

# THAI STARTERS

1. **NAM TOK**  8.95  
Juicy charcoal-grilled beef "Thai's Weeping Tiger" with tasty-tangy-chili-lime juice mints and onions...so good even Tiger weeps for more
2. **SATAY** 8.50  
Thai favorite of skewered chicken with a smooth marinated to delicate flavor, then grilled and accompanied by our trademark peanut dipping sauce
3. **LARB**  8.50  
Favorite choices of minced chicken *OR* pork with fresh lime juice, ground herbs, red onions, scallions, crushed dried roasted peppers and mints, bedded on lettuce leaves for the wrap
4. **NHAM SOD**  8.50  
Cooked minced chicken *OR* pork tossed with young wild ginger and lime-peanuts, touch of Thai spices, red onions and spring onions
5. **COURTSIDE THAI DUMPLINGS** 7.95  
Famous steamed Thai dumplings known as "Ka Nom Jeeb" with shrimp, crabmeat and chicken topped with fine sweet soy sauce, fried garlic and sprig of cilantro
6. **SUMMER ROLLS** 7.95  
Fresh soft rolls of rice papers wrapped with crisp green lettuce, noodles and cooked shrimp with Chef ground peanuts-hoisin sauce
7. **SPRING ROLLS** 5.95  
Seasoned mixed of vegetables with shiitake mushrooms and vermicelli clear noodles in fried golden brown crispy rolls with sour'n sweet sauce
8. **COURTSY ROLLS** 7.95  
Courtside Thai Cuisine's Chef original fried rolls stuffed with seasoned chicken, pork, noodles, taro, carrots dried mushrooms and light chili-garlic sauce
9. **JUMBO SHRIMP ROLLS** 8.50  
Fresh shrimp with finely chop spice wrapped in thin flour skins, perfectly fried and served with the dip
10. **BITES OF CALAMARI** 8.95  
Popular beer-battered, deep-fried tender slices bites of calamari to perfection good match with world-renowned Thai Singha Beer
11. **THAI SUN-DRIED BEEF** 8.95  
Sliced strips of flank steak marinated in herbs and coriander, dried in Thai old-method of "single-sunny sun" fried to tender-crisp and presented with yummy sweet sticky rice
12. **TOD MON PLA** 8.95  
Traditional Thai fish cakes with cod, curry paste, string beans. Kaffir lime leaves, fried and served with fresh cucumber-onions-peanuts relish

13. **KIEW GROB** 8.50  
Chef crunchy crispy fried stuffed "Thai Kiew" wontons...perfect to start the meal served with sweet and sour-mustard sauce
14. **TORNADO TOFU** 7.95  
Appetizing white soft tofu cut in triangle shape and deep-fried to golden crispy with dip sauce of sweet'n sour crushed peanuts
15. **FAIRFAX BLOCKS** 8.50  
House specialty of blended minced seafood and crabmeat lay in beancurd skins rolled, steamed, cut to size and fried to golden brown
16. **ANGEL'S WINGS** 8.95  
Thai styled flipped inside out Chef chicken wings stuffed with crabmeat, shrimp, fresh shiitake mushrooms, clear noodles, steamed and then herbs-battered fried

# CLASSIC SOUPS

1. **TOM YUM** 

Top-selling Thai spicy lemongrass soup with mushrooms, onions and cilantro  
Please choose your favorite choices of:

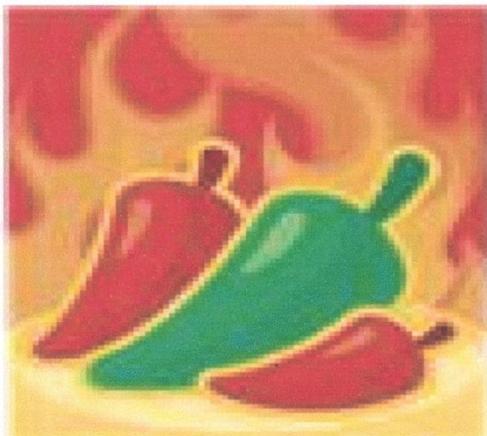
SHRIMP :	TOM YUM GOONG	6.50
CHICKEN :	TOM YUM GAI	5.95
SEAFOOD:	TOM YUM TALAY	6.95
VEGGIES :	TOM YUM JAY	5.95
2. **TOM KHA**

