APPETIZERS

A1. VEGETARIAN SPRING ROLLS (3 pcs.) \$5.95
Homemade fried vegetarian rolls served with Thai 54's sweet and sour sauce.

A2. VEGETARIAN DUMPLING (5 pcs.) 6.95
Steam dumplings filled with mixed vegetables served with house dipping sauce.

A3. CRISPY FRIED TOFU (6 pcs.) 5.95

Delicious tofu fried to a golden brown served with sweet and sour peanut sauce.

A4. PORK AND SHRIMP SPRING ROLL (3 pcs.) 6.95
Three homemade crisp, fried pork and shrimp rolls served with Thai 54's sweet and sour sauce.

A5. SUMMER ROLL (2 Rolls)

Two rolls filled with green leaf lettuce, fresh basil, cucumber, and shrimp accompanied with plum sauce.

A6. CRAB ANGEL (5 pcs.) 795
Fried wontons filled with crabmeat, cream cheese, onion, carrot, and scallion.

A7. THAI ANGEL WING what provided Boneless chicken wing stuff with ground pork, mushroom, onion, and glass noodle then deep fried served with sweet chili sauce.

A8. THAI DUMPLING (4 pcs.) 7.95
Ground pork and shrimp mixed with chopped water chestnuts, mushrooms, bamboo, and garlic served with chef's special sauce.

A9. SHRIMP IN BLANKET (4.pcs)

Four shrimps with ground chicken stuffing, wrapped in spring roll skin, deep fried.

A10. SATAY CHICKEN (4 pcs.)

Chicken skewers marinated in Thai spices, char-grilled, served with peanut sauce and cucumber salad.

A11. POT STICKERS (6 pcs.) 9.95

Dumplings filled with chicken and vegetables, Deep fried serve with red curry sauce.

A12. THAI 54 HOT WING (5 pcs.) 9.95
Served with celery and ranch.



Veggie Spring Rolls



Thai Angel Wing



Thai Dumpling



Papaya Salad

SALADS

SL1. HOUSE SALAD 5.95
Lettuce, cucumber, carrot, and tomatoes served with ginger dressing.

SL2. PAPAYA SALAD 9.95
Shredded green papaya, green beans, and tomatoes mixed with fresh garlic, fish sauce, lime juice, fresh chilies and topped with peanuts.

SL3. NAM TOK BEEF 12,95

Grilled Beef and seasoned with perfect blend of chilies, mint, fish sauce, and red onions.

SL4. LARB GAI 12.95
Ground chicken, red onion, green onion, cilantro, mint, ground roasted rice, and chili powder dress in lime juice dressing served on top of crispy lettuce.

SL5. BEEF SALAD

Grilled beef served on a bed of fresh romaine lettuce with red onions, tomatoes, cucumber, and lime juice spiced with Thai chili sauce.

SOUPS

Small Large
S1. TOM KHA SOUP WITH CHICKEN OR TOFU

4.95
9.95
S2. TOM KHA SOUP WITH SHRIMP
5.95
11.95

S3. TOM YUM SOUP WITH CHICKEN OR TOFU

S4. TOM YUM SOUP WITH SHRIMP

S5. TOM YUM SEAFOOD SOUP

N/A

12.95) Th

NOODLE BOWL

B1. KWAY TEOW GAI (Chicken noodle soup) 14.95
Rice Noodle with steam chicken, onion, scallion, cilantro and clear chicken broth.

B2. KWAY TEOW NEUA (Beef noodle soup) 17.95
Rice Noodle with Meatballs, Flank steak, onion, scallion, cliantro and fired garlic in Beef broth.

B3. YELLOW NOODLE BOWL 15. 95
Thin rice noodle, chicken, bean sprouts, lettuces, and fresh ginger in a yellow curry.

17.95

B4. SALMON EGGPLANT NOODLE BOWL (14-15)

Grilled salmon, thin rice noodles with eggplant and bell peppers in a red curry.



Chicken Noodle Soup





NOODLE OR RICE ENTREES

N1. PAD THAI

Known for being most popular noodle dish of Thailand, this entree uses thin rice noodles pan fried with scallions, bean sprouts, eggs and peanut.

N2. PAD SEE EW

Thai flat rice noodles sautéed with egg, broccoli, garlic, and Thai soy sauce.

N3. PAD WOON SEN

Mung bean noodles sautéed with egg, tomatoes, cabbage, onions, and scallions in our brown sauce

N4. DRUNKEN NOODLE

Stir fried Flat rice noodle with combination of green beans, tomatoes, basil, egg, onions and bell pepper.

N5. LO MEIN

Stir fried egg noodle with, carrot, cabbage, onion, bean sprouts and scallion.

N7. LAD NA
Stir fried wide rice noodle in thick gravy and broccoli.

N8. THAI FRIED RICE

Egg, white onions, peas, carrot, scallion, and your choice of meat stir fried with Thai Jasmine rice.



