

|   |           |
|---|-----------|
| <b>emerald chicken</b>  | <b>18</b> |
| <i>grilled chicken w/ mushroom, on a bed of mixed spring &amp; topped w/ a spicy peanut sauce</i>                     |           |
| <b>chicken fricassee w/ figs &amp; port sauce</b>   | <b>20</b> |
| <i>chicken wrapped in prosciutto, browned &amp; simmered in a rich broth w/ a hint of shallots, garlic &amp; figs</i> |           |
| <b>five spice duck</b>  | <b>25</b> |
| <i>famous asian crispy roast duck, served w/ jasmine rice &amp; ginger soy sauce</i>                                  |           |
| <b>shitaki duck &amp; shrimp</b>  | <b>25</b> |
| <i>five spice duck meat &amp; shrimp w/ mixed vegetables in a great shitaki mushroom soy sauce</i>                    |           |

### CHOP - STEAK - LAMB

|  |           |
|--|-----------|
| <b>bangkok baby back ribs</b>  | <b>24</b> |
| <i>marinated grilled pork ribs w/ a smoky, tangy asian air, served w/ signature asian vegetable slaw</i>                                       |           |
| <b>hoisin marinated pork chop</b>  | <b>20</b> |
| <i>marinated &amp; grilled duo pork chop served w/ hawaiian fried rice &amp; five-spiced apples</i>  |           |
| <b>peppercorn pork</b>   | <b>18</b> |
| <i>extremely hot &amp; spicy pork tenderloin sauteed w/ peppers, onions, crushed garlic, bamboo shoots &amp; basil leaves</i>                  |           |
| <b>asparagus almond beef</b>   | <b>25</b> |
| <i>marinated beef tenderloin stir-fried with almonds, mushrooms, carrots, garlic, onion &amp; shredded ginger in an oriental sauce</i>         |           |
| <b>pepper steak</b>  | <b>25</b> |
| <i>beef tenderloin w/ sweet bell peppers, mushrooms, peapods, onions, tomato &amp; water chestnuts in garlic ginger soy gravy</i>              |           |
| <b>grand marnier beef stew</b>   | <b>22</b> |
| <i>vietnamese beef stew w/ sweet potato, carrot &amp; onion cooked in a rich five spice broth laced with grand marnier</i>                     |           |
| <b>asparagus beef lover</b>  | <b>25</b> |
| <i>beef tenderloin marinated in our exclusive steak sauce, &amp; premium japanese soy sauce, stir-fried thai basil &amp; mixed vegetables</i>  |           |
| <b>five peppercorn grilled rib-eye steak</b>   | <b>29</b> |
| <i>french classic begins w/ twelve ounce bone-in rib-eye paired w/ our exclusive mustard sauce &amp; served w/ asian stir-fried vegetables</i> |           |
| <b>new zealand lamb shank</b>  | <b>22</b> |
| <i>lamb shank wonderfully braised with an aromatic reduced cabernet sauce along with carrots &amp; potatoes</i>                                |           |
| <b>wasabi herb-crusted lamb rack</b>   | <b>45</b> |
| <i>broiled lamb rack w/ mix veggies &amp; kikkoman beurre blanc sauce</i>  |           |

