

## Appetizers

<b>1. Satay (4)</b>	<b>6.00</b>
Skewers of grilled chicken marinated with Toomie’s special cocnut-based recipe, served with peanut sauce and cucumber salad.	
<b>2. Thai Egg Rolls (Porpia Tod) (3)</b>	<b>4.00</b>
Deep fried rice tolls stuffed with mixed vegetables and glass noodles. Served with our sweet plum sauce.	
<b>3. Fried Fish Cakes (Tod Mun) (5)</b>	<b>6.50</b>
Deep fried ground-fish cakes flavored with Thai spices and mixed with green beans, basil leaves and lime leaves. Served with cucumber salad.	
<b>4. Toomie’s Fresh Rolls (2)</b>	<b>4.00</b>
Tofu:	<b>4.00</b>
Thai sausage:	<b>4.00</b>
<b>5. Shrimp Wontons (Giaw Goong Tod) (6)</b>	<b>7.00</b>
Lightly fried wontons stuffed with shrimp, celery, and baby corn. This cruchy treat is served with sweet plum sauce.	
<b>6. Fried Tofu (Taohu Tod) (8)</b>	<b>5.00</b>
Deep fried tofu served with plum sauce and ground peanuts.	
<b>7. Golden Squid (Pia Meuk Tod)</b>	<b>7.00</b>
Golden fried battered squid served with our plum sauce.	

<b>Soups</b>	<b>Half Order</b>	<b>Full Order</b>
Vegatarian/Tofu	<b>4.00</b>	<b>7.00</b>
Chicken	<b>4.50</b>	<b>7.50</b>
Shrimp	<b>5.00</b>	<b>8.50</b>
Seafood	<b>6.00</b>	<b>10.00</b>

#### 8. Hot and Sour Soup (Tom Yum)

A Thai dish well loved throughout the world, tom yum is a delicious hot and sour soup flavored with lemon grass, galangal and other Thai herbs.

#### 9. Coconut Milk Soup (Tom Kha)

A spicy and sour coconut milk soup flavored with galangal, kaffir lime leaves, onions, and mushrooms.

#### 10. Clear Daikon Soup (Gaeng Jeud Daikon)

A non-spicy daikon soup with glass noodles, green onions, carrots, mushroom, and cabbage/ Warming to your body and soul.

### Salads

#### 11. Peanut Sauce Salad (Salad Khaek)

A salad of lettuce, cucumbers, tomatoes, onions and beansprouts topped with a peanut dressing.

#### 11a. Thai Salad

A salad of lettuce, cucumbers, tomatoes, onions topped with homemade honey mustard dressing.

<b>Your choice of:</b>	
Tofu	<b>7.50</b>
Chicken	<b>8.00</b>
Chrimp	<b>8.50</b>

#### 12. Spicy Beef Salad (Yum Nuea) \*

Grilled beef in a salad of tomatoes, lemon grass, kaffir lime leaves, mint leaves, ground roasted rice, lettuce, lime juice and spices.

#### 13. Lemongrass Chicken Salad (Yum Gai Takrai) \*

Grilled lemongrass chick in a salad of tomatoes, cucumber, onions, shallots and kaffir lime leaves, with a touch of lime juice and spices.

#### 14. Spicy Meat Salad (Larb) \*

Your choice of ground pork, chicken, or beef mixed with shallots, green onions, mints and ground roasted rice, with a touch of lime juice, herb, and spices.

#### 15. Papaya Salad (Som Tom) \*

Shredded green papaya mixed with tomatoes, green beans and roasted peanuts in a spicy lemon juiced-based dressing.

#### 16. Spicy Seafood Salad (Yum Talay) \*

A seafood salad consisting of steamed shrimp, mussels, squid and scallops with tomatoes shallots, lemon grass, kaffir lime leaves, mints and lettuce with a touch of lime juice spices.