SEAF00D 21.45 BEEF OR SHRIMP 17.95 CHICKEN, PORK 15.95 CHOICE OF TOFU OR VEGETABLES 15-95



CURRY ENTREES

C1. YELLOW CURRY

A popular curry dish with potatoes, onion and carrots.

C2. RED CURRY

Our popular curry dish, red curry mixed with kaffir lime leaves, bell peppers, zucchini, and basil leaves.

C3. GREEN CURRY

Zucchini, green beans, napa cabbage, and bell peppers cooked in green curry

C4. MASSAMAN CURRY
Massaman curry with potatoes, onion, and cashews.



Green Curry Shrimp

STIR FRY ENTREES

E1. BROCCOLI LOVER

Fresh broccoli and mushrooms in a mild brown sauce.

E2. VEGGIE MEDLEY

A medley of broccoli, carrots, onion, baby corn, cabbage, and zucchini.

E3. GINGER & MUSHROOM

White onions, scallions, zucchini, and carrots in a ginger sauce.

E4. SPICY EEGPLANT

Eggplant stir fried with Thai chilies, garlic, basil, and bell peppers in a peppercorn

E5. SPICY CASHEW NUT

Bell peppers, garlic, onions, and cashew nuts stir fried in a spicy pepper sauce.

E6. SPICY BASIL LEAVES

Stir fry with bell peppers, onion, green beans, and basil leaves in a spicy Thai Basil

E7. PAD PRIK

Delicious combination of red and green bell peppers, onions, garlic, and straw mush rooms in a pepper sauce.

CHOICE OF TOFU OR VEGETABLES 15.95

CHICKEN, PORK 15.95

BEEF OR SHRIMP 17.95

SEAFOOD 21.95

CHOICE OF STEAMED RICE OR FRIED RICE



SPECIALTY

SE1. KA PROUD CHICKEN 17-95
Well, known as Thai street food, stirfried ground chicken, green beans, bell peppers, and basil in our spicy basil sauce saved with a fried egg.

SE2. SWEET AND SOUR CHICKEN OR TOFU 17-95
Strips of chicken breast lightly battered and deep fried with pineapple chunks, bell peppers, white onions, and tomatoes, topped with sweet and sour sauce.

SE3. VOLCANO CHICKEN OR TOFU (17-95)
Chicken breast or tofu fingers stir-fried crispy with Thai roasted chili paste and garlic sauce, served on a bed of steamed vegetable.

SE4. HOUSE FRIED RICE (Chicken, Beef and Shrimp) 18-45

SE5. THAI BASIL FRIED RICE WITH SHRIMP 18.45 en bell be

SE7. THAI BBQ CHICKEN 20.95 SE6. PINEAPPLE FRIED RICE WITH SHRIMP 18-95 fresh pineapple, onions, scallion, raisins, cashew, curry powder, and peas & carrots

Half Chicken marinated overnight in our homemade BBQ sauce, then oven roast and served

SE8. THAI 54 CRISPY CATFISH 21.95

Fried boneless Catfish Filet, topped with a Thai ginger soy sauce, and scallions

SE9. SPICY CATFISH 20.45

Fried boneless Catfish Filet, topped with a Thai spicy basil, wild ginger, and fresh. peppercorn

SE10. CRISPY CATFISH BLACK PEPPER SAUCE 21, 95
Fried boneless Catfish Filet, served with a Thai black pepper sauce on bed of steam mix

SE11. MANGO SALMON 20 . 95
Grilled salmon served with steam venetables and mango chili sauce.

SE12. KA PROUD LAMB 22.95

Fresh Lamb chops char-grilled and seasoned in Thai basil sauce with chopped bell pepper, onions, mushroom and fresh basil leaves. Very flavorful.

SE13. SPICY BASIL DUCK 21 95

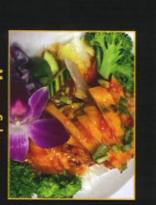
Thai crispy Duck in Thai basil sauce with chopped bell pepper, onions, mushroom, and fresh basil leaves, served on bed of broccoll and topped with crispy basil.

SE14. ROASTED DUCK WITH RED CURRY 21.95 perfect combination of pineapples, tomatoes, bell peppers, and basil leav Boneless Roasted Duck, slow cooked overnight in a red curry sauce, combined with the

SE15. SOFT SHELL CRAB WITH GREEN CURRY 22.95 Soft Shell Crabs fried to a moist fakeness, topped with shrimp in a light green, curry sauce with bell peppers, zucchini, and basil leaves.

SE16. THAI CHILI FISH (MP)

Deep fried whole red snapper served with That chili sauce.



Mango Salmon



Soft Shell Cra



Roasted Duck with Red Curry



Thai Chili Fish



Mango Sticky



Thai Custard with Sticky Rice

DESSERT

D1. MANGO STICKY RICE 8.95

D2. THAI CUSTARD WITH STICKY RICE 8,95

D3. FRIED BANANA WITH ICE CREAM 7.95

