

Dinner Specials

Fish Cakes

Ground white fish seasoned with red curry paste and kafir lime leaves. Then fried and served with the house cucumber. \$12.95

Shrimp Cakes

Ground, Bay shrimp seasoned with white pepper & coriander, breaded & fried and served with a plum sauce. \$15.95

Roasted Duck with Sweet Basil

Roasted, boneless duck covered in a sweet basil sauce with the peppers, onions and garlic.
\$35.95

Pla Gian...20.95

Deep-Fried Tilapia finished with sautéed with bell peppers, onions & ginger in a soy-mushroom sauce.

Addie's Heat Spectrum

At Addie's we measure the heat level with every ¼ tablespoon of shredded chillies. Four stars, or a full tablespoon, for example, is considered Thai Hot, but some diners may prefer more heat.

Not Spicy	0
Mildly Spicy	1 *
Medium spicy	2 *
Hot	3 *
Thai Hot	4 *
Beyond Thai Hot	5 *

Addie's Thai House, rooted in the traditions and customs of American hospitality, reserves the right to determine the price of goods and services provided at its establishment, including service charges added to the check of any party.

Addie's Prix Fixe Dinner for Two

\$59.95 per couple

First Course (Choose one)

Tom Ka Gai

or

Tom Yum Goong

Second Course (Choose one)

Thai Summer Rolls with Roasted Duck

Satay Chicken

Thai Dumplings

Spring Rolls

Main Course (choose two)

Chicken Cashew Nuts

Red Curry with Chicken or Vegetables

Yellow Curry with Chicken or Vegetables

Prik Khing Pork

Panang Curry Beef

Beef with Sweet Basil

Shrimp with Asparagus

Garlic Calamari

Pad Thai Chicken, Shrimp or Tofu

Basil Fried Rice Chicken or Tofu

Chicken & Mixed Vegetables

Dessert

Choose one

Sticky Rice with Mango or Thai Custard

Fried Bananas & Ice Cream

Or

Choose two

Ice Cream (Coconut, Coffee, Chocolate, Cinnamon, Banana or Vanilla)

Appetizers

Thai Dumplings

Marinated ground chicken mixed with water chestnuts, egg, cilantro, pepper and green onions in a dumpling wrapper, then steamed. \$11.95

Thai Summer Rolls with Roasted Duck

Roasted duck, shiitake mushrooms, spinach, cilantro, mint, cucumber, carrot, purple cabbage and a Boston leaf wrapped in thin rice paper. Served with a cherry Tamarind sauce. \$11.95

Addie's Fresh Rolls

Bean sprouts, tofu, cucumber, green onion, and egg wrapped in rice paper and steamed. Topped with sweet tamarind sauce. \$9.95

Fried Spring Rolls

Shredded cabbage, carrots, shiitake mushrooms, and glass noodles in spring roll wrapper and deep-fried. Served with a sweet and sour sauce. \$9.95

Satay

Marinated chicken breast on skewers in coconut milk with a hint of curry, then grilled to perfection. Served with peanut sauce and cucumber sauce. \$11.95

Moo Ping

Skewered pork tenderloin marinated in coconut cream and our special seasoning, then char-grilled. \$11.95

Sweet Potatoes

Deep-fried sweet potatoes with coconut flakes. Served with ground peanuts in special sweet and sour sauce. \$9.95

Fried Tofu

Served with a tamarind sauce topped with crushed peanuts. \$9.95

Northern Thai Wings

Jumbo chicken wings marinated in Southeast Asian herbs and spices. \$15.95

Thai-Style Skewered Beef

Strips of beef sirloin marinated in coconut cream, pepper and Thai seasoning, skewered, then char-grilled. \$15.95

Vegetarian Combo Platter

Fried Spring Rolls, Fried Tofu and Sweet Potatoes. \$15.95

Salads

Papaya Salad (Som Tum)

Finely shredded green papaya mixed with carrots, tomatoes and green beans.
Tossed with a lime dressing and topped with ground peanuts. \$14.95

Larb Chicken

Ground chicken, toasted rice powder, shallot, chili powder, mint leaves, cilantro and lime juice.
\$18.95

