

Appetizers

Chow Thai Sampler

A generous selection of our favorite appetizers: Thai satay, shrimp tempura, crispy spring rolls, crab cakes, and vegetable tempura. 14.95

Seafood Sampler

A sampling of seafood appetizers: tempura soft shell crab, shrimp tempura, crab and avocado spring rolls, shrimp and chicken rolls, and crispy crab rolls. 16.95

Dim Sum Sampler

A combination of our steamed and fresh appetizers: shrimp spring rolls, vegetable spring rolls, chicken spring rolls, and dim sum. 12.95

Fried Calamari

Japanese panko battered sliced calamari steak. Served with Sriracha and tamarind sauce. 8.95

Thai Satay (Chicken or Beef)

Marinated in yellow coconut curry, skewered, and grilled. Served with peanut sauce and cucumber salad. 8.95

Shrimp and Vegetable Tempura

Served with honey plum sauce. 9.95

Chow Thai Crab Cake

Crab, minced chicken, cellophane noodles, and Thai herbs. Served with honey plum sauce. 8.95

Crispy Crab Roll

Minced shrimp, chicken, and crab in a crispy tofu wrap. Served with honey plum sauce. 10.95

Sui Mai (Pork and Shrimp or Vegetarian)

Wrapped in wonton skins, steamed, and served with soy plum sauce. 6.95

Crispy Spring Rolls (Pork or Vegetarian)

Juliened vegetables and glass noodles in crispy rice paper. Served with honey plum sauce. 6.95

Crab and Avocado Spring Rolls

Blue crab, fresh avocado, tomatoes, and red onions in a crispy spring roll wrapper. With cashew dipping sauce. 8.95

Shrimp and Chicken Spring Rolls

Minced shrimp, chicken, bamboo shoots, cellophane noodles and water chestnuts in crispy rice paper wrap. Served with honey plum sauce. 6.95

Summer Rolls (Shrimp, Chicken, or Vegetarian)

Thin rice noodles, fresh basil, carrots, and lettuce served fresh in rice paper. Served with honey plum sauce. 6.95

Angel Wings

Tempura battered boneless chicken wings stuffed with cellophane noodles, water chestnuts, and minced pork. Served with cucumber salad and Thai dipping sauce. 9.95

Thai Potstickers

Minced shrimp, chicken, pork, and water chestnuts in a wonton skin. Served with Thai dipping sauce. 7.95

Edamame

Japanese soybean pods, tossed in Kosher salt. 4.50

Soups

Won Ton Soup

Pork and shrimp wonton dumplings and baby bok choy in a clear broth. 4.95

Tom Yum

Chicken and mushrooms in spicy lemongrass soup. 4.95 (tom yum shrimp 5.95)

Tom Kha

Chicken and mushrooms in spicy lemongrass & coconut milk soup. 4.95 (tom kha shrimp 5.95)

Miso Soup

Traditional Japanese soup with bonito, tofu, and vegetables. 3.95

Salads

Larb Gai

Minced chicken with Thai herbs and lime juice served atop lettuce leaves. 8.95

Seafood Salad

Shrimp, calamari, scallops, and cellophane noodles tossed in a lime herb dressing and served atop greens. 12.95

Thai Chicken Salad

Grilled chicken in greens with cucumber, cherry tomatoes, carrots, and onions in a spicy lime dressing. 8.95

Cucumber Mango Seaweed Salad

Cucumbers, mango, green papaya, and seaweed salad in greens with Thai vinaigrette. 6.95 (with tempura soft shell crab 12.95)

Green Papaya Salad

With peanuts, cherry tomatoes, and spicy lime dressing. 8.95 (with crispy beef and sticky rice 14.95 / 12.95 lunch)

House Salad

Baby greens, tomatoes, cucumber, and onions with peanut

Entrees

Sea Bass in Thai Chili Sauce

Served crispy with broccoli, asparagus, and fresh basil in spicy sauce served with steamed jasmine rice. 25.95

