

SMALL PLATES

Edamame 6.50

Steamed Young Soybeans Seasoned with Sea Salt

Fried Tofu 8.50

Golden Tofu with Sweet Chili Sauce and Crushed Peanut

Pastry Puffs 9.50

Minced Potato, Onion, and Chicken Served with a

Cucumber Vinaigrette

Spring Rolls 8.50

Mixed Shredded Vegetable and Glass Noodle with Sweet

Chili Sauce

Steamed or Fried Dumplings 9.50

Minced Pork, Celery, and Carrot, with a Savory Dark

Dipping Sauce

Chicken Satay 9.50

Grilled Marinated Chicken, with a Peanut Sauce and

Cucumber Vinaigrette

Moo Ping 9.50

Grilled Marinated Pork, with a Dark Sour Chili Sauce

Sanook Wings 14

Crispy Thai Wings with a Sweet Chili Dipping Sauce

Fried Calamari 14

Crispy Calamari with a Sweet Chili Dipping Sauce

Chicken Lettuce Wraps 14

Minced Chicken Braised in Traditional Thai Chili Lime Sauce,

with Crisp Romaine Lettuce

Pan-Steamed Mussels 14

In Tangy Tamarind, Chili, and Garlic, with Onion, Scallion,

Bell Pepper, Thai Basil and a Garnish of Cilantro

Soft Shell Crab with Mango 16

Mango, Pineapple, Red Onion, and Scallions Tossed in Chili
Lime Dressing and Topped with Cilantro

SOUPS

Tom Yum Shrimp 10 Chicken 8

Traditional Thai Sour and Spicy Broth with Vegetables and
Fresh Lemongrass

Tom Kha Gai 8.50

Creamy Coconut Soup with Chicken, Lemongrass, and
Mushroom

Dumpling Soup 8

Mixed-Herb Pork Dumplings in a Delicate Broth

Gaeng Jued Woon Sen 8

Glass Noodles, Minced Pork, Tofu, and Vegetables in an
Herb Broth

SALADS

Cucumber Salad 10

Sliced Cucumbers, Red Onion, and Red Bell Pepper Tossed
in a Chili Lime Herb Dressing

Sanook House Salad 7

Mixed Greens with Thai Peanut Dressing

Som Tom 12

Shredded Green Papaya and Vegetables in Chili Lime
Dressing

Yum Woon Sen 13

Glass Noodles and Minced Chicken with a Chili Lime Herb
Dressing

Larb 14

Minced Beef, Chicken, or Pork Tossed with Red Onions,
Scallions and Mint Leaves in a Chili Lime Dressing

HOUSE SPECIALTIES

Choo-Chee Scallops 28

Pan-Seared Scallops and Sautéed Vegetables in a Red Curry Reduction with Kaffir Lime

Sanook Soft Shell Crabs 28

Lightly-Battered Soft Shell Crab with Vegetables Sautéed in a Green Curry Reduction

Sanook Shrimp 24

Jumbo Shrimp in a broth and Creamy Sauce with Asparagus, Cherry Tomatoes, Baby Corn

Grilled Salmon in Garlic Sauce 26

Served in a Delicate Garlic Sauce with Mixed Vegetables

Sanook Duck 27

Roasted Duck Breast Served in a Penang Curry Reduction with Mixed Vegetables

Crab Fried Rice 28

Jasmine Rice Stir-Fry in Savory Sauce with Lump Crabmeat, Egg, Onions, Peas and Carrots

Angel Shrimp 26

Jumbo Shrimp with Angel Hair Pasta, Peas, Bell Peppers and Basil Leaves in Green Curry Reduction

Fantasy Duck 28

Roasted Half Duck Served in a Red Curry Reduction with Mixed Vegetables and Pineapple

Sassy Duck 28

Roasted Half Duck Served in a Basil Sauce with Mixed Vegetables

TRADITIONAL THAI AT TANNER

(Choice of Chicken, Pork, Beef, or Tofu. For Seafood or Duck, Add 3 Dollars)