Seafood Salad

Seafood combination (shrimp, green mussels, scallops, and calamari) mixed with red onions,
fresh lime juice, lemongrass, mint leaves, lettuce and spicy dressing. \$23.95

Soups

Tom Ka Gai

Slices of chicken breast and mushrooms in a silky, rich coconut broth flavored with galangal,
lemongrass, cilantro, and kaffir lime leaves. Small \$14.95 Large \$19.95

Tom Yum Gai

Hot and sour chicken soup with mushrooms, lemongrass, galangal, cilantro, chili jam, fresh lime
juice and Thai bay leaves. Small \$11.95 Large \$17.95

Tom Yum Goong

Hot and sour soup. Shrimp with mushrooms, lemongrass,
kaffir lime leaves, cilantro, chili jam and fresh lime juice. Small \$14.95 Large \$19.95

Pothak

Hot and sour seafood soup with prawns, scallops, calamari, green mussels, mushrooms,
lemongrass, galangal, cilantro, chili jam, fresh lime juice, and Thai sweet basil leaves.
Small \$18.95 Large \$23.95

Gang Jued Woon Sen

Silver noodle soup with prawns and ground chicken, green onions, cilantro, onions
and carrots. Tofu substitution available. Small \$13.95 Large \$18.95

House Specialties

Roasted Duck Curry

Roasted, boneless duck in red curry with coconut milk, pineapple, tomatoes, bell peppers and Thai sweet basil. \$36.95

Chuu Chee Salmon

Grilled salmon in a thick, red curry with coconut milk, and bell peppers. \$26.95

Trout in Green Curry with Eggplant

Green curry and coconut milk served over wok-fried ruby red trout and Japanese eggplant
\$26.95

Stir Fried Spicy Catfish

Deep-fried American catfish sautéed with red curry, chili paste and bell peppers. \$22.95

Pad Pong Garee Talay

Shrimp, crab, scallops, and calamari in curried seafood sauce. \$31.95

Char Kway Teow

Wok-fried wide rice noodles prepared with chili sambal, shrimp, chicken, sweet Chinese sausage, egg, garlic, cabbage and bean sprouts. This Singaporean classic is spicy. 23.95

Garlic Soft Shell Crab

Lightly battered soft shell crab stir-fried in a garlic and pepper sauce. \$30.95

Spicy Boat

Shrimp, scallops, calamari, and mussels sautéed with chili jam, garlic, onions, mushrooms, bell peppers, bamboo shoots and carrots. \$25.95

Crispy Bangkok Beef

Stir fried battered slices of beef with garlic, onions, bell peppers, basil and sweet garlic chili sauce. \$24.95

Basil Lamb

French-ribbed rack of lamb sliced into single chops, grilled and finished with a savory sauce, bell peppers and onions. Served with a side of fried rice. \$48.95

Poultry

Angry Chicken

Chicken breast sautéed with garlic, onions, bell peppers, and mushrooms in the house sauce. \$18.95

Sweet Basil Chicken

Chicken breast sautéed with garlic, onions, bell peppers, chili paste and Thai sweet basil. \$18.95

Chicken with Mixed Vegetables

Chicken breast sautéed with broccoli, carrots, zucchini, mushrooms, baby corn and green onions in garlic and oyster sauce. \$18.95

Prig Khing Chicken

Chicken breast sautéed with green beans, a special red curry paste and Thai bay leaves. \$18.95

Ginger Chicken

Sautéed chicken breast with shredded ginger, garlic, onions, and mushrooms. \$18.95

Pra Ram Long Song Chicken

Chicken breast sautéed with carrots then served on a bed of sautéed spinach. Topped with peanut sauce. \$18.95

Garlic Chicken

Fried chicken breast sautéed with broccoli and carrots in a garlic and pepper sauce, and then served on a bed of cabbage. \$18.95

Sweet and Sour Chicken

Fried chicken breast sautéed with pineapple, bell peppers, onions and tomatoes in a Thai sweet and sour sauce. \$18.95

Chicken Cashew Nuts

Fried chicken breast sautéed with garlic, bell peppers, onions, carrots and roasted cashew nuts flavored with sweet and sour sauce. \$18.95

Pork

Pork with Sweet Basil

Sautéed pork with garlic, onions, bell peppers, chili paste and Thai sweet basil. \$18.95

Pra Ram Long Song Pork

Sautéed pork with carrots on a bed of sautéed spinach.

