



# SIAM'S TALAY GRILLE

INN AT LOST CREEK

## Appetizers

**Crispy Spare Rib** sesame seeds, cilantro, microgreens tossed in Asian BBQ 13

⊗ **Chicken Satay** marinated grilled chicken, peanut sauce 10

**Crab Rangoon** Alaskan king crab, carrots, scallions, cream cheese, sweet chili sauce 12

**Siam's Tempura** sweet chili sauce  
Gulf Shrimp 13, Combo 12, Fresh Vegies 10

⊗ **Tuna Tataki** Yellow Fin Tuna, mixed greens, jalapeno vinaigrette, house pickled ginger, ponzu drizzle 18

**Shishito Peppers** Fried and tossed with furikake and ponzu sauce 8

**Pork Dumplings** shallots, carrots, garlic; (steamed or fried) with ginger soy 12

**Curry Puff** Handmade puff pastry with red/sweet potato and carrot curry, lightly fried with sweet chili sauce 12

## Hand Rolls

Wrapped in edible soy paper with sushi rice and butter lettuce

**Tempura Gulf Shrimp** Green apple wasabi curry sauce 7

⊗ **Steamed Alaskan King Crab** Mango, Siam's Thaiandaise sauce 7

**Tempura Soft Shell Crab** Mango, Siam's Thaiandaise sauce 7

⊗ **Yellow Fin Tuna\*** Green apple, wasabi curry sauce 7

**Crispy Duck** Green apple, basil sauce 7

**Crispy Tofu** Green apple, peanut sauce 5

**Asparagus** Green apple, Siam's Thaiandaise 5

## New Winter Feature: Choo Chee Curry

Kaffir leaves in a light coconut sauce

Whole fried fresh fish MP

Crispy Half Duck 30

Yellow Fin Tuna 28

## Orchid Lettuce Wraps

Served in butter lettuce with red pepper threads, green apple, mango salsa with a seaweed salad garnish

**Crispy Yellow Fin Tuna\*** 7

⊗ **Grilled Gulf Scallop\*** 7

⊗ **Gulf Shrimp** 7

⊗ **King Crab Salad** 7

**Fried Tofu** 6

## Steamed Buns

Warm bun served with house hoisin, cucumber sangchae, scallions

**Butter Poached Alaskan King Crab** 7

**Tempura Soft Shell Crab** 7

**Grilled Elk\*** 6

**Siam's Crispy Duck** 6

**Shiitake Mushroom** 5

## Traditional Thai

⊗ **Pad Thai** stir fried thin rice noodles, bean sprouts, egg, scallions, peanuts

⊗ **Pad Si Ew** stir fried flat rice noodles, egg, carrots, broccoli, dark soy sauce

⊗ **Pad Ped** stir fried red & green bell peppers, green peppercorns Kaffir lime & basil leaf in a light curry coconut sauce

**Drunken Noodles** stir fried rice noodles, egg, onions, tomatoes, red & green peppers, bamboo shoots, Thai basil

**Thai Fried Rice** stir fried rice, egg, onions, tomatoes, snow peas

⊗ **Peanut Stir Fry** broccoli, green beans, Napa cabbage, red & green peppers, mushrooms, tomatoes, carrots, peanut sauce

**Lime Chili Stir Fry** green beans, tomatoes, carrots, red & green peppers, mushrooms, Napa cabbage, broccoli, fresh lime

⊗ **Red Curry** bamboo shoots, red peppers, kaffir lime leaves, Thai basil, coconut milk

⊗ **Green Curry** green peppers, Thai basil, bamboo shoots, green beans, kaffir lime leaves, coconut milk

⊗ **Yellow Curry** bananas, red peppers, onions, coconut milk

⊗ **Massaman Curry** roasted peanuts, carrots sweet and Russet potatoes, onions, coconut milk

⊗ **Panang Curry** carrots, green beans, coconut milk

⊗ **Jungle Curry** red & green peppers, green beans, basil, baby corn, mushrooms (does not contain coconut milk)

ALL TRADITIONAL THAI MAIN COURSES INCLUDE A CHOICE OF THE FOLLOWING:

Siam's Crispy Half Duck 33

Tempura Fried Soft Shell Crab 32

Wild Gulf Shrimp 27

Snake River Farms Kobe Beef\* 27

Gulf Scallops\* 28

Boulder Natural Chicken 25

Organic Tofu (Steamed or Fried) 20

Mixed Vegetables 17

## Soups

⊗ **Tom Kha** coconut galangal soup, shiitake mushroom, scallion  
cup 7 pot 17

⊗ **Tom Yum** shrimp paste, lemongrass, chili flake, cilantro, scallion, mushroom  
cup 7 pot 17

with your choice of:

**Organic Tofu:** cup +1 pot +2

**Boulder Natural Chicken:** cup +2 pot +4

**Gulf Shrimp:** cup +3 pot +5

**Seafood (shrimp and scallop)**

Cup 4 pot +6

⊗ **Miso Soup** wakame, scallions, tofu, mushroom cup 6 pot 15

## Contemporary Thai

**Pad Ka Prow** Siam's crispy half duck, basil sauce, broccoli, baby carrots, Thai basil 33

⊗ **Panang Short Rib** panang braised beef, carrots, asparagus, Frangelico parsnips 28

**Curry BBQ Burger** Snake River Farms Kobe Beef, tempura onion rings, aged white cheddar, brioche bun, served with tempura vegetables and choo chee curry sauce \* 18

⊗ **Scallops** grilled, soy sautéed green beans five spice ginger sweet potato puree\* 27

⊗ **Lobster** two grilled Maine lobster tails, Frangelico parsnip puree, asparagus, brown butter ponzu sauce 30

⊗ **Elk** tamarind marinated elk short loin, Togarashi rice noodles, Napa cabbage, apple kimchi sauce\* 32  
add 4 oz. lobster tail 14

## Salads

**Talay's House Salad** mixed greens, tomatoes, red onions, cucumbers, crispy wontons, soy sesame vinaigrette 6

**Yum Seafood** scallop and shrimp cakes, mixed greens, mint, cilantro, cucumber, fried avocado, crispy shallots, pickled pineapple, chili garlic vinaigrette 12



⊗ Indicates gluten free.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions\*