

Entrees

Your choice of chicken / pork / tofu
(Beef \$1, Ground Chicken \$1, Shrimp \$4)

	LUNCH	DINNER
MIXED VEGETABLES Stir-fried assorted fresh vegetables and shitake mushroom in oyster sauce.	7.95	9.95
TOFU SONG KLEUNG Soft white tofu battered until crispy, topped with mushroom baby bok-choy, carrot, and pea pods. Recommended for a vegetarian dish.	7.95	9.95
* CASHEW CHICKEN Young chicken breast sautéed with cashew sauce, stir-fried with carrot, baby corn, onion, water chestnut, bell pepper, pineapple, peapods, and dry chili, topped with cashews.	8.95	11.95
SESAME HONEY BEEF Sliced flank meat marinated with soy sauce, and pure honey. Topped with sesame seed garnish.	10.95	10.95
* EGGPLANT WITH BASIL Eggplant, basil, jalapeño, bell pepper, green beans and ground chicken.	10.95	10.95
STIR-FRIED CHICKEN CURRY Chicken stir fry with celery, onion, bell pepper and curry powder.	7.95	9.95
STIR-FRIED GINGER Stir-fried onion, shitake mushroom, carrot, and sliced ginger, in a homemade ginger sauce.	7.95	9.95
SWEET & SOUR Onion, pineapple, tomato, bell pepper, and peapods in sweet and sour sauce.	7.95	9.95
* GREEN BASIL DUCK Roast duck fried until crispy, topped with basil sauce, Brown Rice or Fried Rice.	11.95	16.98
* SPICY BASIL Stir-fried crushed garlic, chili pepper, green beans, diced bell pepper and sweet basil leaves.	7.95	9.95
* PAD KHING Stir-fried green beans, and bell pepper in homemade ginger red curry paste.	7.95	9.95
GARLIC & PEPPER Sautéed, your choice of meat with fresh garlic and pepper, in authentic Thai garlic sauce.	7.95	9.95
* HOT & SPICY DUCK Sliced duck meat stir-fried with bamboo, string beans, and hot pepper in a spicy sauce.	8.95	10.95
* SPICY CATFISH WITH EGGPLANT Eggplant, white onion, green beans, kachai root, bell pepper, and sliced filet of Catfish. Sautéed with red curry paste sauce.	11.95	11.95
* CHU CHEE SALMON Fillet of Salmon and egg plant, served over red curry sauce.	12.95	12.95
CRYING TIGER Charcoal grilled seasoned New York strip served with Thai homemade spicy sauce. Complimented with papaya salad and sticky rice.	12.95	12.95
* ROASTED DUCK WITH CURRY SAUCE Duck breast slowly roasted, juicy golden brown topped with house special lychee, pineapple, and red curry sauce.	16.96	16.96
SALMON SAM ROD Sautéed Salmon filet, topped with a three flavor sauce.	9.95	9.95

Side Orders

RICE		
Jasmine Rice	1.50	
Brown Rice	2.00	
FRIED RICE	4.95	
Regular Fried Rice, Basil Fried Rice, or Curry Fried Rice		
STICKY RICE	2.00	
PEANUT SAUCE		1.00
STEAMED NOODLES		2.00
Big Noodle or Rice Noodle (Pad Thai Noodle)		
STEAM MIXED VEGETABLES		4.00
CURRY SAUCE		2.00
Red, Green, Yellow or Panang		