Topped with the house peanut sauce. \$18.95

Garlic Pork

Slices of breaded pork sautéed with garlic and pepper sauce.

Served on a bed of cabbage, broccoli and carrots. \$18.95

Pad Ped Pork

Pork sautéed with bamboo shoots, basil, red peppers and red curry paste. \$18.95

Prig Khing Pork

Sautéed pork with green beans, red curry paste, and Thai bay leaves. \$18.95

Beef

Beef with Sweet Basil

Sautéed beef with garlic, onions, bell peppers, chili paste and Thai sweet basil. \$24.95

Pra Ram Long Song Beef

Sautéed beef with carrots on a bed of sautéed spinach.

Topped with peanut sauce. \$24.95

Siam Beef

Sautéed beef with garlic, onions, pineapple, bell peppers, cashew nuts and Thai special sauce. \$24.95

Waterfall Beef

Char-broiled beef with onions, fresh lime leaves and toasted rice powder, then tossed with fresh lime juice and garlic dressing. \$26.95

Crying Tiger

Sliced, flank steak served with a traditional spicy sauce for dipping. \$26.95

Curries

Red Curry

Choice of Vegetables, tofu, chicken, pork, beef or shrimp in red curry (add \$6 for beef or shrimp). Prepared with dried chili peppers in coconut milk with bamboo shoots, zucchini, bell peppers and Thai sweet basil. \$21.95

Green Curry

Choice of Vegetables, tofu, chicken, pork, beef or shrimp in green curry (add \$6 for beef or shrimp). Prepared with fresh green chili peppers in coconut milk with eggplant, bamboo shoot, bell peppers and Thai sweet basil. \$21.95

Yellow Curry Chicken

This is the mildest and most familiar of Thai curries.

Choice of Vegetables, tofu, chicken, pork, beef or shrimp in a golden sauce with onions and potatoes (add \$6 for beef or shrimp). \$21.95

Panang Curry

Choice of Vegetables, tofu, chicken, pork, beef or shrimp in red panang curry (add \$6 for beef or shrimp). Prepared with bell peppers, coconut milk and Thai bay leaves in a thick sauce. \$21.95

Gang Kua Goong

Shrimp with red curry and pineapple, tomatoes, bell peppers and Thai sweet basil leaves in coconut milk. \$27.95

Mussaman Curry

Choice of Vegetables, tofu, chicken, pork, beef or shrimp in coconut milk with potatoes, onions, and peanuts in a thick curry sauce (add \$6 for beef or shrimp).

A legacy of generations of Muslim traders. \$21.95

Seafood

Shrimp with Asparagus

Sautéed prawns with asparagus, carrots, garlic and mushroom. \$24.95

Prig Khing Shrimp

Sautéed prawns with green beans, a red curry paste, Thai bay leaves, and bell peppers . \$24.95

Pra Ram Long Song Shrimp

Sautéed prawns with carrots on a bed of sautéed spinach, then finished with peanut sauce. \$24.95

Crispy Bangkok Shrimp & Calamari

Stir fried battered slices of shrimp and calamari with garlic, onions, bell peppers, basil and sweet garlic chili sauce. \$25.95

Garlic Calamari

Fried calamari sautéed with garlic sauce, shrimp sauce, cracked peppercorns, carrots and broccoli. Served on a bed of sliced cabbage. \$20.95

Seafood with Eggplant

Sautéed prawns , scallops, calamari and green mussels with garlic, onions, bell peppers, eggplant, and Thai sweet basil. \$24.95

Seafood Basil

Prawns, scallops, calamari and green mussels sautéed with garlic, onions, bell peppers, chili paste and Thai sweet basil. \$23.95

Pla Sam Rod

Deep-fried Tilapia sautéed with pineapple, bell peppers, and red onions in a sweet and sour sauce. \$21.95

Pla Rad Prig

Deep-fried Tilapia finished with a spicy, garlic-red chili sauce. \$21.95

Noodles

Pad Thai Seafood

Fried thin rice noodles with garlic, prawns, calamari, egg, tofu, green onions and bean sprouts.
Topped with ground peanuts. \$25.95

