

Mele Kalikimaka

CHRISTMAS DINNER SPECIAL

December 25th • 1600–2030 Hours

Entrée

PORK TOMAHAWK STEAK

Stuffed with Fontina Cheese & Prosciutto

TRUFFLE MASHED POTATO

SAVORY ROASTED ROOT VEGETABLES

Dessert

NUTELLA YULE LOG

Coffee, Raspberry and Vanilla Sauces

\$31

Menu selection and pricing subject to change without notice
18% gratuity added to all parties 8 or more. No advanced reservations

APPETIZERS

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

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

SALADS

Hirabara Farm Mixed Greens... 8

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

Kamuela Caesar... 14

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

FLATBREADS

Italian Herb and Cheese... 16

Italian Cheese Blend / Zesty Red Tomato Sauce

Pepperoni... 16

Pepperoni / Italian Cheese Blend / Zesty Red Tomato Sauce

Hawaiian... 17

Canadian Bacon / Fresh Pineapples /
Italian Cheese Blend / Zesty Red Tomato Sauce

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



SOUPS

French Onion Gratinee... 8

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

Chef's Daily Soup Creation... 5

ENTREES

*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 menus are subject to change.
For groups of 8 or more, an 18% service charge will be added.
Consuming raw or uncooked foods may increase your risk
of foodborne illness.*