Taste-bud awakening Thai galanga-coconut milk soup with onions-mushrooms  
Please choose your favorite choices of:

SHRIMP :	TOM KHA GOONG	6.50
CHICKEN :	TOM KHA GAI	5.95
SEAFOOD :	TOM KHA TALAY	6.95
VEGGIES :	TOM KHA JAY	5.95
3. **TOFU & VEGGIES SOUP** 5.50  
Soft white tofu with selected seasonal mixed vegetables in light veggies broth
4. **CHEF WONTON SOUP** 5.50  
Thai soft wontons stuffed with minced shrimp and pork in delicious clear broth with ground pure white pepper and scallions
5. **THAI JASMINE RICE SOUP** 5.50  
Chicken and Thai jasmine rice soup with scallions and cilantro in succulent broth
6. **COURTSIDE MILKY SOUP**  6.95  
Sea scallops and shrimp in Thai coco-chili broth with fresh asparagus, tomatoes, lemongrass and lime leaves

## HEALTHY SALADS

1. COURTSIDE THAISALAD 6.95  
Chef's touch of seasonal mixed fresh greens decorated with cucumber, red onions and cherry tomatoes  
Please ask for your delicious choice of dressings
2. CUCUMBER SALAD 6.95  
Chilled fresh sliced of cucumber and red onions with house clear vinaigrette topped with young coriander
3. THAI PAPAYA SALAD 🌶️ 7.95  
Julienned Thai green papaya tossed with fresh chili peppers-lime juice, sliced local-grown string beans, cherry tomatoes and roasted peanuts
4. THAI NOODLES SALAD 🌶️ 8.95  
Cooked clear&thin noodles with shrimp and chicken tossed with lemon-peppers, roasted whole peanuts, shredded carrots, red onions and scallions
5. GRILLED BEEF SALAD 🌶️ 9.50  
Marinated grilled beef to juicy taste and mixed with greens, tomatoes, cucumber, cilantro, spring onions, red onions and chili-lime
6. GRILLED SHRIMP&MANGO SALAD 🌶️ 9.50  
Fresh jumbo shrimp grilled and mixed with lemon-roasted chili pepper-lime dressing, exotic mango, lemongrass, red onions, scallions and mint leaves
7. GOURMET CALAMARI SALAD 🌶️ 9.50  
Delicacy calamari in lemon-chili peppers and cherry tomatoes in fresh greens, onions and shallots
8. ROASTED DUCK SALAD 🌶️ 9.50  
Slices of Chef boneless honey roasted duck tossed with Thai lemongrass and tasty red chili paste, mints, slices carrots, scallions, red onions and cashew nuts
9. SUPREME SALAD 🌶️ 9.50  
Assorted of shrimp, sea scallops, calamari and mussels in garlic-pepper-lime sauce, julienned carrots and onions bedded on Chef fresh green salad



