

DINNER MENU



Enter as strangers...leave as friends!

4330 Dearborn Circle
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Dine in and Take out
 Open 7 days a week


Mon – Thru 11:00 am to 9:30 pm
 Fri – Sat 11:30 am to 10:30 pm
 Sun 1:00 pm to 9:00 pm
 (Closed from 3PM to 5PM except on Sundays)

- BYOB
- Catering provided on request for special occasions.
- Gift Certificates available
- ☆ **GLUTEN FREE**

APPETIZERS

THAI SPRING ROLLS	5.95
Sautéed carrots, glass noodles and cabbage. Served with homemade peach sauce	
☆ CHICKEN or SHRIMP SATAY	7.95/8.95
Marinated tenderloin chicken or naked shrimp in Thai spices. Served on skewers with homemade peanut sauce and cucumber relish.	
☆ CRAB MEAT PANCAKE	9.95
Crab meat, taro, mustard and scallions. Topped with mango, green apple, Tomatoes and red onions. Served with homemade peach sauce	
FRIED CALAMARI	8.95
Crispy calamari rings. Served with Crushed peanut and sweet chili homemade sauce	
CHICKEN CURRY PUFF	7.95
Puff pastry stuffed with ground chicken, curry powder, potatoes and onions. Served with cucumber relish	
☆ FRESH SUMMER ROLLS	5.95
Fresh cucumber, lettuce, tofu, and rice angle hair warp with the rice skin .Served with Tamarind sauce.	
SHRIMP DUMPLING	7.95
Thai Sui Mai steamed dumpling shrimps and vegetable. Served with Shoyu homemade soy sauce	
☆ STEAMED MUSSELS 	10.95
Steamed mussels with Thai herbs, Served with garlic, fresh chili and lime sauce	
BHAN THAI COMBO (for 2 person)	16.95
Platter of Chicken Curry puff, Chicken satay, vegetable spring roll, and Fresh summer roll.	

SOUPS

☆ TOM YUM SOUP (Chicken or Shrimp) 	4.95/5.95
Chicken or Shrimps and mushrooms in spicy and sour soup with a hint of lemon grass	
☆ TOM KHA SOUP (Chicken or Shrimp)	4.95/5.95
Chicken or Shrimps and mushrooms in light coconut broth with a hint of Fresh kaffir lime leaf and galangal	
SOUP OF THE DAY	5.95

SALADS

☆ THAI SALAD	7.95
Tomatoes, cucumbers, onions, bean curd. Served with homemade Thai peanut dressing	

☆ B.T. SALAD (Chicken or Shrimp)	7.95/8.95
Mixed green, sliced fennel, green apple, sliced strawberries. Served with balsamic vinaigrette.	
☆ PAPAYA SALAD (Bean Curd or Shrimp) 	7.95/8.95
Sliced green papaya, tomatoes, French beans, crushed peanuts, toasted sticky rice with fresh chilies and lime.	
☆ NAM TOK 	8.95
Slices of grilled beef with red onions, mint, Thai basil, crushed toasted rice in Thai spicy sauce.	
☆ SPICY SEAFOOD SALAD (Shrimp, Squid, Scallop or Mixed)	10.95
Steamed seafood, carrots, green apple, red onions, red bell pepper, celery and scallions in Thai spicy sauce.	
☆ SPICY DUCK SALAD 	10.95
Roasted duck with carrots, green apple, red onions, scallion, pineapples and Cashew nuts in lime juice and Thai chili paste sauce	

Bhan Thai Signature


☆ TROPICAL DUCK CURRY (Ped Yang) 	19.95
Crispy half boneless duck in red curry with pineapple, onions, bell peppers, green peas, tomatoes and basil	
☆ DUCK TAMARIND	19.95
Crispy half boneless duck and eggplant tempura. Served with homemade tamarind sauce	
☆ SALMON PRA-IN 	22.95
Grilled salmon with green peas, bell peppers, chopped shrimp, onions, Thai basil and kaffir lime leaf. Served with thick green curry sauce	
SALMON GARLIC	22.95
Grilled salmon on bed of baby bok choy. Served with chopped shrimp and marsala wine garlic sauce	
JUMBO SHRIMP GARLIC	22.95
Steamed Jumbo shrimp on the bed of baby bok choy. Chopped scallop and Marsala wine garlic sauce	
☆ PLA RAD PRIK (Whole or Fillet) 	M/P
Crispy red snapper or basa fillet and baby bok choy. Served with Thai chili sauce	
GAI YANG	16.95
Grilled marinated half bone chicken served with grilled vegetables and sticky rice in banana leaf.	
☆ RACK OF LAMB 	26.95
Roasted rack of lamb marinated with rosemary. Served with Green Curry or Thai basil and peppercorn sauce	


ENTRÉE


Choice of Meal for : Sautéed, Curries and Noodles	
Vegetable or Tofu	11.95
Chicken or Imitation Duck	12.95
Beef or Squid	13.95
Shrimp	14.95
Tilapia	15.95