### Stir Fried Dishes (served with steamed rice)

<b>Choices:</b> Vegatarian/Tofu	<b>8.50</b>
<b>Chicken, Pork, Beef</b>	<b>8.95</b>
<b>Shrimp or Squid</b>	<b>9.95</b>
<b>Seafood</b>	<b>10.95</b>

#### 17. Basil Stir-Fry (Pad Kraphrao) \*

Your choice of meat str-fried with fresh ground chili and garlic, bell peppers, onions and basil leaves.

#### 18. Chicken Cashew Nut (Pad Cashew Nut Gai) \*

Chicken stir-fried with cashew nuts, roasted chili, onions, bell peppers and water chestnuts in a sweet chili paste.

#### 19. Sweet and Sour (Pad Priaw Waan)

Your choice of meat stir-fried with tomatoes, cucumbers, mushrooms, onions, bell peppers and pineapple in a sweet and sour sauce. An explosion of flavors.

#### 20. Vegetables and Cashew Nuts ( Pad Cashew Nut Pak)

Your choice of meat str-fried with bamboo shoots, mushrooms, broccoli, baby corn, onions, bell peppers and cashew nuts.

#### 21. Glass Noodle Stir-Fry (Pad Woon Sen)

Glass noodle stir-fried with eggs, cabbage, baby corn, snow peas, tomatoes, mushrooms, onions and bell peppers.

#### 22. Garlic and Black Pepper (Pad Krathiam Phrik Thai)

Your choice of meat str-fried with fresh garlic and black pepper topped with lettuce and steamed broccoli. The aroma alone will make your mouth water.

#### 23. Pad Sam Sabaai

Baby corn, mushrooms, and broccoli stir-fried with your choice of meat.

#### 24. Vegatable Combination (Pad Phak Ruam)

Mixed vagatables stir-fried with your choice of meat.

#### 25. Eggplant Stir-Fry (Pad Makheua)\*

Your choice of meat stir-fried with eggplant, bell peppers, onions, basil leaves and sweet chili sauce with a touch of spices.

#### 26. Fresh Ginger (Pad Khing Sod)\*

Your choice of meat stir-fried with fresh ginger strips, mushrooms, onions, bell peppers, basil leaves in a Thai chili paste.

#### 27. Chili Paste and Ginger (Pad Phrik Khing)\*

Your choice of meat stir-fried with sweet green beans, bell peppers, kaffir lime leaves in a Thai chili paste.

#### 28. Spicy Stir-Fry (Pad Phed)\*

Your choice of meat stir-fried with eggplant, bamboo shoots, onions, bell peppers, basil leaves in a Thai chili paste.

#### 29. Broccoli in Oyster Sauce

Your choice of meat with oyster sauce over steamed broccoli.

#### 30. Peanut Sauce Medley

Steamed spinach, broccoli and green beans topped with your choice of meat in a yellow curry marinade.

### Curries (served with steamed rice)

<b>Choices:</b> Vegatarian/Tofu	<b>8.50</b>
<b>Chicken , Pork, Beef</b>	<b>8.95</b>
<b>Shrimp or Squid</b>	<b>9.95</b>
<b>Seafood</b>	<b>10.95</b>

#### 31. Red Curry (Gaeng Phed) \*

Eggplant, bamboo shoots, bell peppers and basil leaves in Thai red coconut milk curry.

#### 32. Green Curry (Gaeng Kheaw Waan) \*

Eggplant, bamboo shoots, bell peppers and basil leaves in Thai green coconut milk curry.

#### 33. Yellow Curry (Gaeng Garee) \*

Potatoes, carrots, onions and bell peppers in a Thai yellow coconut milk curry.

#### 34. Mussamun Curry (Gaeng mussamun) \*

Potatoes, onions and peanuts in rich-flavored mussamun cocnut milk curry.

#### 35. Panang Curry (Gaeng Panang) \*

Bell peppers, mushrooms, kaffir lime leaves and basil leaves in panang coconut milk curry.

#### 36. Duck Red Curry (Gaeng Phet Ped Yaang) \*

Roast duck with eggplant, tomatoes, pineapple, bell peppers, basil leaves and grapes in red coconut milk curry.

A delicious combination!

