY DUCK – 19.00

Boneless honey roasted duck over steamed spinach & cabbage. Served with a Thai caramelized ginger soy sauce

### SEAFOOD PANANG\* – 20.00

Succulent jumbo prawns, seared sea scallops, salt & peppered squash smothered in a rich and savory Thai panang coconut milk curry, topped with fried basil.

### CHAO PRAYA SALMON\* - 19.00

Grilled salmon with asparagus, bell peppers, broccoli, cauliflower & zucchini with creamy red coconut milk curry topped with crispy basil

## NOODLES & RICE

**-Veggies & Tofu may be substituted on all dishes below- -Add Shrimp for \$2.00 extra-**

### SIMPLE NOODLE SOUP – 11.00

Rice noodle soup with bean sprouts, green onions, roasted garlic & your choice of chicken, beef, or pork

### SEAFOOD COMBO NOODLE SOUP\* - 12.00 -Add Ground Pork for 1.00

Rice noodles in hot & sour soup with calamari, shrimp, bean sprouts, green onions, crushed peanuts & roasted garlic

### GAI KOOWAH – 11.00

Pan-fried wide rice noodles with calamari, chicken, egg & bean sprouts. Served on a bed of lettuce.

### DRUNKEN NOODLES\* - 11.00

Pan-fried wide rice noodles with egg, onions, tomatoes, basil, chilies, bell peppers with chicken, beef or pork

### PAD THAI – 11.00

Pan-fried thin rice noodles with shrimp, chicken, tofu cubes, egg, bean sprouts, green onions & ground peanuts

### RAD NA – 11.00

Pan-fried wide rice noodles, egg, Chinese broccoli, white bean gravy & white pepper with chicken, beef, or pork

### PAD SEE EW – 11.00

Pan-fried wide rice noodles, egg, Chinese broccoli, & your choice of chicken, beef, or pork

### GUAL-TIEW NUER SUB – 11.00

Pan fried wide rice noodles, sprouts, shallots, green onions, & bell peppers. Choice of ground chicken, beef or pork

### THAI FRIED RICE – 12.00

Traditional Thai fried rice with egg, onions, green onions, shredded carrots & your choice of chicken, beef or pork

### BASIL FRIED RICE\* - 13.00

Fried rice with basil, chilies, garlic, egg, onions, green onions, shredded carrots & your choice of chicken, beef or pork

### PINEAPPLE FRIED RICE – 16.00

Fried rice with shrimp, chicken, cashew nuts, pineapples, egg, onions, green onions & shredded carrots

## SIDE ORDERS

STEAMED JASMINE RICE PER PERSON – 2.00

BROWN JASMINE RICE PER PERSON – 2.50

SIDE OF THIN OR WIDE RICE NOODLES – 4.00

ALL OF TOMI'S HOMEMADE SAUCES & DRESSINGS – 3.00 Per sauce or Dressing

TOMI THAI'S PEANUT SAUCE – Our very own concoction, homemade from scratch. See below...

Small - 3.00

Large - 6.00

## BEVERAGES

HOT TEA OR HOT COFFEE – 3.00

SOFT DRINKS – 3.00(Coke, Diet Coke, 7up, Orange Soda or Root Beer)

COCONUT JUICE WITH YOUNG COCONUT MEAT – 4.00

THAI 'ARNOLD PALMER' – 4.00

ICED TEA WITH LEMON – 3.00

SAN PELLIGRINO 'LIMONATA' sparkling lemonade – 3.00

SAN PELLIGRINO 'ARANCIATA ROSSA' sparkling blood orange – 3.00

PURITY ORGANIC APPLE JUICE – 3.00

SAN PELLIGRINO MINERAL WATER (750ml) – 4.00

SWEETENED THAI ICED TEA or SWEETENED THAI ICED COFFEE WITH CREAM – 4.00

## TOMI'S STUFF

GIFT CERTIFICATES AVAILABLE – ANY AMOUNT

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We reserve the right to refuse service to anyone.  
We are not responsible for lost or stolen articles.  
\$10 minimum charge for credit cards  
Personal & Travelers Checks NOT accepted  
18% gratuity added for parties of five or more  
Checks cannot be split more than four ways  
ALL items and prices are subject to change without notice