### ULTIMATE SEAFOOD

|   |           |
|---|-----------|
| <b>crispy basil curry catfish</b>   | <b>20</b> |
| <i>specially selected catfish filet fried to a golden crisp served w/ our special basil curry sauce, eggplant, green beans &amp; crispy basil</i> |           |
| <b>cilantro lime tilapia</b>  | <b>22</b> |
| <i>tempura batter tilapia fillet served w/ a delicious cilantro &amp; lemon butter</i>  |           |
| <b>garlic shrimp</b>  | <b>19</b> |
| <i>sauteed shrimp &amp; fresh mushroom w/ garlic &amp; brandy on a bed of fresh stir-fried vegetables</i>   |           |
| <b>spicy baked salmon</b>   | <b>25</b> |
| <i>baked salmon in a thai spicy marinated sauce, garnished w/ fresh greenery</i>  |           |
| <b>mojito halibut steak</b>   | <b>28</b> |
| <i>pan-seared halibut steak served w/ our exotic mojito sauce</i>   |           |
| <b>sesame encrusted mahi mahi</b>   | <b>28</b> |
| <i>pan-seared w/ great ginger soy &amp; stir-fried vegetables</i>   |           |
| <b>asparagus lover w/ scallops &amp; shrimp</b>   | <b>26</b> |
| <i>sautéed shrimp &amp; sea scallops w/ mixed white &amp; green asparagus, pea pods, onions in a delicate ginger soy glaze</i>                    |           |
| <b>grilled ahi tuna</b>   | <b>35</b> |
| <i>grilled ahi tuna &amp; asparagus in a spicy delicious three-onion relish</i>   |           |
| <b>saffron scallops</b>   | <b>30</b> |
| <i>pan-seared scallops w/ leek &amp; saffron beurre blanc sauce</i>   |           |
| <b>sea bass</b>   | <b>35</b> |
| <i>great steamed chilean bass in wild ginger sauce, &amp; stir-fried fresh vegetables</i>   |           |
| <b>red snapper deluxe</b>   | <b>35</b> |
| <i>fresh, whole red snapper deep fried until crispy, then sautéed w/ chopped garlic, bell pepper &amp; a spiced sweet-sour sauce</i>              |           |
| <b>signature asparagus delight</b>  | <b>52</b> |
| <i>lobster &amp; shrimp, blue sea scallops, mango, asparagus, peapod &amp; onion in a great gingered kikkoman soy</i>                             |           |

### DESSERTS

|   |           |
|---|-----------|
| <b>tiramisu</b>                                 | <b>10</b> |
| <b>sorbet</b>                                   | <b>8</b>  |
| <b>vanilla cheesecake</b>                       | <b>10</b> |
| <b>vanilla crème brûlée</b>                     | <b>8</b>  |
| <b>truffle chocolate egg roll</b>               | <b>10</b> |
| <b>chambord kissed flourless chocolate cake</b> | <b>10</b> |
| <b>caramel apple crisp w/ vanilla ice cream</b> | <b>10</b> |

### Catering & Private Parties

Half pan serves 6-8/

Full pan serves 12-15

Chicken, Vegetable or Tofu: \$50/\$90

Pork: \$60/\$100

Shrimp or Beef: \$80/\$120

We can accommodate most special requests such as; gluten free, vegan or vegetarian.

Please allow 24 hour notice on all catering orders

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UPCOMING SPECIAL EVENTS AT  
BOTH OUR LOCATIONS BY SIGNING UP FOR  
OUR NEWSLETTER AT

[www.siammarina.com](http://www.siammarina.com)

OR

[www.asparagusrestaurant.com](http://www.asparagusrestaurant.com)

### SIAM MARINA PROVIDES

Live Jazz on the First & Third Fridays of the Month

6:30 pm - 10:30 pm

First Wednesday Martini Tastings at 7:00 pm

Watch for our Wine Tastings, Wine Dinners and More!

### ASPARAGUS PROVIDES

Live Jazz on the First & Third Saturdays of the Month

6:30 - 10:30 pm

First Thursdays Martini Tastings at 7:00 pm

Watch for our Wine Tastings, Wine Dinners and More!



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Sunday 12:00pm - 9:00pm

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prices subject to change without notice

