

STARTERS

<p>APPETIZER PLATTER: Platter comes with 3 chicken satays, 4 cream cheese wontons, and 3 regular fried spring rolls. Add 3 basil shrimp rolls or calamari for \$3.00.</p>	11.00
<p>FRESH SALAD ROLLS: Chicken, shrimp, noodles, lettuce, carrot, cilantro and mint. Salad rolls are served with a sweet peanut sauce and a chili hoisin sauce. Also available as a vegetarian fresh salad roll 6.00.</p>	6.00
<p>CREAM CHEESE WONTONS: Six cream cheese wontons per order. Served with sweet & sour sauce. Your choice of regular or Jalapeño wontons.</p>	5.25
<p>(NEW) TUM RUP THAI'S CRANBERRY CREAM CHEESE WONTONS: Six cranberry cream cheese wontons per order. Served with sweet and sour sauce.</p>	5.75
<p>FRIED SPRINGROLLS: Ground pork, glass noodles, and vegetables. Served with sweet & sour sauce</p>	6.00
<p>BASIL SHRIMP ROLL: Shrimp and Thai basil are delicately wrapped in spring roll paper then deep fried. Served with plum sauce and a jalapeño sauce. and plum sauce.</p>	7.75
<p>CHICKEN SATAY: Six chicken skewers are marinated with Thai spices and grilled. Satay is served with a homemade peanut curry sauce and a sweet cucumber sauce.</p>	7.50
<p>THAI CRISPY CALAMARI: Calamari and scallions dipped in a Thai batter and deep fried. Calamari is served with a spicy sweet & sour sauce and jalapeño dipping sauce.</p>	8.95
<p>GRILLED BEEF JERKEY: Beef flank sliced, seasoned, and then prepared in the traditional Thai manner. Beef Jerky is served with a spicy sri racha sauce and a jalapeño dipping sauce.</p>	9.95
<p>SALMON CRISPS: Salmon and spinach wrapped in a spring roll wrapper and deep fried. Served with sweet & sour dipping sauce and a sesame dipping sauce.</p>	8.95
<p> (NEW) THAI FISH CAKES: Atlantic cod combined with Thai herbs and deep fried to perfection. Served with spicy sri racha sauce, sweet & sour sauce and plum sauce.</p>	7.95
<p> THAI ESAN SAUSAGE: Ground pork mixed with Thai herbs And grilled. Served with a slice cucumber, jalapeño sauce and a tamarind chili sauce.</p>	5.50
<p>THAI GOLDEN BAGS: A combination of shrimp, minced pork, scallions, and Thai spices wrapped inside rice paper and deep fried. Served with sweet-sour and plum sauce.</p>	7.25
<p>(NEW) EGG ROLLS (2 PER ORDER) Beef and cabbage rolled together in a egg roll paper and deep fried. Served with sweet & sour sauce and plum sauce.</p>	6.00
<p>(NEW) CHICKEN WINGS (6 PER ORDER) 6 chicken wings deep fried and topped with a special Thai sauce.</p>	6.00
<p>FRIED TOFU Fried tofu served with peanut curry sauce and a sweet peanut sauce.</p>	5.50
<p>(NEW) THAI DUMPLINGS 5 DUMPLINGS STUFFED WITH PORK, CABAGE, AND SPICES.</p>	5.00



SOUPS

Veggie:	9.75
Chicken\Pork\Tofu\Mock Duck:	10.95
Beef:	11.75
Shrimp or Squid:	13.75
Scallops	15.25
Combo:	17.25

TOM YUM:

A very flavorful Thai soup. Mushrooms, straw mushrooms, scallions, lemongrass, galangal, roasted Thai chilies, cilantro and green onions. Served in a Thai hot pot with jasmine rice.

TOM KHA SOT:

A delightful coconut milk based soup made with oyster mushrooms, galangal, red chilies, lemongrass and cilantro. For mild served without the red chilies. Served in a big bowl with jasmine rice.

WONTON EGG NOODLE SOUP:

Stuffed pork wontons, fresh egg noodles, red onions, scallions, and cilantro are combined to make this delightful soup. (Big Bowl).


