

Dinner Menu

Thai Tapas

Fresh Summer Rolls - Fried Tofu or Shrimp <i>Gluten Free Option Upon Request</i>	7/8
<i>Rice paper wrapped around rice vermicelli noodles, cucumber, carrots, sweet Thai basil and mixed greens served with sweet and sour sauce</i>	
Spring Rolls	7
<i>Chopped cabbage, silver noodles and carrots wrapped in spring roll pastry and deep fried, served with sweet and sour sauce</i>	
Buddha Dumplings	7
<i>Steamed chicken pot stickers served with mild green curry sauce and topped with parmesan cheese</i>	
Steamed Thai Dumplings	8
<i>Filled with minced pork and shrimp served with sweet soy vinaigrette</i>	
Chicken Satay	8
<i>Cumin herb marinated chicken on skewers, served with peanut sauce and cucumber salad</i>	
Moo Ping	8
<i>Pork skewers marinated in honey herbs, served with sweet and sour sauce and cucumber salad</i>	
Kung Gra Bog	8
<i>Wonton wrapped marinated whole shrimp, deep fried and served with sweet and spicy aioli sauce</i>	
Golden Triangle	8
<i>Panko wontons filled with scallops, shrimp, imitation crab and scallions, deep fried and served with sweet and spicy aioli sauce</i>	
GF Fried Calamari	8
<i>Tempura Tapioca breaded calamari, deep fried and served with white wine cilantro sauce and sweet and sour sauce</i>	
GF Golden Tofu	7
<i>Medium firm tofu, deep fried and served with sweet and sour sauce and crushed peanuts</i>	

Chalit's Greens

Tofu Salad or Full Moon Salad	
<i>Romaine lettuce, sliced cucumbers, tomatoes and shaved carrots with a ginger soy vinaigrette dressing</i>	
<i>Fried medium firm tofu</i>	9
<i>Grilled shrimp</i>	13
*Larb traditional Thai salad served warm (fried tofu, chicken or shrimp)	13
<i>Traditional Thai spicy salad with chili lime dressing, rice powder, scallions, cilantro, and red onions</i>	
*Silver Noodle Salad	14
<i>Served warm with chicken, shrimp, scallions, cilantro, red and white onion and glass noodles tossed in chili lime dressing</i>	
*Tiger Beef Salad	14
<i>Romaine lettuce topped with grilled top sirloin, sliced cucumbers, tomatoes, and shaved carrots, with Thai salsa dressing consisting of scallions, rice powder, cilantro, red onions, and tomatoes</i>	
*Papaya Salad <i>Gluten Free Option Upon Request</i>	
<i>Romaine lettuce, green beans, grape tomatoes, carrots and shredded young papaya muddled with a hot chili-lime dressing and topped with marinated grilled shrimp</i>	14

Chalit's House Specials

- Thai BBQ Chicken** 16
Half chicken marinated in Thai herbs, served with sweet and sour sauce and cucumber salad. Choice of Jasmine white rice or Chalit's style brown rice.
- Grilled Thai Waterfall – Beef or Pork** 16
Thin sliced sirloin or pork marinated in Thai herbs, grilled and served with roasted tomato garlic puree sauce and cucumber salad. Served with Jasmine white rice or Chalit's style brown rice
- Kao Pad Prik Pao** 18
Chili oil seasoned rice pan fried with egg, shrimp, lump crab meat, cashew nuts, onions, green peas, red bell peppers, and carrots. Served with Jasmine white rice or Chalit's style brown rice (add \$1).
- GF *Crispy Catfish Cha Cha** 18
Tapioca breaded fillets deep fried and topped with house special blend of red curry sauce, served with steamed vegetables and Jasmine white rice or Chalit's style brown rice
- GF Seafood Pad Thai** 20
Shrimp, squid, and scallops tossed in a bowl of silver noodles, sautéed with a sweet tamarind seasoning, egg, bean sprouts, carrots, scallions Topped with crushed peanuts and fresh lime
- Broiled Chilean Sea Bass** 25
Set over baby bok choy, shiitake mushrooms, and fresh ginger in a brown soybean sauce, served with wasabi sesame soy sauce on the side. Choice of Jasmine white rice or Chalit's style brown rice
- Homemade Curries**
Served with Jasmine white rice or Chalit's style brown rice
- Choice of one: chicken, beef, pork, fried tofu, vegetables** 14
- Choice of one: shrimp, scallops, squid** 17
- GF *Panang Red Curry**
Red curry sauce with coconut milk base. Green peas and red bell peppers, served with steamed broccoli, cabbage, and carrots
- GF *Yellow Curry (Kang Karee)**
Yellow curry sauce with coconut milk base. Potatoes and carrots served with steamed broccoli, cabbage, and carrots
- GF **Green Curry (Kang Kiew Wan)**
Green curry sauce with coconut milk base. Eggplant, bamboo shoots, red bell peppers, and sweet Thai basil, served with steamed broccoli, cabbage, and carrots

PLEASE SHARE IF YOU HAVE ANY FOOD ALLERGIES OR DIETARY RESTRICTIONS

Traditional Noodles

Choice of one: beef, pork, chicken, fried tofu, vegetables 14

Choice of one: shrimp, scallops, squid 17

GF Pad Thai (national dish of Thailand)

Thin rice noodles sautéed in tamarind seasoning, egg, bean sprouts, carrots, scallions, and topped with crushed peanuts and fresh lime