## THE FAVORITES

1. RAMAYANA 🌶️ 15.95  
Courtside Thai's signature curried-peanut sauce sautéed with tender chicken bedded on steamed spinach and topped with fried shallots
2. PED GRA PROW GROB 🌶️ 15.95  
Boneless honey roasted duck battered fried to crispy perfect then sautéed with white onions, fresh Thai hot peppers, garlic and basil leaves
3. THE SEA OF LOVE 🌶️ 15.95  
Sautéed jumbo shrimp and sea scallops in red roasted pepper sauce with onions, spring onions, sweet red peppers and cashew nuts
4. GAE GRA TIEM PRIK TAI 15.95  
Tender slices of lamb in pure ground white peppers and garlic sauce bedded on steamed seasonal vegetables and topped with crushed fried garlic
5. PLA MA MUANG 🌶️ 17.95  
Chef rainbow trout sealed in the fresh flavor with succulent peppers-lime and julienned mango, cashew nuts, shallots and cilantro
6. GAI PAD SARM ROD 🌶️ 14.95  
Battered fried marinated chicken sautéed with Chef Thai Three-Flavored sauce – sour-sweet'n spicy !!! served with steamed vegetables and Jasmine rice
7. COURTSIDE CATFISH 🌶️ 16.95  
Top-selling dish of spicy crispy catfish filets topped with red curry-basil sauce, rhizome and fresh peppers
8. TALAY PAD HED HOM 16.95  
Sea scallops and jumbo shrimp sautéed with tender fresh shiitake mushrooms, young zucchini squash in garlic sauce
9. GRA REE RUAM MIT 🌶️ 16.95  
Shrimp, chicken and scallops in Thai yellow curry with potatoes and onions, touch of coconut milk served with cucumber-shallots vinaigrette
10. PED OB KANA 16.95  
Well-prepared Thai styled boneless duck breast bedded on steamed crisp green Thai broccoli topped with delicate sauce and dip
11. PAD THAI TALAY 16.95  
Thai cuisine most favorite noodles with sea scallops, shrimp and calamari, dried red beancurd, spring onions, fresh beansprouts, eggs and crushed roasted peanuts
12. GUEY TEOW TANG TAEK 15.95  
Bangkok street noodles dish of chicken and shrimp, eggs, broccoli, beansprouts, spring onions and fresh soft-wide-rice noodles in delicious seasonings

## FAMOUS COURTSIDE ENTREES

*In these marvelous featured main courses at CourtSide, you can create your meal Lunch/Dinner with authentic Chef recipes and your favorite choices of:*

**CHICKEN, BEEF, PORK OR TOFU** 10.95 / 13.95  
**JUMBO SHRIMP** 12.95 / 15.95

1. PAD GRA PROW 🍴  
Sautéed with spicy Thai hot peppers, onions, fresh crushed garlic and garden basil leaves
2. PAD KHING  
Young wild ginger, mushrooms strips, peppers, onions and spring onions
3. PAD PAK  
Selected healthy fresh mixed seasonal vegetables and a touch of garlic
4. PAD MA KEA GRA PROW 🍴  
Tender Thai eggplants with peppers-bean sauce, basil and hot chilies
5. PAD PRIK KHING 🍴🍴  
Red chili-pepper-ginger paste and string beans with Kaffir lime leaves
6. PAD MED MA MUANG  
Crunchy cashew nuts, garlic, carrots, celery, white onions and scallions
7. PAD PREOW WAN  
Chef Thai sweet and sour sauce, pineapple, onions, spring onions, tomatoes and cucumber
8. PAD GRATIEM PRIK TAI  
Pure ground white pepper and fresh ground garlic accompanied by steamed vegetables
9. PAD PRIK SOD 🍴  
Sautéed with fresh slices of hot Thai peppers onions, spring onions and chili-garlic
10. PAD NAM MON HOI  
Light fresh oyster sauce and broccoli florets with sautéed crushed garlic cloves
11. PAD NAM PRIK POW 🍴  
Succulent roasted red pepper chili sauce, onions, scallions and cashew nuts
12. PAD PAH HORAPA 🍴🍴  
Savory wild red chili sauce with zucchini squash, bamboo shoots, greenbeans, eggplants and basil

## ON THE GRILL

1. GRILLED SALMON 16.95  
CourtSide famous grilled sockeye salmon fillets wrapped in Thai banana leaves served with steamed veggies, lemon-peppers dip and Jasmine rice
2. GRILLED PORK TENDERLOINS 16.95  
Sizzling grilled pork tenderloins to juicy perfection accompanied by fresh mixed greens and garlic-chili dipping sauce
3. GRILLED SHRIMP 17.95  
Jumbo shrimp marinated to taste and grilled to tender perfect with mixed cucumber-onions vinaigrette
4. GRILLED CHEF'S SEAFOOD 18.95  
Chef grilled platter of fresh sea scallops, jumbo shrimp and mussels with vegetables and tangy lime-garlic-peppers sauce
5. GRILLED SURF&TURF 19.95  
CourtSide combination grilled plate of marinated jumbo shrimp bedded on char-grilled pork tenderloin with Chef steamed rice noodles and dipping