Chef Specials

*TEMPURA SOFT SHELL CRAB Live Jumbo soft-shell crab, battered and fried until golden brown. Served with homemade sweet hot sauce. (Limited Seasonal Availability May-Oct.) <i>Suggested Pairing: Pinot Grigio / Chardonnay / Sauvignon Blanc</i>	8.95
*SOFT-SHELL CRAB WITH BLACK PEPPER SAUCE Live Jumbo soft-shell crab, battered and fried till a light crisp and sautéed with black pepper sauce. Served with house fried rice. (Limited Seasonal Availability May-Oct.) <i>Suggested Pairing: Chardonnay / Pinot Grigio / Sauvignon Blanc</i>	12.95
* GREEN BASIL DUCK Roasted duck topped with spicy chili basil ginger sauce, very smooth with a spicy twist. <i>Suggested Paring: Malbec / Pinot Noir / Cabernet / Merlot</i>	16.95
*SEAFOOD CURRY Sea Scallops, jumbo shrimp, green mussels, and sweet bell peppers in Thai panang curry. Topped with fresh lime leaves. <i>Suggested Pairing: Riesling</i>	15.95
* PLA NUNG MANAO Filet of Halibut carefully steamed with Thai chili, chopped fresh garlic, and lemon grass garnish. Steamed with broccoli in authentic lime sauce. <i>Suggested Pairing: Sauvignon Blanc</i>	15.95
* SCALLOPS WITH CHILI PASTE Pan fried giant sea scallops topped on homemade sweet chili paste. Decorated with steamed asparagus. <i>Suggested Pairing: Malbec / Pinot Noir</i>	15.95
*SEA BASS JEEAN A mignon of Chilean Sea Bass steamed, with house ginger sauce and selected Chinese black mushrooms. Very delicate and tender, cannot miss if you are a fish lover. <i>Suggested Pairing: Pinot Grigio / Sauvignon Blanc / Riesling</i>	17.95
* FILET PANANG Grilled seasoned beef tenderloin served over spicy panang curry sauce. <i>Suggested Pairing: Cabernet / Merlot / Malbec</i>	15.95
* LAMB GREEN CURRY A selection rack of New Zealand lamb marinated in light curry sauce, grilled to perfection. Topped with green curry sauce. <i>Suggested Pairing: Cabernet / Merlot / Malbec</i>	19.95
*LOBSTER GARLIC SAUCE Lobster tail carefully steamed with garlic sauce, a traditional Thai central style. Served with house fried rice. <i>Suggested Pairing: Riesling / Sauvignon Blanc</i>	19.95

Catering Menu

APPETIZERS TRAY Thai sampler - steamed shrimp dumplings, fried pot stickers, fried wontons and vegetable egg rolls.	40.00
GARDEN HOUSE SALAD Fresh spring mix, cucumber, and tomato in house ginger dressing.	25.00
GREEN MANGO SALAD Seasonal green mango, roasted shred coconut, cashew nuts, green onion, and shallot mix with house dressing.	40.00
SALMON Pan fried salmon chopped and mixed with peanut, shallot, and ginger in homemade sauce. Served on fresh lettuce.	40.00
PAPAYA Fresh green papaya, ground peanuts, green beans, carrot, and tomato with house dressing.	30.00
NOODLE DISHES Choice of: Chicken or Pork (beef and seafood extra), Noodles or Fried Rice, Pad Thai, Lard Nar, Pad See Eiw, Drunken Noodles.	35.00
ENTREES Choice of: Chicken or Pork (beef and seafood extra) Mixed Vegetables, Tofu Song Kleung, Thai Curry, Cashew Chicken, Stir-Fried Ginger, Garlic Pepper	45.00

Prices subject to change without notice. Our dishes can be prepared to order hot, mild or vegetarian. Please, let us know your preference.



GreenBasil

Thai Restaurant & Bar
CARRY OUT MENU

Come experience the mouth watering harmony of flavors
and stunning presentation of Authentic Thai Cuisine



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701 N. Milwaukee Ave.
Suite 284, Vernon Hills