### Seafood (served with steamed rice)

<b>37. Spicy Catfish (Choo Chee Pia Duk)*</b>	<b>11.50</b>
Crispy catfish with kaffir lime leaves, green beans and bell peppers sautééd with tasty Choo Chee paste.	
<b>38. Spicy Catfish (Pad Phed Pia Duk)*</b>	<b>11.50</b>
Crispy catfish, bamboo shoots, eggplant, onions, basil leaves and bell peppers sautééd in spicy chili paste.	
<b>39. Chili Fish (Pia Raad Phrik)*</b>	<b>11.50</b>
Fresh tilapia deep fried lightly and topped with bell peppers and hot chili sauce.	

<b>40. Three-Flavored Fish (Pia Sam Rod)*</b>	<b>11.50</b>
Fresh tilapia deep fried lightly and topped with pineapple, tomatoes, onions, cucumber, basil leaves and a spicy sweet and sour sauce.	

<b>41. Ginger Fish (Pia Raad Khing Sod)*</b>	<b>11.50</b>
Fresh tilapia deep fried lightly and topped with fresh ginger strips, onions, mushrooms and bell peppers in a gravy sauce.	

<b>42. Spicy Seafood Stir-Fry (Pad Phed Talay)*</b>	<b>12.95</b>
Seafood combination stir-fried in red chili sauce with galangal, lemongrass, kaffir lime leaves, bell peppers, mushrooms and onions.	

<b>43. Shrimp with Asparagus</b>	<b>11.95</b>
Shrimp stir-fried with asparagus, shitake mushrooms, fungus, mushrooms and baby corn.	

<b>44. Seafood Casserole (Seafood Hormok)*</b>	<b>13.95</b>
Scallops, shrimp, squid, mussels and fish steamed in coconut milk, egg and red curry mixture served in a young coconut shell.	

### Chef’s Selections (served with steamed rice)

<b>45. Flaming Beef</b>	<b>10.95</b>
Tender slices of beef with pineapple, tomatoes, mushroom, green onions and sesame seeds in oyster sauce and honey. Served flaming to you table.	
<b>46. Barbeque CHicken (Gai Yang)</b>	<b>9.95</b>
Half-chicken marinated in Toomie’s special sauce and then deep fried. Served with Toomie’s honey sauce.	
<b>47. Lemongrass Fried Chicken (Gai Tod Takrhai)</b>	<b>9.50</b>
Chicken marinated with lemongrass and then lightly deep fried. Served on a bed of lettuce and topped with sweet lime sauce.	
<b>48. Lemongrass Barbeque Chicken (Gai Yang Takhai)</b>	<b>9.50</b>

Chicken marinated with lemon grass and then grilled. Served topped with peanut sauce.

<b>49. Crispy Duck (Ped Krob)</b>	<b>11.95</b>
A lovely half-duck marinated in Toomie’s special sauce and then deep-fried. Served with Toomie’s honey sauce.	
<b>50. Crispy Ginger Duck ( Ped Rad Khing)</b>	<b>11.95</b>
Boneless duck deep-fried and topped with mushrooms, bell peppers and fresh ginger strips in a gravy sauce.	

### Noodles

<b>Choices:</b> Vegatarian/Tofu	<b>8.50</b>
<b>Chicken or Pork or Beef</b>	<b>8.95</b>
<b>Shrimp or Squid</b>	<b>9.95</b>
<b>Seafood</b>	<b>10.95</b>

#### 51. Pad Thai

This is perhaps Thailand’s most famous dish. Fresh rice noodles are pan-fried with eggs, green onion, bean sprouts and tofu with a sweet and slightly sour Pad Thai sauce. Topped with ground peanuts.

#### 52. Glass Noodle Pad Thai (Pad That Woon Sen)

A variation of the Thai favorite, glass noodles are pan-fried with eggs, green onions, bean sprouts and tofu with special Pad Thai Sauce.

#### 53. Fried Noodles (Pad See Ew)

Fresh wide rie noodles are pan-fred with eggs and broccoli, and flavored with dark sweet soy sauce.

#### 54. Noodles in Gravy (Rad Nah)

Fresh wide rice noodles are pan-fried and then topped with snow peas, mushrooms and broccoli in a Thai gravy sauce.