## CATCH OF THE COURT

*At CourtSide, we believe that eating Thai will live healthier and eating fish will live longer*

*Please pick your favorite catch then mix and match with your favorite sauces of:*

- 🍴 Spicy Peppers-Basil sauce 🍴
- 🍴 Wild Ginger & Onions Sauce
- 🍴 Thai Three-Flavored Sauce 🍴
- 🍴 Fresh Veggies'n'Garlic Sauce
- 🍴 Thai Curry & Coconut Milk Sauce 🍴

1. TILAPIA 15.95
2. CATFISH 16.95
3. RAINBOW TROUT 17.95
4. ROCKFISH Market Price
5. WHOLE FLOUNDER Market Price
6. SOFT SHELL CRABS Market Price



## FRESH SEAFOOD

LUNCH 12.95 / DINNER 16.95

1. **TALAY PAD GRA PROW** 🌶️  
Fresh shrimp, sea scallops, calamari and mussels in Chef spicy-delicious Thai pepper-garlic sauce, onions and fresh basil leaves
2. **TALAY PAD KHING SOD**  
Succulent seasonings of assorted fresh seafood with fresh young wild ginger, strips black mushrooms, onions and spring onions
3. **TALAY PAD PAK**  
Seafood combinations sautéed with Chef selected mixed seasonal vegetables and a touch of garlic
4. **PAD POH TAEK** 🌶️  
Thai savory fresh red chili sauce with scallops, shrimp, mussels and calamari, Thai basil, rhizome and peppers
5. **COURTSIDE CALAMARI** 🌶️  
Popular crispy battered-fried calamari sautéed with white onions and peppers-basil sauce .yummy
6. **PRIK KHING TALAY** 🌶️🌶️  
Jumbo shrimp, sea scallops, calamari and mussels in red chili-ginger-Kaffir lime sauce with greenbeans and fresh hot peppers
7. **TALAY PONG GRA REE**  
Shrimp, sea scallops, calamari and mussels sautéed in fragrant Thai recipe yellow cream sauce with celery, carrots, onions and spring onions
8. **PREOW WAN TALAY TOD**  
Beer-battered fried sea scallops and shrimp bedded on Chef Thai sweet and sour sauce with pineapple and selected vegetables
9. **TALAY PAD KANA**  
Mixed seafood combinations sautéed with crisp green good fiber Chinese broccoli, broccoli and fresh shiitake mushrooms

## OUR CHEF CREATIONS

1. **TALAY OB WOONSEN** 16.95  
Sea scallops and shrimp sautéed with clear vermicelli noodles seasoned with touch of wild ginger, celery, shiitake mushrooms, napa and spring onions
2. **PED GROB HOM SOD** 15.95  
Crispy fried Chef boneless duck sautéed with fresh white onions, strips black mushrooms, spring onions and a touch of garlic
3. **MA KEA CHAO WANG** 🌶️ 15.95  
Sautéed jumbo shrimp and chicken in succulent sweet red pepper sauce with hints of fresh Thai tamarind bedded on Chef lightly fried eggplants and cilantro
4. **CHAO JOM SARM CHAN** 🌶️ 16.95  
Dish for the King, this heavenly royalty Thai recipe of prepared pork belly sautéed with sweet white onions and fresh garden peppers, crushed garlic and basil leaves
5. **GRA TONG TALAY** 🌶️ 17.95  
Thai old recipes of simmered shrimp, sea scallops, mussels and calamari in red curry sauce, fresh coconut milk and basil-lime leaves served in steamed Thai banana leaves basket and Jasmine rice
6. **GAE PAD PAH** 🌶️ 16.95  
Tender slices of lamb in Thai wild jungle chili sauce with fresh long eggplants, string beans, zucchini, bamboo shoots, rhizome roots and basil leaves
7. **GOONG KUA TA-KRAI** 15.95  
Chef beer-battered fried jumbo shrimp sautéed with Thai lemongrass, sweet red onions and scallions, crushed garlic and crunchy cashew nuts
8. **PLA PRIK KHING** 🌶️ 16.95  
CourtSide popular crispy catfish fillets sautéed with local-grown string beans in tangy Thai red ginger-chili sauce with hot peppers and Kaffir lime leaves
9. **GAENG SAPPAROS** 🌶️ 16.95  
Chef classic Thai pineapple red curry with chicken, jumbo shrimp and sea scallops, fresh hot peppers, cherry tomatoes, basil and young coconut milk
10. **GUEY TEOW BANGKOK** 15.95  
Our creation of Chef "Guey Teow"--flat wide rice noodles with selected fresh mixed vegetables, shrimp, chicken and eggs in aroma Thai seasonings
11. **TALAY GRA TIEM GROB** 16.95  
Sea scallops and jumbo shrimp sautéed in Chef pure white pepper and crushed garlic bedded on steamed broccoli florets