SAUTÉED

(Served with Jasmine Rice)

PAD KRA PAO (Thai Basil) 
Sautéed with fresh chilies, bell peppers, string beans, mushrooms, fresh kaffir lime leaf and Thai basil

EGGPLANT BASIL 
Sautéed with fried eggplant, fresh chilies, onion, bell peppers, string beans, and Thai basil

PAD KHING 
Sautéed with fresh ginger, green zucchini, snow peas, mushrooms, bell peppers, scallions and onions

PAD CASHEWNUIT
Sautéed with green zucchini, snow peas, mushrooms, celery, onions, bell peppers, dried chili and cashews

PAD PREAW WAN
Thai-style sweet & sour sautéed with tomatoes, onion, pineapple, bell pepper, cucumber and green onions

PAD KRA TIAM
Sautéed ground garlic, shallots, bed on stream baby bok choy and Homemade brown sauce


PAD PAK
Sautéed mixed vegetables with brown soy sauce.



PAD PRIK KHING  
Sautéed chili paste, string bean, kaffir lime leaf, bell pepper.


* Spiciness may be adjusted according to your preference


CURRIES



(Served with Jasmine Rice)

☆ **RED CURRY** 
Curry with coconut milk, eggplant, fresh chili, kaffir lime leaf, bamboo shoots, red bell pepper & Thai basil

☆ **GREEN CURRY**  
Curry with coconut milk, string beans, eggplant, fresh chili, fresh kaffir lime leaf, bamboo shoots, red bell peppers and Thai basil


☆ **PANANG CURRY** 
Thick curry with coconut milk, kaffir lime leaves, ground peanut and Thai basil

☆ **MASAMAN CURRY** 
Curry with coconut milk, potatoes, butternut squash, onions, peanuts and avocado

☆ **JUNGLE CURRY (Kaeng Pa)**  
Spicy curry with, eggplant, bamboo, bell pepper, string bean, young peppercorn, rhizome.

NOODLES

PAD THAI
Stir fried thin rice noodles with egg, scallions, bean curds, bean sprouts and ground peanuts

PAD KEE MAO (Drunken Noodle) 
Stir fried flat rice noodles with Thai basil, red bell peppers and onions

PAD CE-EW
Stir fried flat rice noodles with egg and Asian broccoli

LARD NAR
Sautéed flat rice noodles with Asian broccoli in the gravy bean sauce

PAD WOON SEN
Stir fried glass noodle, egg, tomato, onion, and bell pepper

THAI NOODLE SOUP
Flat rice noodles with sweet radish, scallions, and bean sprouts

FRIED RICE

* **SPICY FRIED RICE WITH MIXED SEAFOOD** 16.95
Sautéed with egg, onions, bell peppers, Thai basil and fresh chili

BHAN THAI FRIED RICE
Sautéed with egg, onions, snow peas. Scallions, tomatoes and green peas

Vegetable	11.95
Tofu or Chicken	12.95
Beef	13.95
Shrimp	14.95

CRAB MEAT FRIED RICE 16.95
Sautéed with egg, onions, snow peas, scallions, tomatoes and green peas

SEAFOOD FRIED RICE (Shrimp, Squid, Scallop or Mixed) 16.95
Sautéed with egg, onions, snow peas, scallions, tomatoes, green peas and pineapples.

GRILLED SPECIALS

(Served with sticky rice wrapped in banana leaf and assorted grilled vegetables with cilantro soy bean sauce and spicy chili sauce)

☆ GRILLED JUMBO SHRIMP	22.95
☆ GRILLED SQUID	17.95
☆ GRILLED SCALLOP	22.95
☆ GRILLED RED SNAPPER (Whole or Fillet)	M/P
☆ GRILLED SALMON	22.95
☆ GRILLED SEAFOOD COMBO	26.95

SIDE DISHES

Jasmine Rice	1
Brown Rice	2
Sticky Rice	2
Steamed Noodles	3
Steamed Vegetables	5
French Fries	5
Vegetable Fried Rice	8

BEVERAGES

Thai Iced Tea	3
Thai Iced Coffee	3
Iced Tea with Lemon	3
Spring Water	2
Diet Coke / Coke/Sprite/Ginger Ale	2
Juices:	3
Coconut/Mango /Pineapple/Cranberry	
Perrier (small/large)	3/5
Hot Coffee / Hot Tea	2

DESSERTS

(All Desserts are Homemade)

Chocolate Granmanier Soufflé	8
- (Served with Pistachio Ice Cream)	
Cream Brulee	6
Strawberry Shortcake	6
Fried Honey Banana	6
- (served with Vanilla Ice Cream)	
Fried Ice Cream	6
Sticky Rice with Mango (Seasonal)	6
Sticky Rice with Ice Cream	5

ICE CREAMS

Vanilla	5
Pistachio	6
Coconut	5
Mango	5
Green Tea	5

☆ **GLUTEN FREE**