printed 2016.4.20

## APPETIZERS

|   |           |
|---|-----------|
| <b>thai egg rolls</b><br><i>our home-made egg rolls stuffed w/ chicken, noodles, carrots &amp; cabbage &amp; served w/ a tangy sweet &amp; sour sauce</i>                               | <b>6</b>  |
| <b>thai spring rolls</b><br><i>thai soft crepes filled w/ cucumbers, bean sprouts, tofu &amp; scrambled eggs topped w/ plum sauce &amp; green onions</i>                                | <b>8</b>  |
| <b>avocado crispy roll</b><br><i>avocado, red onion, tomato, jalapeño &amp; cilantro wrapped in rice paper w/ sweet &amp; sour sauce</i>  | <b>8</b>  |
| <b>vietnamese spring roll</b><br><i>shrimp, chicken, cucumber, lettuce, bean sprouts, carrot &amp; mint in rice paper w/ peanut hoisin sauce</i>  | <b>9</b>  |
| <b>grilled eggplant</b><br><i>thin slices of eggplant brushed w/ olive oil &amp; grilled</i>  | <b>8</b>  |
| <b>pork meatballs / nem nuong</b><br><i>grilled pork meatballs on skewers served w/ sweet &amp; sour sauce</i>  | <b>9</b>  |
| <b>shrimp rolls</b><br><i>shrimp, celery &amp; bacon, wrapped w/ spring roll skin, deep fried to crispy perfection &amp; served w/ our exclusive sweet &amp; sour sauce</i>             | <b>10</b> |
| <b>asparagus crispy rolls</b><br><i>fresh asparagus &amp; bacon dusted w/ parmesan cheese, wrapped in rice paper w/ citrus dipping sauce</i>  | <b>9</b>  |
| <b>spicy lemongrass beef</b><br><i>beef marinated in lemongrass, sesame seed, herbs, onions, garlic &amp; honey served w/ hot sauce &amp; cucumber salad</i>                            | <b>10</b> |
| <b>soft shell crab</b><br><i>soft shell crab dipped in light rice batter then fried to crispy perfection &amp; coated w/ lemon garlic basil sauce</i>                                   | <b>12</b> |
| <b>signature fish cake delight</b><br><i>specialty seasoned mixture of chilean sea bass, salmon &amp; swordfish served w/ greens &amp; grand mustard sauce</i>                          | <b>15</b> |
| <b>saffron shrimp</b><br><i>saffron tempura shrimp served w/ special sauce</i>  | <b>15</b> |
| <b>seafood crispy rolls</b><br><i>blue sea lobster, shrimp, giant scallops &amp; crab meat wrapped w/ carrot, cabbage &amp; noodle w/ sesame sweet &amp; sour sauce</i>                 | <b>12</b> |
| <b>honey kumquat quail</b><br><i>honey kumquat &amp; five spice marinated, baked then fried to a crispy perfection &amp; served w/ vanilla spice sauce</i>                              | <b>12</b> |
| <b>lobster mango summer rolls</b><br><i>lobster &amp; mango, carrots, sweet pepper &amp; baby spinach wrapped in rice paper served w/ hoisin plum</i>                                   | <b>15</b> |
| <b>duo cargo</b><br><i>escargot &amp; shrimp baked in a thai basil sauce, served w/ garlic bread</i>  | <b>15</b> |
| <b>baked oyster w/parmesan cheese</b><br><i>a half dozen fresh oysters baked in a special thai basil sauce, topped w/ crispy diced bacon &amp; parmesan cheese</i>                      | <b>15</b> |
| <b>asparagus (or siam) platter</b><br><i>asparagus crispy roll, shrimp rolls, pork meat balls, grilled eggplant &amp; vietnamese spring roll with all kinds of your favorite sauces</i> | <b>30</b> |
| <b>crab cream cheese egg roll</b><br><i>crab meat &amp; cream cheese with carrot, cabbage &amp; noodle</i>  | <b>9</b>  |

## SATAY

|  |           |
|--|-----------|
| <b>bangkok baby back ribs</b><br><i>pork ribs with a smoky, tangy asian air, served with asian vegetable slaw</i>  | <b>15</b> |
| <b>bangkok bbq chicken wings</b><br><i>asparagus &amp; tofu grilled to tasty perfection, served w/ spicy peanut sauce</i>                                    | <b>15</b> |
| <b>asparagus &amp; tofu</b><br><i>asparagus &amp; tofu grilled to tasty perfection, served w/ spicy peanut sauce</i>   | <b>8</b>  |
| <b>peasant's chicken</b><br><i>marinated in curry &amp; coconut cream, seared over a flame &amp; served w/ spicy peanut sauce</i>                            | <b>9</b>  |
| <b>saigon scallops</b><br><i>grilled sea scallops served w/ a soy &amp; black vinegar dipping sauce</i>  | <b>17</b> |
| <b>phnom penh prawns</b><br><i>marinated &amp; grilled, served w/ a complex cambodian dipping sauce</i>  | <b>10</b> |
| <b>young mountain lamb</b><br><i>two succulent lamb chops marinated in garlic, black pepper &amp; indonesian soy sauce, served w/ a peanut sauce</i>         | <b>18</b> |
| <b>asparagus satay platter</b><br><i>a combination of chicken, shrimp, lamb, lemongrass beef &amp; scallops, served with peanut sauce and cucumber salad</i> | <b>37</b> |