Pad See You

Flat rice noodles sautéed in sweet soybean sauce with egg, bean sprouts, and Chinese broccoli

Rad Nah

Pan fried flat rice noodles topped with house gravy and soybean paste with Chinese broccoli

*Pad Kee Mao (drunken noodle)

Flat rice noodles sautéed in spicy chili sauce with paprika, a mix of fresh daily vegetables, Thai chilies, bean sprouts, red bell peppers, bamboo shoots, and sweet Thai basil

Singapore Noodle

Pan fried flat rice noodles with cumin curry powder, egg, scallions, bean sprouts, topped with crushed peanuts

Pad Woon Sen

Silver noodles sautéed in sweet soybean sauce with egg, onion, cabbage, carrots, scallions, and tomatoes

Hot and Spicy Wok

Served with Jasmine white rice or Chalit's style brown rice

Choice of one: chicken, beef, pork, fried tofu, vegetables 14

Choice of one: shrimp, scallops, squid 16

*Roasted Cashews and Chilies

Sautéed dried chilies with cashew nuts, scallions, and onions served over steamed broccoli, cabbage, and carrots

*Sliced Chilies and Sweet Thai Basil (Pad Krah Pow)

Sautéed fresh chilies, garlic, red bell peppers, onions, and sweet Thai basil served over steamed broccoli, cabbage, and carrots

*Spicy Garlic and Black Pepper (Kra Thiem)

Sautéed roasted garlic, onions, steamed cabbage, broccoli, and carrots, topped with fried garlic and fresh cilantro

*Prik King Sauce and String Beans

String beans served with a blend of house red chili sauce and dried roasted chili paste

Fresh Ginger and Mushrooms (Pad King Sod)

Sautéed fresh ginger, mushrooms, red bell peppers, scallions, onions, and sweet soybean sauce over steamed cabbage, broccoli, and carrots

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Thai Stir Fry *Gluten Free Options Upon Request*

Served with Jasmine white rice or Chalit's style brown rice

Choice of one: chicken, beef, pork, fried tofu

13

Choice of one: shrimp, scallops, squid

15

Mixed Vegetables

Green cabbage, baby bok choy, green beans, carrots, broccoli, asparagus, Chinese broccoli, and bean sprouts in garlic brown sauce

Broccoli and White Garden Mushrooms

Sautéed fresh broccoli and white garden mushroom in garlic brown sauce

Fresh Asparagus and Black Shiitake Mushrooms

Sautéed fresh asparagus and shiitake mushrooms in garlic brown sauce

***Chinese Broccoli and Roasted Chili Pepper**

Sautéed Chinese broccoli with dried chilies in garlic brown sauce

***Eggplant and Sweet Thai Basil**

Sautéed eggplant with fresh chilies, garlic, red bell peppers, onions, and sweet Thai basil

Fried Rice *Gluten Free Options Upon Request*

Served with Jasmine white rice or Chalit's style brown rice (add \$1)

Choice of one: chicken, pork, beef, fried tofu, vegetables

13

Choice of one: shrimp, scallops, squid

16

Chalit's Fried Rice

Pan fried with egg, green peas, carrots, white onions, and scallions

***Spicy Fried Rice**

Pan fried with sweet Thai basil, red bell peppers, green peas, carrots, onions, scallions, egg, Chinese broccoli, and fresh chilies

Chalor's Pineapple Fried Rice

Cumin curry herb seasoned rice, pan fried with egg, cashew nuts, raisins, pineapple, onions, scallions, green peas, carrots, and red bell peppers

Combination Fried Rice

18

Pan fried with egg, onions, scallions, green peas, and carrots with shrimp, beef, pork, and chicken

Crab Fried Rice

18

Jumbo lump crab meat pan fried with Chinese broccoli, egg, green peas, carrots, onions, and scallions

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Thai Soups

GF *Tom Yum Chicken, Fried Tofu or Vegetables 5
Shrimp 7

Hot and sour lemongrass soup with mushrooms, tomato, and herbs

GF *Tom Kah Chicken, Fried Tofu or Vegetables 5
Shrimp 7

Hot and sour coconut soup with mushrooms, tomato, galanga, and herbs

Thai Wonton Soup 5

Homemade wontons stuffed with minced chicken and shrimp with baby bok choy in a hearty chicken broth topped with fried garlic, scallions, and white pepper

Vegetable Soup 5

Clear vegetable broth with baby bok choy and our fresh daily vegetables

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Side Orders

Jasmine White Rice 2.5

Chalit's Style Brown Rice 3

Mixed Greens Salad 3.5

Peanut Sauce 2

Cucumber Salad 3.5

Steamed Vegetables 4

Drink Selections - No charge for soda refill

Thai Iced Tea: cream or soymilk or lime 3.5

Thai Iced Coffee: cream or soymilk 3.5

Regular Iced Tea (Unsweetened Brisk®) 2.5

Hot Teas: Jasmine, Green, Decaf Green, Peppermint, Chamomile, English Breakfast 2.5

Soda - Pepsi, Diet Pepsi, Caffeine Free Mist Twist, Ginger Ale, Lemonade, Orange Crush 2.5

Caffeine Free Root Beer

San Pellegrino Natural Spring Water (Sparkling)--750 ml 4.50

Gratuity of 20% may be added for parties of 6 or more.

Maximum of 4 credit cards per party. Thank You

GF - Gluten Free

Allergy list available for review. Please request of your server.

We use only Canola Oil and Canola Kosher Fry Oil