PHO (LONG LIFE SOUP)

A traditional Thai noodle soup served with mint, bean sprouts, cilantro and jalapenos. (Served in a Big Bowl).

(NEW) SUKIYAKI SOUP

This spicy and delicious soup is made with a very savory chicken broth, glass noodles, Napa cabbage, onion, celery, scallions, cilantro, broccoli, mushrooms, Asian water crest (seasonal) and sukiyaki sauce.

SALADS

 YUM YANG TALAY (GRILLED SEAFOOD SALAD): 12.25
Grilled shrimp and squid tossed with red onions, tomatoes, cucumbers, lettuce, spinach, lemon grass, ginger, Thai chilies, cilantro, mint and a special Thai dressing.

 CRYING TIGER SALAD 11.00
Grilled sliced beef tenderloin tossed with Thai chilies, herbs and lemon juice, topped with mint, kaffir lime leaves and cilantro. Served with cucumbers and lettuce wedge.

LAB ESAN: 9.00
Finely chopped meat, roasted rice powder, scallions, red onions, spices, cilantro, mint, and whole Thai chili on top. Served with lettuce. Chicken, Tofu, mock duck or Beef.
For Beef add \$1.00

SOM TOM (PAPAYA SALAD): 8.75
Green papaya, carrots, cherry tomatoes, dried shrimp, lemon juice, roasted peanuts, long beans and Thai seasoning. Served with a wedge of lettuce. Can be made Lao style.

GLASS NOODLE SALAD 10.95
Glass noodles, ground chicken, shrimp, tomatoes, and crushed peanuts on a bed of lettuce, topped with cilantro and a Thai dressing.

GREEN MANGO AND CATFISH SALAD 11.95
Deep fried catfish, sliced green mangos, onions, dry shrimp, roast coconut, peanuts, fried Thai chilies and cilantro.



MILD



MILD/MED



MEDIUM




HOT




THAI HOT



GUEST FAVORITES


Veggie:	10.25
Tofu or Mock Duck:	11.75
Chicken or Pork:	12.00
Beef:	12.75
Shrimp or Squid:	15.25
Scallops:	16.25
Combo:	18.25



 **CHILI CASHEWS DELIGHT:**
Stir fried bell peppers, onions, snow peas, mushrooms, roasted chilies, and scallions with chili cashews on top.



 **PAD PRIG BAI HORAPA:**
Stir fried onions, mushrooms, straw mushrooms, green beans, bell peppers, Thai spices, red chilies, garlic and Thai basil.
Catfish 14.95 Tilapia 14.95 Red Snapper 15.95 Walleye 16.95



PAD PAK RAUMID:
A vegetable delight made with broccoli, cauliflower, celery, green beans, asparagus, carrots, mushrooms, onions, cabbage, tomatoes, snow peas, and bell peppers.


  **PAD NAM SRIRACHA:**
Stir fried broccoli, carrots, green beans, mushrooms, spinach, onions, and cauliflower in a spicy Sriracha sauce. If you want it milder then a two pepper let your server know that you want light Sriracha sauce.

 **PAD HET NANG FA:**
Stir fried oyster mushrooms, onions, snow peas, asparagus, ginger, baby corn, chilies, and scallions.

  **PAD PAK SRI KOW:**
Mixed greens, spinach, green beans, zucchini, broccoli, celery, asparagus, snow peas, green peppers, jalapeño, and fresh ginger.


  **(NEW) PHARAM RONG SONG (SWEET PEANUT CURRY)**
Spinach, broccoli, and om choy (seasonal) are stir fried with a sweet and spicy peanut curry to make this fabulous dish.

  **PAD PIOW WAN (SWEET AND SOUR STIR FRY):**
Stir fried pineapple, tomatoes, cucumber, ginger, and onions in our sweet and sour sauce.

 **(NEW) SPICY CURRY WITH RED BEAN STIR FRY:**
Made with panang curry, red chilies, Thai basil, and red beans. Served with a side of steamed broccoli and carrots.

(NEW) POTATOE STIR FRY:
Sliced potatoes, onions, snow peapods, carrots, mushrooms, asparagus, and scallions stir fried in savory gravy.