Kow Soy 19

A Northern Comfort of Thai Egg Noodles in Creamy Coconut Curry, Topped with Crispy Noodles, Red Onion, Scallion and Cilantro

Tom Yum Noodle Soup 18

Rice Noodles, Bean Sprouts, Scallion, Cilantro and Crushed Peanut in Chili Lime Broth

Tanner Pineapple Fried Rice 19

Jasmine Rice Stir-Fried with Onion, Scallion, Tomato, Egg, Roasted Cashew, Pineapple and Raisins

Kow Padd (Thai Fried Rice) 19

Jasmine Rice Stir Fried with Egg and Mixed Vegetables in a Savory Sauce

Padd Thai 19

Rice Noodles Stir Fried with Egg, Bean Sprouts and Scallion in Tamarin Sauce

Padd Lad Naa 19

Wide Rice Noodles Pan-Fried in a Dark Sweet Soy Sauce and Topped with Baby Corn, Broccoli, Chinese Broccoli, Carrot and Shiitake Mushrooms Cooked in a Delicate Light Brown Gravy

Padd Preow Wan 19

Thai Sweet and Sour Stir-Fry with Cucumber, Tomato, Onion, Scallion, Bell Pepper and Pineapple in a House Sauce

Padd Kea Mow (Drunken Noodles) 19

Wide Rice Noodles Stir-Fried in a Garlic Chili Sauce with Egg, Mixed Vegetables and Thai Basil

Pad Se Eeuw 19

Wide Rice Noodles Stir-Fried with Egg, Carrot, Broccoli, and Chinese Broccoli

Dragon Fire Cabbage 18

Cabbage Stir-Fried with Garlic in High Heat (highly recommended without any meats)

Padd Woon Sen 19

Glass Noodles Stir-Fried with Egg, Napa Cabbage, Celery,
Onion, Carrot, Tomato and Scallion

Padd Grapow 19

Spicy Stir-Fry with Roasted Chili Paste, Onion, String Beans,
Bell Pepper and Fresh Thai Herbs

Padd Khing (Ginger Stir-Fry) 19

Stir-Fried with Ginger Root, Shiitake Mushroom, Onion,
Scallion and Bell Pepper

Padd Med Mamuang (Cashew Stir-Fry) 19

Cashews Stir-Fried with Roasted Chili and Assorted
Vegetables

Padd Prig Khing 19

Stir-Fry with Red Curry Paste, Green Beans, Thai Herbs and
Kaffir Lime Leaf

CURRY SPECIALTIES

(Choice of Chicken, Beef, Pork, or Tofu. For Seafood or Duck, Add 3
Dollars)

Gaeng Keaw Wann (Green Curry) 19

Traditional Thai Green Coconut Curry with Mixed
Vegetables

Gaeng Massamann (Massaman Curry) 19

Slow Cooked Mild Spicy Coconut Curry with Potato, Onion,
and Peanuts

Gaeng Penang (Penang Curry) 19

Medium Coconut Curry with Green Beans, Bell Pepper,
Carrots and Kaffir Lime Leaves

Gaeng Dang (Red Curry) 19

Traditional Thai Red Curry with Coconut Milk, Mixed
Vegetables and Thai Herbs

Gaeng Khua Sapparod 19

A Central Thai Dish of Mild Red Coconut Curry with
Pineapple, Tomato, Bell Pepper and Thai Basil

Lunch Specials

\$18 for 3 items or \$9 for Entree only

PICK TWO

Edamame

Spring Rolls

Fried Tofu

Tom Yum Gai

Tom Kha Gai

Dumpling Soup

House Salad

Cucumber Salad

ENTREE PICK ONE

(Choice of Chicken, Beef, Pork, or Tofu. For Seafood or Duck, Add 3 Dollars)

Padd Thai

Drunken Noodles

Pad Se Eeuw

Fried Rice

Padd Grapow

Padd Preow Wan

Green Curry

Red Curry

Penang Curry

Massaman Curry