#### 55. Spicy Noodles ( Pad Kee Mao)\*

Fresh wide rice noodle pan-fried with ground chili, bell peppers, onions, tomatoes and basil. Watch out, these noodles are on fire!

#### 56. Chicken Noodles (Kwaytiaw Pad Gai)

Fresh wide rice noodles pan-fried with chicken, eggs, onions, mushrooms, lettuce, and black pepper.

#### 57. Crispy Noodles in Gravy (Mee Krob Rad Nah)

Crispy egg noodles topped with bamboo shoots, mushrooms and green onions in an oyster gravy sauce.

#### 58. Curry Noodles (Khao Soi)\*

A specialty of the North, egg noodles are cooked in a red curry soup along with shallots.

### Fried Rice

<b>Choices:</b> Vegatarian/Tofu	<b>8.50</b>
<b>Chicken, Pork, Beef</b>	<b>8.95</b>
<b>Shrimp or Squid</b>	<b>9.95</b>
<b>Seafood</b>	<b>10.95</b>

#### 59. Thai Fried Rice (Khao Pad)

Fragrant jasmine rice is transformed into that Asian favorite, fried rice. This dish is your typical fried rice with eggs, green onions, tomatoes, and broccoli.

#### 60. Spicy Fried Rice (Khao PadKraphao)\*

Fried rice with eggs, fresh ground chili, onions, bell peppers, tomatoes and basil. Hotter then your average khao pad.

#### 61. Pineapple Fried Rice (Khao Pad Sapparod)

Fried rice with eggs, pineapple, raisins, cashew nuts, tomatoes, carrots onions and green peas.

#### 62. Fried Rice with Chinese Sausage (Khao Pad Kun Chiang)

Fried rice with eggs, Chinese sausage, tomatoes and onions.



## **Lunch (Served Mon-Fri 11:00AM-2:30PM)**

### **Entrees**

Served with steamed rice and soup of the day. Your choice of:

<b>Vegetarian/Tofu</b>	<b>6.95</b>
<b>Chicken, Pork, Beef</b>	<b>6.95</b>
<b>Shrimp or Squid</b>	<b>8.00</b>
<b>Seafood</b>	<b>9.00</b>

#### **1. Basil Stir-Fry (Pad Kraphrao) \***

Your choice of meat str-fried with fresh ground chili and garlic, bell peppers, onions and basil leaves.

#### **2. Fresh Ginger (Pad Khing Sod)\***

Your choice of meat stir-fried with fresh ginger strips, mushrooms, onions, bell peppers, basil leaves in a Thai chili paste.

#### **3. Sweet and Sour (Pad Priaw Waan)**

Your choice of meat stir-fried with tomatoes, cucumbers, mushrooms, onions, bell peppers and pineapple in a sweet and sour sauce. An explosion of flavors.

#### **4. Vegetables and Cashew Nuts ( Pad Cashew Nut Pak)**

Your choice of meat str-fried with bamboo shoots, mushrooms, broccoli, baby corn, onions, bell peppers and cashew nuts.

#### **5. Garlic and Black Pepper (Pad Krathiam Phrik Thai)**

Your choice of meat str-fried with fresh garlic and black pepper topped with lettuce and steamed broccoli. The aroma alone will make your mouth water.

#### **6. Chicken Over Rice (Khao Na Gai)**

Chicken with bamboo choots, onions, mushrooms, in an oyster sauce gravy over rice.

#### **7. Vegatable Combination (Pad Phak Ruam)**

Mixed vagatables stir-fried with your choice of meat.

#### **8. Chicken Cashew Nut (Pad Cashew Nut Gai) \***

Chicken stir-fried with cashew nuts, roasted chili, onions, bell peppers and water chestnuts in a sweet chili paste.

### **Curries (served with steamed rice & soup of the day)**

<b>Choices: Vegetarian/Tofu</b>	<b>6.95</b>
<b>Chicken, Pork, or Beef</b>	<b>6.95</b>
<b>Shrimp or Squid</b>	<b>8.00</b>
<b>Seafood</b>	<b>9.00</b>

#### **9. Red Curry (Gaeng Phed) \***

Eggplant, bamboo shoots, bell peppers and basil leaves in Thai red coconut milk curry.