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Appetizers

- EGG ROLLS (2)** 3.50
Home-made fresh daily crispy vegetable egg rolls. Served with sweet and sour sauce.
- BASIL ROLLS (2)** 5.95
Fresh Thai soft spring rolls filled with fresh romaine lettuce, basil leaves, soft noodles, sautéed shrimp. Served with sweet chili sauce. **Add extra 1 piece 3.00**
- EDAMAME (ed-ah-mah-may)** 3.50
Boiled soy bean & lightly salted served hot.
- VEGETABLE TEMPURA** 5.50
Squash, broccoli, onion, and green beans. **Add Shrimp 2.00**
- FRESH SRING ROLL** 5.95
Bean sprout, tofu, eggs, carrot, cucumber, jicama, and plum sauce.
- MEE KROB** 4.95
Fried rice vermicelli noodle mix, with sweet and sour sauce.
- POT STICKERS (6)** 4.50
Thin pastry filled with ground chicken and vegetables, fried to perfection. Served with sweet brown sauce.
- SHRIMP DUMPLING (8)** 5.50
Steamed shrimp dumplings served with sweet brown sauce.
- THAI FISH CAKE (5)** 5.95
Soft fried minced fish cake in red curry paste, served with peanut cucumber sauce.
- FRIED TOFU (6)** 5.95
Fried soft pillow tofu served with spicy sweet and sour sauce.
- CHICKEN SATAY (2)** 5.95
Grilled marinated chicken served with our own delicious peanut sauce. Complimented with a cucumber salad. **Add extra 1 piece 3.00**
- SHRIMP IN THE BLANKET (2)** 7.95
Jumbo shrimp with mixed vegetables wrapped with rice paper wrap, battered until crispy. Served with cucumber salad.
- MUSSELS WITH THAI HERBS (1lb)** 7.95
New Zealand green mussel carefully steamed with Thai basil and fresh lemon grass. Served with house spicy sauce.
- MUSSEL OP CURRY (1LB)** 8.95
Fresh New Zealand green mussels steamed with Thai yellow curry.
- SEAFOOD RANGOON (3)** 8.25
Sea shrimp and scallop mixed with cream cheese wrapped with rice paper wrap, battered until crispy. Served with sweet and sour sauce. **Add extra 1 piece 2.75**
- GRILLED NEW ZEALAND LAMB** 8.95
A selection rack of New Zealand lamb marinated with garlic, white pepper and cilantro grilled to perfection. Served with peanut sauce.
- THAI SAMPLER (2-4 served)** 10.95
Steamed shrimp dumplings, fried pot sticker chicken, crispy shrimp wonton and vegetable egg rolls. Served with sweet brown sauce and sweet and sour sauce.

** Medium Spicy
The FDA advises consuming raw or under cooked meats, poultry, seafood or eggs increases your risk of food borne illness.*

Soup

- TOM KHA KAI (Chicken)** 3.50
A delightful creamy soup with coconut milk, fragrant, and an elusive flavor of galangal.
- DUCK WITH MUSHROOM SOUP** 5.95
A delightful mild soup with sliced duck and shitake mushroom.
- * TOM YUM KUNG (Shrimp)** 3.50
Spicy shrimp soup with lemon grass, this tangy soup is hot, sour and fragrant, an ideal accompaniment to other Thai dishes.
- WONTON SOUP** 5.50
Won Ton skin filled with ground shrimp and pork in a clear broth.
- TOFU SOUP** 3.95
Bean curd cakes in a clear broth top with a scallion.

Salad

- SEAWEED SALAD** 4.50
Assorted seaweeds and radish, marinated in sesame vinegar dressing.
- CUCUMBER SALAD** 4.50
Freshly sliced cucumbers topped with diced onion, and bell pepper.
- GARDEN SALAD** 4.50
Fresh spring mix, cucumber, and tomato in house ginger dressing.
- GRILLED CHICKEN SALAD** 7.95
Marinated grilled chicken breast, in homemade sauce.
- LETTUCE WRAP** 8.95
Minced chicken, shitake mushroom, water chestnut, carrot, baby corn, topped on crispy noodle. Served with fresh lettuce and sweet chili sauce.
- * LARB CHICKEN** 6.95
Minced chicken mixed with Thai spices, roasted rice powder, spicy lime juice and scallion. Served on fresh lettuce.
- * YUM NUEA (Beef Salad)** 7.95
Grilled beef spiced with chili pepper, tomato, onion, cucumber and lettuce in a lime based dressing.
- * DUCK SALAD** 6.95
Roast duck mixed with rice powder, onion, and lime juice. Served with fresh lettuce.
- PAPAYA SALAD** 6.95
Fresh green papaya, ground peanuts, green beans, carrot, and tomato with house dressing.
- GREEN MANGO SALAD** 7.95
Seasonal green mango, roasted shred coconut, cashew nuts, green onion, and shallot mix with house dressing.
- THAI SALMON SALAD** 8.95
Pan fried salmon chopped and mixed with peanut, shallot, and ginger in homemade sauce. Served on fresh lettuce.