# THAI CURRY

*Our Chef proudly presents  
exquisite traditional  
Thai curry  
with your favorite choices of*

**CHICKEN, BEEF, PORK OR TOFU** 10.95 / 13.95  
**JUMBO SHRIMP** 12.95 / 15.95

## 1. GAENG PHED 🌶️

Classic Thai red chili curry paste with peppers, young bamboo shoots, coconut milk and basil

## 2. GAENG GRA REE 🌶️

Aroma Thai yellow curry paste with potatoes, onions in coconut milk served with cucumber relish

## 3. GEANG KEOW WAN 🌶️🌶️

Hot and spicy green pepper chili curry paste with Thai eggplants, basil leaves and coconut milk

## 4. GAENG PANANG 🌶️🌶️

Rich, strong zesty Thai curry with a touch of coconut milk, peppers and Kaffir lime leaves

## 5. GAENG MASAMAN 🌶️

Thai peanuts flavored chili curry paste with potatoes, onions and coconut milk

## 6. GAENG PAH 🌶️🌶️

Old Siam "Jungle Curry" and the only non-coconut milk curry here, dare to try it with Thai herbs, spices, leaves, fresh chilies and selected vegetables

LUNCH 12.95 / DINNER 15.95

## 7. DUCK RED CURRY 🌶️

Top Thai dish of boneless duck in pineapple red curry, tomatoes, grapes, basil leaves and fresh coconut milk

## 8. LAMB YELLOW CURRY 🌶️

Tender slices of lamb in fragrant Thai yellow curry with potatoes and onions, touch of coconut milk served with cucumber-shallots vinaigrette

## 9. CHEF SEAFOOD PANANG 🌶️🌶️

Sea scallops, shrimp, calamari and mussels in Thai panang chili paste and coconut milk with slices of hot peppers and Kaffir lime leaves

# NOODLES AND RICE

LUNCH 10.95 / DINNER 13.95

## 1. PAD THAI

Thai cuisine most famous noodles with choices of SHRIMP or CHICKEN with eggs, dried red beancurd, spring onions, fresh beansprouts and crushed roasted peanuts

## 2. PAD WOONSEN

Sautéed SHRIMP or CHICKEN with vegetables, eggs, vermicelli clear noodles in Chef seasonings

## 3. PAD SEE EW

Soft wide rice noodles seasoned with your choices of CHICKEN, BEEF, PORK OR TOFU broccoli florets, Thai broccoli and eggs

## 4. THAI LARD NA

Sautéed CHICKEN, BEEF, PORK OR TOFU with Thai gravy sauce and broccoli bedded on stir-fried wide rice noodles

## 5. THAI DRUNKEN NOODLES 🌶️

Fiery well-known Thai peppers-garlic spicy noodles with string beans, tomatoes and basil Choices of CHICKEN, BEEF, PORK OR TOFU Choice of SEAFOOD 12.95 / 14.95

