

New Restaurant Menu

Appetizers

***Ahi Sashimi 14**

served with wasabi, pickled ginger and soy sauce

Grilled Shrimp Cocktail 12

with tomato cucumber quinoa and sriracha cocktail sauce

Crab Cakes 14

Served with wilted greens, sweet chili aioli

Steak Poke 12

broiled sirloin steak with sweet onions, ogo, sesame seeds, green onions, tomatoes, soy sauce and chili peppers

Vegetable Tartlet 9

baked puff pastry with artichoke hearts, asparagus, mushrooms, sweet onions and boursin cheese, topped with micro greens and balsamic reduction

Soups and Salads

French Onion Soup 8

with gruyere and parmesan crouton

Chef's Soup Du Jour 7

Roasted Beet Salad 12

yellow and red beets, goat cheese, candied macadamia nuts, mini tomatoes, spring greens and passion fruit vinaigrette

Caesar Salad 11

*romaine hearts, parmesan crisp, seasoned croutons, mini tomatoes
Caesar dressing*

Wedge Salad 7

crisp iceberg lettuce, bacon chips, ranch dressing and blackened tomato

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*

Spring Mixed Greens 7

With strawberries, carrots, tomato, avocado and balsamic vinaigrette

Entrees

***Herb Crusted Roast Prime Rib of Beef 30**

slow roasted with alaea salt, herbs and garlic, served with creamed horseradish, au jus, garden vegetables, white rice or roasted potatoes

***Broiled Rib Steak 31**

with roasted carrots, asparagus, sweet onions, bleu cheese butter and steamed with rice or mashed potatoes

***Pan Roasted Chicken Oscar 24**

Airline cut chicken breast with asparagus, topped with crab cake and hollandaise sauce, served with mashed potatoes

Mochiko Salmon 24

served with baby bok choy, kabocha mashed potatoes, butter ponzu sauce, and garlic chili aioli

Kauai Macadamia Nut Basil Shrimp 23

sauteed with butter, garlic, basil, tomatoes, and a splash of sherry, served with kabocha mashed potatoes and garden vegetables

Fried Pork Chops 21

with cornbread stuffing, mashed potatoes and rich brown gravy

***Herb Crusted Rack of Lamb 34**

served with garden vegetables, roasted potatoes, lamb jus and mint jelly

Grilled Tofu Steak 18

Served with baby bok choy, edamame, baby carrots, and garlic ponzu sauce

Desserts

Chocolate Mochi Sundae 8

deep fried chocolate mochi, served on vanilla bean ice cream topped with chocolate sauce

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Hawaiian Mud Pie 7

Kona coffee, toasted coconut and chocolate ice creams on oreo cookie crust

Crème Brulee 8

flavor of the day

Ice Creams or Sorbet 5

Tropilicious Chocolate, Vanilla, Haupialani, Mango

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