## SOUPS

|   |             |
|---|-------------|
| <b>asparagus &amp; crabmeat</b><br><i>french inspired, made w/ white asparagus</i>  | <b>8</b>    |
| <b>pho (pho ga-chicken / pho tai-beef)</b><br><i>hearty aromatic soup with rice noodles, bean sprout &amp; thai basil</i>                       | <b>8/10</b> |
| <b>tom yum (chicken/shrimp)</b><br><i>(hot &amp; spicy) cooked w/ lemongrass, mushrooms, bell pepper, cilantro &amp; lime juice</i>             | <b>8/10</b> |
| <b>coconut soup (chicken/shrimp)</b><br><i>aromatic lemongrass &amp; coconut broth, mushroom, sweet bell pepper, cilantro &amp; kaffir lime</i> | <b>8/10</b> |

## SALADS

|   |           |
|---|-----------|
| <b>asparagus</b><br><i>organic greens tossed w/ olive-lime juice, basil, thai peanut dressing, shaved parmesan</i>  | <b>7</b>  |
| <b>nam sod</b><br><i>ground chicken with basil, onion, carrot, ginger, roasted peanuts, chili powder &amp; cilantro lime vinaigrette on a bed of lettuce</i>                          | <b>12</b> |
| <b>green mango</b><br><i>a unique tasting salad, sauteed shrimp, shredded green mango tossed w/ red onion, cilantro, mint, in a spiced mango lime dressing</i>                        | <b>15</b> |
| <b>steak / bo luc lac</b><br><i>sautéed beef tenderloin, served on a bed of mixed spring, w/ mango, bell pepper &amp; tomato, tossed w/ lemon butter vinaigrette</i>                  | <b>17</b> |
| <b>seafood / yum talay</b><br><i>uniquely flavored fresh steamed shrimp, scallops &amp; calamari mixed w/ chili powder, onion, mint, lime, lemon grass on a bed of organic greens</i> | <b>17</b> |
| <b>goi ga</b><br><i>shredded barbecued chicken with basil, onion, carrot, cabage &amp; cilantro-lime vinaigrette</i>  | <b>10</b> |

## NOODLES

|   |              |
|---|--------------|
| <b>pad thai (chicken or tofu)</b><br><i>stir-fried rice noodles w/ bean sprouts, tofu, scrambled eggs, peanuts in a light sweet &amp; sour tamarind sauce</i><br><i>(shrimp or beef 22 scallop &amp; shrimp 25)</i> | <b>15</b>    |
| <b>pad see eiw (chicken/beef tenderloin)</b><br><i>thai styled flat rice noodles w/ chicken or tofu, eggs, broccoli &amp; baby bok choy in a sweet soy sauce</i>  | <b>15/22</b> |
| <b>spicy tofu &amp; noodle</b><br><i>blend of sauteed vegetables, eggs, tofu, jalapeno, fresh flat rice noodles in a tangy sauce</i>  | <b>15</b>    |
| <b>drunken noodles</b><br><i>stir-fried flat rice noodles w/ chicken or tofu, carrots, bean sprouts, pea pods, basil, bamboo, eggs &amp; flavored w/ a touch of exotic wine</i>                                     | <b>16</b>    |
| <b>asparagus linguine (only available in Merrillville location)</b><br><i>ground chicken, fresh mushroom, tomato &amp; sweet bell-pepper, in a special garlic-basil home-made sauce</i>                             | <b>15</b>    |
| <b>pad woon sen</b><br><i>stir-fried thread noodles w/ bok choy, carrots, bean sprouts, mushrooms, onions, bamboo, eggs, shrimp and your choice of chicken, tofu, or vegetable</i>                                  | <b>16</b>    |
| <b>drunken sea</b><br><i>stir-fried flat rice noodles w/ lobster, shrimp, scallops, carrots, bean sprouts, pea pods, basil, bamboo, eggs &amp; flavored w/ a touch of exotic wine</i>                               | <b>52</b>    |

