

APPETIZERS

SAMPLE PLATTER

a creation of selected menu and appetizer specials (priced per person, minimum 2pp)..... \$12

AHI POKE

papaya, wasabi tobiko, avocado with spicy soy vinaigrette..... \$13

SEARED SPICY GARLIC & HERB SHRIMP

papaya salsa and chardonnay-lemongrass butter \$12

GRILLED PETIT LAMB CHOPS

asian slaw, spicy hoison-coconut glaze..... \$13

FLASH FRIED CALAMARI

sweet & spicy thai glaze, bean sprouts, carrots, peanuts, cilantro and green onions..... \$9

MAUI STYLE BBQ BEEF RIBS

sesame-soy marinated and flame broiled \$11

PACIFIC LOBSTER & GRILLED PORTABELLO MUSHROOM

caramelized onions, tomato fondue and garlic basil sauce..... \$11

SALADS / SOUPS

HEARTS OF ROMAINE SALAD

crumbled gorgonzola cheese, dried cranberries, honey-roasted pecans with a creamy basil-garlic dressing..... \$8

GOLD BEET, BABY TOMATO & FETA CHEESE SALAD

mixed greens, candied walnuts with a white balsamic vinaigrette \$8

HONEY POACHED PEAR & BERMUDA TRIANGLE GOAT CHEESE SALAD

marcona almonds with a chive vinaigrette..... \$9

MIXED GREENS SALAD

roma tomatoes with an herb vinaigrette..... \$6

HEARTS OF PALM & PAPAYA

mixed greens, toasted almonds with a papaya seed dressing..... \$8

SOUP OF THE DAY

..... \$8

ENTREES

HIBACHI SALMON

wok'd vegetables, white rice, spicy coconut sauce..... \$18

MAHI MAHI

macadamia nut crust, lehua-honey butter sauce \$19

SESAME CRUSTED AHI

(seared rare) brown rice, sauteed spinach, mushrooms and onions. soy-mirin butter, unagi drizzle \$19

SEARED SEA SCALLOPS

sautéed arugula, mushrooms and onions, mashed potatoes, chive-white truffle butter \$28

GRILLED CHICKEN & GARLIC-HERB SHRIMP

red thai curry sauce, white rice, wok'd vegetables..... \$21

DUCK LEG CONFIT

sautéed arugula, onion, wild mushrooms, black truffle sauce \$19

SEARED FLAT IRON STEAK

gorgonzola cheese gratin, carmelized onions \$21

GRILLED FILET MIGNON TOWNEDOS

asparagus, portobello mushroom, tear drop tomato, port wine sauce \$34

ROASTED PORK PRIME RIB

chilled apple sauce, calvados glaze \$22

1/2 LB. KOBE BEEF BURGER

lettuce, tomato, onion, swiss and cheddar \$14

HUNAN BRAISED BEEF SHORT RIBS

white rice, wok'd vegetables, carmelized pineapple..... \$19

PASTAS

STRIPED CHEESE RAVIOLI

lobster, wild mushrooms, lobster cream sauce \$22

THREE CHEESE MACARONI

wild mushrooms, pesto, truffle crust, parmesan, gruyere, gorgonzola..... \$14

SPICY PENNE & SAUSAGE

italian sausage, spicy tomato-cream sauce, parmesan cheese..... \$14

BISTRO MENU

1. PENNE PASTA AND MEATBALLS

with marinara sauce..... \$9

2. "LOCO MOCO" (1/3 LB. GRILLED ANGUS PATTY)

served over white rice and topped with two fried eggs, brown gravy and green onions \$8

3. RICE BOWL WITH WOK'D VEGETABLES (CHICKEN OR SHRIMP)

white or brown rice..... \$9

4. GRIDDLED TURKEY CLUB SANDWICH

with fries or mixed greens salad with white balsamic vinaigrette \$9

5. GRILLED CHICKEN CAESAR SALAD

reggiano parmesan and garlic herb croutons..... \$9

6. MEDITERRANEAN PLATE

hummus, tatziziki, roasted tomatoes, kalamata olives, roasted peppers, capers, celery and carrots \$10

7. GYRO PITA WITH FRIES

gyro meat, lettuce, tomato, onion, tzatziki..... \$9

8. GRILLED FLAT IRON STEAK (5 OZ.)

mashed potatoes and vegetables and port wine sauce..... \$11

9. PEPPERONI PIZZA FOR ONE

marinara sauce and cheese..... \$8

10. FISH AND CHIPS

panko breaded mahi mahi with tartar sauce..... \$10

11. BBQ PORK SLIDERS (3)

with asian slaw \$8

12. CHICKEN LETTUCE WRAPS

thai style with romaine leaves \$9

13. CHICKEN & SAUSAGE GUMBO

with white rice..... \$9

DESSERTS

MOLTEN CHOCOLATE..... \$8

served with cappuccino crunch ice cream and chocolate sauce

MASCARPONE CHEESECAKE..... \$8

served with fresh seasoned berries

VANILLA CREME BRULEE..... \$8

WARM BERRY COBBLER..... \$8

with sweet crumble topping and white chocolate chip ice cream

SELECTION OF SPECIALTY ICE CREAM OR SORBET..... \$6



RESTAURANT ♦ BAR