

Appetizer

Ahi Spoons... 12

Fresh Raw Big Eye Tuna served over Jasmine Rice
Choice of preparation style...

- Traditional - Ewa Sweet Onion / Sea Salt / Soy Sauce
- Spicy - Sriracha Aioli / Sea Salt

Coconut Calamari Steak... 10

Panko Flake Breading / Coconut Milk / Yuzu Tartar Sauce

Chicken Manoa Lettuce Wrap... 10

Bean Sprout / Carrot / Stir Fried Chicken / Peanuts
Cilantro / Mint / Thai Basil / Sweet Chili Vinegar Dip

Vegan Lettuce Wrap... 8

Okinawan Sweet Potato / Zucchini / Yellow Squash /
Taro / Eggplant / Bean Sprouts / Mint / Thai Basil /
Sweet Chili Vinegar Dip

Pina Colada Shrimp Tempura... 10

Black Tiger Shrimp / Koloa Rum / Coconut-Pineapple
Dipping Sauce

Crab Cakes... 12

Blue Crab Meat / Old Bay Seasoning / Bread Crumbs /
Sriracha Aioli

Soups

French Onion Gratin... 8

Caramelized Onions / Beef Broth / Sherry Wine /
Swiss Cheese / Toasted Baguette

Chef's Daily Soup Creation... 5

Flatbreads

Italian Herb and Cheese... 16

Italian Cheese Bread / Zesty Tomato Sauce

Pepperoni... 16

Pepperoni / Italian Cheese Blend / Zesty Tomato Sauce

Hawaiian... 17

Canadian Bacon / Fresh Pineapple / Italian Cheese Blend /
Zesty Tomato Sauce

- *Gluten-free flatbread crusts are available upon request, however are not prepared in a gluten-free environment.*

Salads

Hirabara Farm Mixed Greens... 8

Ewa Sweet Onion / Candied Macadamia Nuts / Local
Tomato / Signature Papaya Seed-Lime Vinaigrette

Kamuela Caesar... 14

Hirabara Farms Baby Romaine Lettuce / Garlic Croutons
Parmesan Crisps / Citrus Anchovy Dressing

Entree

*All Entrees are served with fresh Seasonal Vegetables,
Choice of Steamed Jasmine Rice / Brown Rice / Roasted Garlic Mashed
Potato or French Fries*

Guava Glazed Roast Chicken... 23

Our Western Style Sweet BBQ Sauce

18 oz Bone-In Ribeye Steak... 36

Alae'a Red Sea Salt / Chimichurri / Beurre Monte

6 oz Filet Mignon... 27

Alae'a Red Sea Salt / Grilled Asparagus / Garlic Mashed Potato

Lilikoi BBQ Baby Back Ribs... 28

Hawaiian Spice Dry Rub / Lilikoi BBQ Sauce

Shrimp Scampi... 23

Garlic Butter / White Wine / Tomato / Herbs /
Fried Capers / Parmesan / Angel Hair Pasta

Steamed Alaskan King Crab Legs... 39

1.5 lbs Crab Legs / Drawn Butter

Twin Cold Water Maine Lobster Tails... 35

2 Five ounce Tails / Drawn Butter

Fresh Island Catch... 26

Caught from Hawaiian Waters.
Chef's inspirational preparation.

Steak & Lobster... 38

6 ounce Filet Mignon / 5 ounce Maine Lobster Tail



*Prices and menu selections subject to change for all venues. 18% gratuity add to parties of 8 or more.
Consuming raw or uncooked foods may increase your risk of foodborne illness.*



THANKSGIVING DINNER

THURSDAY, NOVEMBER 28, 2019
1600-2030 HOURS

-Chef's Soup of the Evening-
Kahuku Corn Chowder or
Pumpkin Soup with Candied Pecans

-Entree-
Roast Young Tom Turkey
Giblet Gravy • House Made Cranberry Sauce

Hawaiian Sweet Bread Macadamia Nut Dressing
with Portuguese Sausage

Garlic Whipped Mashed Potatoes

Seasonal Vegetables

-Dessert-
Pumpkin Pie
or
Strawberry Cheesecake

\$31.00