

DINNERS

V = can be made vegetarian (vegan)

* = spice index

- ** Seafood Typhoon- sauteed shrimp, squid, scallop and mussels, onions, jalapeno, basil chili sauce (Pad talay) \$13
- *** Labb- choice of ground chicken or pork cooked with Thai herbs chili and roasted rice (Labb) \$12
- * Steamed Tilapia- with homemade Thai curry sauce (Pla choo chee) \$13
- Crispy Salmon- Back by popular demand, Ronnie's salmon with mushrooms, peppers and onions (Pla graub) \$13
- *** Warm Beef Salad - BBQ beef with chili powder and lime (Yum num tok) \$12
- * Tom Yum Thai Chicken Noodle Soup- an entree sized bowl of Ronnie's spicy soup w/chicken and noodles (Tom yum) \$9
- V Pad See-U Wide Noodle Stir Fry- with chicken, beef, pork or tofu, broccoli, sprouts, sweet soy sauce (Pad see-u) \$10
- V Pad Thai (Classic Thai Rice Noodles) - Ronnie's Pad Thai, with chicken and shrimp, vegetables or tofu (Pad Thai) \$10
- ** V Pad Kee Mao Spicy Noodles- stir fried wide noodles with jalapeno, garlic, hot chili sauce and basil leaves (Pad kee mao) \$10
- Classic Pineapple Fried Rice - Rice stir fried w/shrimp & chicken, pineapple chunks, snow peas & onions (Khao pad sapparot) \$9
- ** Basil Fried Rice - Rice stir fried w/onions, garlic chili paste, peppers & Thai basil leaves (Kao pad krapow) \$9

Vegetable/Tofu \$11	Chicken/Beef/Pork \$12	Duck/Seafood \$13
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- *** V Stir-fried Thai Eggplant- spicy sauce for fresh Thai green eggplants (and etc) (Pad m'coo-ah)
- ** V Drunken Chicken- sauteed chopped chicken (or etc) in garlic chili sauce w/ green beans, scallion, basil leaves (Ghai pad kee mao)
- * V Basil Reigns - fresh basil leaves w/beef (or etc.), sauteed in garlic chili sauce w/string beans, onion, mushroom and peppers (Pad hola pah)
- V Lad Nah - Asian broccoli with marinated tofu (or chicken or beef), with wide rice noodles in oyster sauce
- ** V Lime Leaf- sauteed beef (or etc, not seafood) in chili paste with string bean, red pepper and lime leaves (Pad prik khing)
- V Tamarind - roasted duck (or etc) sauteed in tamarind sauce with onion, mushroom and pineapple (Ma-kham)
- * V Choo Chee - roasted duck (or etc) sauteed with mushrooms, peppers and onions (Choo chee)
- * V Green Curry - roast duck (or etc) sauteed with coconut milk, bamboo shoots, peppers and basil (Khang khew wan)
- * V Cashew Nut- sauteed chicken (or etc) in roasted chili paste with assorted vegetables (Pad kai himmapan)
- V Rama Garden- sauteed chicken (or etc) with peanut sauce on a bed of steamed, assorted vegetables (Pharam long song)