Miso Sea Bass

In balsamic reduction sauce served with shiitake au gratin potatoes and mango seaweed salad. 25.95

Thai Tea Sea Bass

Delicately grilled and served atop Thai tea herb sauce, shiitake au gratin potatoes, and grilled asparagus. 25.95

Mango Sea Bass

Served crispy with Thai spices, mango, and Thai basil. With coconut rice, asparagus, and broccoli. 25.95

Tempura Soft Shell Crab & Shrimp

Served atop Pad Thai noodles. 19.95

Curry Grilled Salmon

Salmon fillet in red or green curry sauce and coconut milk. served with steamed jasmine rice. 19.95

Grilled Salmon with Herb Ginger Sauce

Salmon fillet seasoned with herb and lemon peppered Asian mushrooms. Served with steamed jasmine rice. 19.95

Orange Ginger Lobster and Scallops

With Asian vegetables and Japanese Udon noodles. 28.95

Lobster in Thai Red Curry with Shrimp Tempura

Served with broccoli and steamed jasmine rice. 28.95

Shrimp and Scallop Snow Pea

With shiitake mushrooms, onions, baby corn, water chestnuts, and bell peppers in a light oyster sauce. Served with steamed jasmine rice. 16.95 / 12.95 (lunch)

White Pepper and Garlic Seafood

Shrimp, scallops, broccoli, and snow peas pan seared in garlic and white pepper. Served with steamed jasmine rice or Udon noodles. 16.95 / 12.95 (lunch)

Basil Duck

With snow peas, asparagus, bok choy, and steamed

jasmine rice. 18.95 / 14.95 (lunch)

Ginger Roasted Duck

Sliced roast duck served atop stir-fried gai lan, bok choy, and green onions in a ginger garlic sauce. Served with steamed jasmine rice. 18.95 / 14.95 (lunch)

Shrimp and Chicken Basil

Shrimp and minced chicken stir-fried in crushed garlic,

chilies, bell peppers, broccoli, and basil. Served with

steamed jasmine rice. 14.95 / 12.95 (lunch)

Panang Grilled Chicken

Whole grilled chicken breast in red curry sauce with steamed jasmine rice and spicy coconut green beans. 14.95

Cashew Grilled Chicken

Sliced grilled chicken breast, roasted cashews, and

vegetables stir-fried in light sauce. Served with steamed jasmine rice. 14.95 / 10.95 (lunch)

Citrus Beef or Chicken

With spicy green beans and Udon noodles. 15.95 / 12.95 (lunch)

Beef With Chilies and Basil

With asparagus, and broccoli in a fresh Thai basil and chili sauce. Served with steamed jasmine rice. 15.95 / 12.95 (lunch)

Nua Nam Tok (Grilled Beef Salad)

Tossed in a lime dressing with Thai herbs, chilies, mint, red onion and fresh greens. Served with sticky rice. 12.95 / 10.95 (lunch)

Moo Fei (Pork Medallions)

Sliced, grilled, marinated, and tossed with garlic, lemongrass, and herb dressing. Served atop greens with sticky rice. 12.95 / 10.95 (lunch)

Chili Mint (Chicken, Beef, Pork, or Vegetables)

With chilies, bamboo shoots, mint, garlic, and broccoli.

Served with steamed jasmine rice. 12.95 / 10.95 (lunch)

(Chili Mint Shrimp 15.95 / 12.95 (lunch))

Noodle Dishes

Pad Thai

Traditional Thai noodles, green onion, egg, bean sprouts, and crushed peanuts with shrimp and chicken. 14.95 / 10.95 (lunch)

Pad Kee Mow

Flat rice noodles with minced pork or chicken stir-fried with egg, garlic, chilies, tomatoes, bell peppers, and basil. 12.95 / 9.95 (lunch) (with shrimp 14.95 / 11.95 (lunch))

Pad Woon Sen Seafood

Cellophane noodles, shrimp, scallops, and calamari wok tossed with egg, bean sprouts, scallions, baby corn, and tomatoes. 14.95 / 12.95 (lunch)