## CURRIES

|  |           |
|--|-----------|
| <b>red or green</b><br><i>hot fried curry chicken or tofu, thickened w/ coconut milk, bamboo shoots, hot peppers along w/ fresh basil leaves</i>   | <b>15</b> |
| <b>panang</b><br><i>your choice of chicken or tofu in a seductive curry of cardamom &amp; coconut milk, w/ bell peppers, thai basil &amp; fresh pounded peanuts</i>                        | <b>16</b> |
| <b>mussaman</b><br><i>mussaman curry w/ chicken or tofu in a coconut milk w/ potatoes, onions pineapples &amp; roasted nuts</i>  | <b>16</b> |
| <b>monks curry</b><br><i>vegetarian curry w/ eggplant, hard spiced tofu, &amp; fresh market vegetables in an exotic spicy thai curry sauce</i>   | <b>16</b> |
| <b>country (without coconut milk)</b><br><i>traditional thai curry w/ chicken, asian vegetables &amp; fresh basil</i>  | <b>14</b> |
| <b>seafood panang</b><br><i>shrimp, green mussel, sea scallops &amp; squid in a seductive curry of cardamom &amp; coconut milk, w/ bell peppers, thai basil &amp; fresh pounded peanut</i> | <b>26</b> |
| <b>pineapple curry shrimp</b><br><i>fresh crushed pineapple simmered in delicious curry coconut milk &amp; red onions</i>  | <b>22</b> |

## FRIED RICE

|   |              |
|---|--------------|
| <b>basil fried rice</b><br><i>fried rice w/ your choice of ground chicken or tofu, jalapeno &amp; fresh basil leaves</i>                                    | <b>12</b>    |
| <b>thai fried rice (chicken or vegetable/shrimp)</b><br><i>fried rice w/ our special seasoning w/ a touch of lemon</i>                                      | <b>12/16</b> |
| <b>curry fried rice</b><br><i>fried rice with indian curry powder, onion, scallions &amp; coconut milk with your choice of chicken, tofu, or vegetables</i> | <b>13</b>    |
| <b>asparagus fried rice</b><br><i>sautéed asparagus, onion, chicken, raisins, pineapple, cashews, mix veggies</i>   | <b>14</b>    |
| <b>pineapple fried rice</b><br><i>fried rice w/ chicken, shrimp, pineapple, baby corn, raisins, carrot &amp; green onion in our special seasoning</i>       | <b>16</b>    |
| <b>crab fried rice</b><br><i>delicious fried rice w/ crab meat, peas, shallot, &amp; a touch of brandy</i>  | <b>20</b>    |

## POULTRY - TOFU

|  |              |
|--|--------------|
| <b>garlic chicken or tofu</b><br><i>stir-fried chicken or tofu marinated in garlic, pepper &amp; brandy served w/ fresh vegetables</i>                     | <b>14</b>    |
| <b>chicken or tofu spicy basil leaves</b><br><i>stir-fried, w/ sweet basil leaves, crushed garlic, mushrooms &amp; bell peppers in a light spicy sauce</i> | <b>14</b>    |
| <b>asparagus tofu delight</b><br><i>stir-fried tofu w/ baby bok choy, mushrooms, carrots, pea pods, cabbage served in a thai chili paste</i>               | <b>14</b>    |
| <b>ginger chicken</b><br><i>stir-fried chicken w/ ginger, mushrooms, garlic &amp; onions in a ginger kikkoman sauce</i>                                    | <b>14</b>    |
| <b>mix greenery</b><br><i>stir-fried vegetables w/ tofu or chicken in a delicious sauce</i>  | <b>14</b>    |
| <b>lemon chicken</b><br><i>sauteed chicken w/ lemon juice, abalone mushrooms, galanga &amp; lemon grass in a cream of coconut sauce</i>                    | <b>18</b>    |
| <b>nutty chicken</b><br><i>chicken sauteed w/ cashew, lotus, dates, peanuts, almonds &amp; water chestnuts in a spicy spirited sauce</i>                   | <b>15</b>    |
| <b>pineapple cashew chicken</b><br><i>sautéed chicken w/ asparagus, mushroom, pineapple, red pepper, pea pod, carrot &amp; cashew in hot chili sauce</i>   | <b>14</b>    |
| <b>broccoli (chicken/beef tenderloin)</b><br><i>choice of chicken or beef &amp; broccoli in a delicate garlic ginger soy gravy</i>                         | <b>14/22</b> |