## 6. THE MAMA BOWL 9.95 / 12.95

Specialty Thai noodles in Chef big bowl and succulent broth with chicken and jumbo shrimp, scallions and cilantro topped with crispy fried wontons

## 7. THAI SHIITAKE NOODLES 10.95 / 13.95

Chef wide-rice noodles in light seasoning of fresh shiitake mushrooms, chicken, shrimp, spring onions and eggs bedded on crisp lettuce

## 8. KAO PAD

Courtside Thai fried rice with eggs, peas&carrots, tomatoes, onions and spring onions with

Choices of CHICKEN, BEEF, PORK OR TOFU

CRABMEAT, SHRIMP OR SEAFOOD 12.95/15.95

## 9. KAO PAD GRA PROW

Delicious spicy and hot Thai basil fried rice with string beans and tomatoes with your favorite Choices of CHICKEN, BEEF, PORK OR TOFU Choice of SEAFOOD 12.95 / 15.95

## 10. KAO PAD SAPPAROS 12.95 / 15.95

CourtSide Thai classic pineapple fried rice with jumbo shrimp and chicken, eggs, peas, carrots, tomatoes, raisins, onions, spring onions and cashew nuts

## VEGETABLES

LUNCH 8.95 / DINNER 11.95

### 1. PAD KANA

Fresh crisp healthy high fiber Thai green broccoli sautéed with crushed garlic-bean sauce

### 2. PAD MA KEA YAO 🍴

Tender Thai sweet long eggplants with peppers-garlic sauce and fresh basil leaves

### 3. PAD PAK RUAM MIT

Seasonal fresh mixed vegetables in delicate sauce and a touch of garlic

### 4. PAD PAK KHOM

Fresh green spinach sizzling in high heat and crushed cloves of garlic

### 5. PAD TUO NGOG

Lightly fried tofu and fresh beansprouts in Light soy and spring onions

### 6. PAD GRA PROW JAY 🍴

Thai peppers and garlic sauce mixed with sautéed fresh vegetables and garden basil leaves

LUNCH 10.95 / DINNER 13.95

### 7. GAENG PAK 🍴

Seasonal mixed vegetables in Thai red curry with basil and young coconut milk

### 8. PAD THAI PAK

Famous Thai noodles with selected vegetables dried beancurd, eggs, beansprouts, scallions and peanuts

### 9. PAD KEE MAO JAY 🍴

Thai drunken noodles with chili-pepper sauce, veggies, tomatoes, greenbeans and basil leaves

### 10. KAO PAD PAK

Thai styled fried rice with fresh vegetables peas and carrots, eggs, onions and scallions

### 11. KAO PAD GRA PROW PAK 🍴

Hot and spicy Thai basil fried rice with Chef selected fresh mixed vegetables

## SIDE ORDERS AND DESSERTS

1. STEAMED JASMINE RICE	1.00
2. SWEETENED STICKY RICE	3.00
3. COURTSIDE FRIED EGGS	4.00
4. STEAMED NOODLES	4.00
5. STEAMED VEGGIES	4.00
6. SWEET STICKY RICE AND FRESH MANGO	7.95
7. FRIED BANANA AND VANILLA ICECREAM	7.50
8. FRESH MANGO AND ICECREAM	7.50
9. THAI STICKY RICE AND ICECREAM	7.50

## THANK YOU

We hope you'll find our foods with a unique blend of particular tastes: hot, spicy, sour, sweet, and fine highlighted with lemongrass, lime and touch of coconut milk. A large number of herbs, spices, leaves, roots and even flowers are delicately used to bring out the full flavor, aromatic quality and vitality in our foods.

We've attempted to present a balanced representation of authentic Thai dishes and hope you'll enjoy the experience of Thai cuisine and return to "work your way" through our extensive menu soon and often.

Yet another unique characteristic of our place is our people. Our knowledgeable, gentle and caring staff will be serving you with Courtyard Thai's signature service that always comes straight from the heart.

Thank you for dining with us at Courtyard Thai Cuisine, "The Supreme Taste of Thai"  
We appreciate your visit and patronage.

Again, thank you from our family to yours