Raad Naa (Chicken, Beef, or Pork)

Broccoli, bok choy, and Chinese broccoli in rich sauce over wide rice noodles. 12.95 / 9.95 (lunch) (Raad Na Shrimp 14.95 / 11.95 (lunch))

Pad See Iew (Chicken, Beef, or Pork)

Wide rice noodles pan-fried with egg, broccoli, baby bok choy, and bean sprouts. 12.95 / 9.95 (lunch)

(Pad See Iew Shrimp 14.95 / 11.95 (lunch))

Udon Noodle Stir-Fry

With chicken, shiitake mushrooms, bean sprouts, baby corn, green onions, baby bok choy, and Napa cabbage. 12.95 / 9.95 (lunch) (with shrimp 14.95 / 11.95 (lunch))

Big Bowl Noodle Soups

Seafood Noodle Soup

Shrimp, scallops, calamari, thin rice noodles, bean sprouts, green onions, and cilantro in clear broth. 12.95 / 11.95 (lunch)

Chicken Noodle Soup

Chicken, wide rice noodles, bean sprouts, baby bok choy, cilantro, and green onions in a clear broth. 10.95 / 8.95 (lunch)

Beef Noodle Soup

Beef, thin rice noodles, bean sprouts, cilantro, and green onions. 12.95 / 9.95 (lunch)

Duck Noodle Soup

Roast duck, egg noodles, bean sprouts, bok choy, green onions, and cilantro. 12.95

Tom Kha Noodle Soup

Thin rice noodles, chicken, straw mushrooms, galanga, lemongrass, fresh herbs in a coconut chicken broth. 10.95 / 8.95 (lunch)

Fried Rice

Pineapple Cashew Shrimp Fried Rice

With egg, roasted cashews, pineapple, shrimp, tomato, scallions, and onion. 14.95 / 12.95 (lunch)

Fried Rice (Chicken, Beef, or Vegetarian)

With egg, tomato, garlic, onions, and scallions. 10.95 / 8.95 (lunch) (with shrimp 12.95 / 10.95 (lunch))

Shrimp and Scallop Fried Rice

With egg, tomato, garlic, and scallions. 12.95 / 10.95 (lunch)

Krapow Fried Rice (Chicken, Beef, or Vegetarian)

With egg, Thai basil, chilies, minced garlic, and bell peppers. 10.95 / 8.95 (lunch) (with shrimp 12.95 / 10.95 (lunch))

Yellow Curry Fried Rice (Chicken or Vegetarian)

Wok tossed with mild yellow curry, egg, minced garlic, and scallions. 10.95 / 8.95 (lunch) (with shrimp 12.95 / 10.95 (lunch))

Curry Dishes (With a choice of steamed jasmine rice or steamed noodles.)

Roasted Duck Curry

With bell peppers and Thai eggplant in coconut milk and Thai curry sauce. 16.95 / 12.95 (lunch)

Pineapple Shrimp Curry

In Thai red curry and coconut milk. 16.95 / 12.95 (lunch)

Panang (Chicken or Beef)

Thai red coconut milk curry with basil, chilies, bell peppers, and bamboo shoots. 14.95 / 10.95 (lunch) (Panang Shrimp 16.95 / 12.95 (lunch))

Green Curry (Chicken or Beef)

With fresh Thai green chilies, coconut milk, basil, bell peppers, bamboo shoots, and Thai eggplant. 14.95 / 10.95 (lunch) (Green Curry Shrimp 16.95 / 12.95 (lunch))

Yellow Curry (Chicken or Tofu)

With potatoes, carrots, onions, and coconut milk.
14.95 / 10.95 (lunch) (Yellow Curry Shrimp 16.95 / 12.95
(lunch))

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Chow Thai Pacific Rim

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*The lunch menu is available Monday
through Friday from 11 AM to 3 PM.*

Prices and availability are subject to change without notice.