Thai Curry

- Your choice of chicken / pork / tofu (Beef \$1, Shrimp \$4)*
- * RED CURRY** 8.95
Thai red curry paste with bamboo shoot, bell pepper, and basil leaves in coconut milk.
- * GREEN CURRY** 8.95
Thai green curry paste with bamboo shoot, bell pepper, and basil leaves in coconut milk.
- * YELLOW CURRY** 8.95
Tradition Thai yellow curry with white onion, potato in coconut milk.
- MU-SA-MUN CURRY** 9.95
Beef marinated with light peanut curry, very soft and delicate.
- * PANANG CURRY** 8.95
A delicious sweet curry coconut milk, sweet pepper and topped with fresh kaffir lime leaves.

SMALL 3.95
LARGE 6.95

3.95 6.95

4.95 7.95

3.95 5.95

3.95 5.95

4.50

4.50

4.50

7.95

8.95

6.95

7.95

6.95

6.95

7.95

8.95

LUNCH DINNER

8.95 10.95

8.95 10.95

8.95 10.95

9.95 11.95

8.95 10.95

Noodle & Fried Rice

*Your choice of chicken / pork / tofu
(Beef \$1, Ground Chicken \$1, Shrimp \$4)*

LUNCH DINNER

PAD THAI 7.95 8.95
Thai thin rice noodles with egg, bean sprouts, onion, tofu, crushed peanuts, stir-fried with Pad Thai sauce.

LARD NAR 7.95 8.95
Pan-fried big flat rice noodles with Chinese broccoli topped with special gravy sauce.

PAD SEE EIW 7.95 8.95
Thai style big flat rice noodles, Chinese broccoli, and egg, stir-fried with sweet soy sauce.

*** DRUNKEN NOODLES** 7.95 8.95
Stir-fried big flat rice noodles with egg, bell and hot pepper, bamboo shoot, broccoli, carrot, peapods, onion, and sweet basil.

*** BASIL PASTA** 8.95 8.95
Ground chicken, and shrimp in basil sauce, topped on Linguine.

*** KHAO SOI** 8.95 9.95
Originally from the northern part of Thailand, tasteful golden noodles. Topped with crispy Golden Noodles and red onion.

PAD WOONSEN 8.95 9.95
Stir fried bean thread noodles with bean sprouts, egg, tomato, carrot, and onion served with rice.

*** DUCK RED CURRY PASTA** 11.95 11.95
Sliced roasted duck with red curry and linguine pasta.

*** HALIBUT GREEN CURRY PASTA** 10.95 12.95
Halibut pan fried served with light green curry sauce and linguine pasta.

*** MUSSELS YELLOW CURRY PASTA** 9.95 9.95
Steamed New Zealand green mussels in yellow curry sauce served with linguine pasta.

THAI FRIED RICE 7.95 8.95
Stir-fried rice with tomato, onion, carrot, and egg in our homemade sauce.

*** NOODLE WITH THAI CURRY** 8.95 8.95
Choice of curry topped on steamed rice noodles .

CHICKEN SATAY & FRIED RICE 7.95 9.95
House special fried rice combined with chicken satay, served with peanut sauce, and a cucumber salad.

*** BASIL FRIED RICE** 7.75 8.95
Sweet basil leaves, hot pepper, green beans, stir-fried with rice in homemade sauce.

CURRY FRIED RICE 7.75 8.95
Stir-fried rice with tomato, onion, carrot, and egg in our homemade sauce.

COMBINATION THAI FRIED RICE 12.95 12.95
Combination of chicken, beef, pork, and shrimp, stir-fried with rice, tomato, onion, and egg in our homemade sauce.

PINEAPPLE FRIED RICE WITH SEAFOOD 16.96 16.96
Southern style Thai fried rice with seafood pineapple and cashews.



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