#### **10. Green Curry (Gaeng Kheaw Waan) \***

Eggplant, bamboo shoots, bell peppers and basil leaves in Thai green coconut milk curry.

#### **11. Yellow Curry (Gaeng Garee) \***

Potatoes, carrots, onions and bell peppers in a Thai yellow coconut milk curry.

#### **12. Mussamun Curry (Gaeng mussamun) \***

Potatoes, onions and peanuts in rich-flavored mussamun cocnut milk curry.

#### **13. Panang Curry (Gaeng Panang) \***

Bell peppers, mushrooms, kaffir lime leaves and basil leaves in panang coconut milk curry.

### **Noodle and Fried Rice (served with soup of the day)**

<b>Choices: Vegetarian/Tofu</b>	<b>6.95</b>
<b>Chicken, Pork, or Beef</b>	<b>6.95</b>
<b>Shrimp or Squid</b>	<b>8.00</b>
<b>Seafood</b>	<b>9.00</b>

#### **14. Pad Thai**

This is perhaps Thailand's most famous dish. Fresh rice noodles are pan-fried with eggs, green onion, bean sprouts and tofu with a sweet and slightly sour Pad Thai sauce. Topped with ground peanuts.

#### **15. Fried Noodles (Pad See Ew)**

Fresh wide rie noodles are pan-fred with eggs and broccoli, and flavored with dark sweet soy sauce.

#### **16. Spicy Noodles ( Pad Kee Mao)\***

Fresh wide rice noodle pan-fried with ground chili, bell peppers, onions, tomatoes and basil. Watch out, these noodles are on fire!

#### **17. Noodles in Gravy (Rad Nah)**

Fresh wide rice noodles are pan-fried and then topped with snow peas, mushrooms and broccoli in a Thai gravy sauce.

#### **18. House Special Noodle Soup**

Medium sized noodles with squid, shrimp, crispy wontons, green onions, bean sprouts, cilantro and ground peanuts in a spicy and sour soup.

#### **19. Curry Noodles (Khao Soi)**

A specialty of the North, egg noodles are cooked in a red curry soup along with shallots, cilantro and pickled lettuce, and topped with crispy egg noodles. Served with a cucumber sauce.

#### **20. Thai Noodle Soup**

Medium sized rice noodles with your choice of meat, meatballs, onions and bean sprouts in a clear broth soup.

#### **21. Thai Fried Rice (Khao Pad)**

Fragrant jasmine rice is transformed into that Asian favorite, fried rice. This dish is your typical fried rice with eggs, green onions, tomatoes, and broccoli.

#### **22. Spicy Fried Rice (Khao PadKraphao)\***

Fried rice with eggs, fresh ground chili, onions, bell peppers, tomatoes and basil. Hotter then your average khao pad.

#### **23. Fried Rice with Chinese Sausage (Khao Pad Kun Chiang)**

Fried rice with eggs, Chinese sausage, tomatoes and onions.

#### **24. Pineapple Fried Rice (Khao Pad Sapparod)**

Fried rice with eggs, pineapple, raisins, cashew nuts, tomatoes, carrots onions and green peas.

### **Beverages**

Regular or Diet Soft Drinks	<b>1.25</b>
Thai Ice Tea or Thai Ice Coffee	<b>2.00</b>
Hot Tea (per person)	<b>0.50</b>
Fresh Young Coconut Juice	<b>2.00</b>

**\*Beer and Wine lists are available on tables for your convenience\***

**\*Soup is NOT included in lunch if for TO-GO\***

**\*- Indicates spiciness.**

**Please tell your server your desired level of spiciness.**



## ***Dine In & Take Out***

### **Business Hours:**

**Mon.-Thur.** 11:00-2:30, 5:00-9:30

**Fri.** 11:00-2:30, 5:00-10:00

**Sat.** 12:00-10:00

**Sun.** 5:00-9:30

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