(NEW)GRILLED CHICKEN WITH PANANG CURRY: 12.95
Chicken breast marinated in Thai spices and sautéed in panang curry sauce with red beans, basil, asparagus, red chili and pineapple.

 STIR
FRIED LEMON GRASS:
Sliced fresh lemongrass stir fried with broccoli, garlic, Thai chilies, onions and snow peas and scallions. For mild please ask for no Thai chilies.

BEEF SKEWERS: 15.00
Beef tenderloin skewered and grilled. Served with grilled zucchini, onions, tomato, and bell peppers. Served with a side of fried rice and a jalapeño dipping sauce and a spicy sweet and sour sauce.



NOODLES & FRIED RICE

Veggie:	10.00
Chicken\Pork\Tofu\Mock Duck:	11.95
Beef:	12.75
Shrimp or Squid:	14.00
Scallops:	16.00
Combo:	18.00

PAD THAI:

Stir fried rice noodles, egg, soy sauce, and bean sprouts topped with scallions, cilantro, crushed peanuts, sliced carrots, and lime.

PAD SEE YEW:

Stir fried big noodles, egg, soy sauce, carrots, green beans and your choice of broccoli or Chinese broccoli.

GLASS NOODLE STIR FRY:

Stir fried glass noodles sautéed with egg, Napa cabbage, carrots, onions, tomatoes and topped with cilantro and scallions. Served with Jasmine rice.

(NEW) RAD NA

We stir fry fun noodles in savory gravy with Chinese broccoli, Napa, yellow bean sauce, and broccoli.

(NEW) FRESH EGG NOODLE STIR FRY WITH BOK CHOY:

Stir fried fresh egg noodle, scallions, bok choy, onions, snow peas, baby corn, and carrots.

MEE KAH TEEH (RICE NOODLE WITH RED CURRY):

This signature dish is a Tum Rup Thai original, other restaurants have tried to copy, but they will never duplicate its award winning flavor. We use our red curry sautéed with rice noodles, egg, peanuts, garlic, and bean sauce. Served with bean sprouts, fried chilies, scallions, cilantro and lime. For veggy we add carrots, onions, mushrooms, broccoli and cauliflower.

(NEW) SUKIYAKI STIR FRY:

Stir fried glass noodles, Napa cabbage, onions, celery, bok choy, broccoli, cauliflower, mushrooms, and scallions.

DRUNKEN NOODLES: (BASIL NOODLES)

This Thai favorite noodle dish is made from scratch and made to please. Fun noodles stir fried with basil, cabbage, carrots, bell peppers, and onions. You can choose Fun noodles or rice noodles.

FRIED RICE

THAI FRIED RICE:

Jasmine rice stir fried with egg, tomatoes, onions, cilantro, and soy sauce.

BASIL FRIED RICE:

Jasmine rice stir fried with egg, basil, bell peppers, broccoli and soy sauce.

SRIRACHA FRIED RICE:

Jasmine rice stir fried with egg, spicy Sriracha sauce, tomatoes, onions, cashews, cilantro, and scallions.

PINEAPPLE FRIED RICE:

Jasmine rice stir fried with egg, pineapple, cashews, raisins, and yellow curry powder.

(NEW) ROAST OSHA TAMARIND FRIED RICE:

Jasmine rice stir fried with egg, tamarind sauce, soy sauce, onion, roast Thai chili, roasted coconut, cashews and topped with cilantro, scallions and a lime wedge.