Pad Thai

Stir fried thin rice noodles with egg, tofu, green onions, bean sprouts and your choice of vegetables, tofu, chicken, pork, beef or shrimp (add \$6 for beef or shrimp).
Topped with ground peanuts \$18.95

Pad Woonsen

Glass noodles stir-fried with chicken, mixed vegetables and egg. \$21.95

Pad See Ewe

Choice of vegetables, tofu, chicken, pork, beef or shrimp (add \$6 for beef or shrimp). Pan-fried wide rice noodles with egg, garlic, peppers, carrots and broccoli. \$18.95

Pad Kee Maw (Drunken Noodles)

Pan-fried wide rice noodles with garlic, broccoli, bell pepper and Thai sweet basil.
Choice of vegetables, tofu, chicken, pork, beef or shrimp (add \$6 for beef or shrimp). \$18.95

Tom Yum Noodle

Rice noodle in spicy hot and sour soup with ground chicken, calamari, prawns, fish balls, bean sprout, and ground peanut. Topped with cilantro and green onions. \$18.95

Khao Soi (Chiang Mai Noodles)

Egg noodles and chicken in a thick, curried broth.
Topped with fried garlic and crispy egg noodles. \$22.95

Fried Rice

Thai Fried Rice

Choice of vegetables, tofu, chicken, pork, beef or shrimp with pan-fried rice, garlic, onions, broccoli, zucchini and egg (Add \$6 for beef or shrimp). \$18.95

Basil Fried Rice

Stir-fried rice with Thai spices, garlic, onions, red and green bell pepper, and fresh basil leaves. Choice of vegetables, tofu, chicken, pork, beef or shrimp (add \$6 for beef or shrimp). \$18.95

Green Curry Fried Rice

A spicy stir-fried rice with green beans, bamboo shoots, onions, red and green bell peppers, fresh basil leaves, kaffir lime leaf and green curry paste. Choice of vegetables, tofu, chicken, pork, beef or shrimp (add \$6 for beef or shrimp). \$18.95

Pineapple Fried Rice

Fried rice with chicken breast, prawns with a dash of mild yellow curry powder, pineapple, garlic, onions and raisin. \$19.95

Mango Fried Rice with Shrimp

Jumbo shrimp tossed with mango, ginger, snow peas, onion, broccoli, and carrots. \$24.95

Crab Fried Rice

Fried rice with crab, egg, snow peas, carrots, onion and cilantro. \$25.95

Side Orders

Steamed Rice	3.00
Sticky Rice	4.00
Brown Rice (Small)	4.00
Brown Rice (Large)	6.00
Fried Egg	4.00
Small Side of Peanut Sauce	5.00
Large Side of Peanut Sauce	9.00
Side Curry sauce	9.00

Vegetarian

Tom Yum Pak (Soup)

Mixed vegetables in a hot and sour soup with galangal, lemongrass, cilantro, fresh lime juice and Thai bay leaves. Small \$11.95 Large \$16.95

Tom Ka Pak (Soup)

Mixed vegetables in coconut milk soup with galangal, lemongrass, cilantro, fresh lime juice and Thai bay leaves. Small \$13.95 Large \$18.95

Yellow Curry Vegetables

Mixed vegetables in coconut milk with yellow curry and potatoes. \$19 .95

Spicy Eggplant

Sautéed eggplant with bell peppers, garlic, and Thai sweet basil. \$18.95

Tofu Cashew Nut

Sautéed tofu with garlic, bell peppers, onions, carrots and roasted cashew nuts flavored with sweet and sour sauce. \$18.95

Tofu Long Song

Deep-fried tofu with carrots on a bed of sautéed spinach.
Topped with peanut sauce. \$18.95

Stir-fried Asparagus

Asparagus stir-fried with garlic, mushrooms and carrots in a brown sauce. \$18.95

Stir-fried Mixed Vegetables

Broccoli, carrots, cabbage, zucchini, green beans, baby corn, onion and garlic stir-fried with house special sauce. \$18.95

Lord Jim's Ratatouille

A medley of eggplant, zucchini, pineapple, bell peppers, cashews, onion, garlic, bamboo shoots, Thai sweet basil, sautéed with chili jam and splash of coconut milk. \$18.95