HOUSE SPECIALTIES

-  SWEET GRILLED SALMON: 16.25
Grilled salmon fillet topped with a special citrus sauce. Served with a side of stir fried spinach, green beans, zucchini, asparagus, and ginger.
-  TUM RUP THAI'S SPICY FISH:
A fried fish fillet is topped with red onions, garlic, Thai chilies, pineapple, lemongrass, roast coconut, ginger, cashews, cucumber, mint and cilantro.
Catfish 14.95 Tilapia Fillet 14.95 Red Snapper 15.95 Walleye Fillet 16.95
-  PRAWNS AND CRAB CLAWS IN A YELLOW STIR-FRY SAUCE: 17.00
Prawns and crab claws are stir-fried with egg, chili, onions, Chinese celery, scallions and red chilies.
-  TRT'S BANGKOK SEA BREEZE: 19.95
Shrimp, squid, scallops, mussels, and crab claws highlight this magnificent stir fry. The seafood mix is then stir fried in a spicy curry sauce along with bell peppers, red chilies, onions and basil.
-  SWEET AND SOUR FISH
Your choice of tilapia, walleye, red snapper, grilled salmon served with, d garlic, red chili, scallions, ginger, celery, and sweet and sour sauce.
Tilapia Fillet 14.95 Red 15.95 Walleye Fillet 16.95 Grilled Salmon 16.50
-  (NEW)THAI CRISPY FISH WITH RED CURRY
Your choice of catfish, walleye, or red snapper deep fried or grilled salmon and covered topped with red curry, broccoli, cauliflower, carrots, zucchini, and crispy basil.
Catfish 14.95 Tilapia 14.95 Red Snapper 15.95 Walleye 16.95 Grilled Salmon 16.50
-  TRI – FLAVORED FISH
Your choice of fish served in a tri-flavored sauce, pineapple, Thai chilies, Thai herbs and garlic Topped with fried Thai chilies and cilantro.
Catfish 14.95 Tilapia 14.95 Red Snapper 15.95 Walleye 16.95 Grilled Salmon 16.50

CURRIES

Veggie: (ADD CAULIFLOWER, CARROTS, BROCOLI, ONIONS, AND MUSHROOMS)	11.25
Chicken\Pork\Tofu\Mock Duck:	13.00
Beef:	13.50
Shrimp or Squid:	15.25
Scallops:	17.25
Combo:	18.25

-  GREEN CURRY:
Green curries are a complex rich and voluptuous sweetness of coconut milk, bell peppers, egg plant, red chilies, jalapeño, and Thai basil.
-  RED CURRY:
This spicy traditional Thai curry is combined with bell peppers, green beans, egg plant, bamboo, red chilies, and basil.
-  MASSAMUN CURRY:
Massamun curry is a spectacular dish from the southern part of Thailand. This dish contains potatoes, onions, and peanuts.
-  TUM RUP THAI EGG NOODLE CURRY:
A house specialty, this flavorful curry is served with potatoes, yams, fried onions, cilantro, scallions, lime, and crispy egg noodle.
-  PINEAPPLE CURRY:
Tomatoes, pineapple, bell peppers, red chilies, and basil cooked in red curry.
-  (NEW) JUNGLE CURRY: (GAENG PAR)
This curry is made without coconut milk is spicier than our other curries. Made with red curry, kachi, baby corn, green beans, straw mushrooms, squash (seasonal), basil, zucchini, Thai egg plant, and bamboo.



 (NEW) FRESH EGG NOODLE IN CURRY:

13.00

Fresh egg noodle, chicken thigh meat, bean sprouts, cilantro, mint, Thai basil, fried onions and curry sauce.

DESERTS

MANGO AND STICKY RICE: (SEASONAL)	6.25
FRIED BANANAS	4.50
FRIED BANANAS WITH ICE CREAM	5.75
THAI CUSTARD WITH STICKY RICE	6.25
ICE CREAM: (2 SCOOPS CHECK WITH SERVERS FOR FLAVORS)	4.75
SWEET STICKY RICE WITH ICE CREAM	4.75

BEVERAGES

Cola, Diet Coke, Root beer, Orange, Fruit punch, Lemonade:	2.25
JUICE (Pineapple, Cranberry, Grapefruit and Orange):	3.00
Thai Tea\Thai Coffee	4.00
Jasmine Tea:	2.25
Coffee:	2.25

SIDES

(All sides will be added only to entrée's)

EXTRA DIPPING SAUCE:	.50
EXTRA SHRIMP\SQUID:	3.50
EXTRA SCALLOPS:	4.00
EXTRA BEEF	3.00
EXTRA MEAT: (Chicken, Pork, Mock Duck, & Tofu)	2.50
EXTRA VEGGIES:	2.00
MIXED VEGETABLES: (Steamed Broccoli, Cauliflower, Peapods, Onions, & Mushrooms)	5.00



MILD



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HOT



THAI HOT