

Valentines

Dinner for Two

February 14th & 15th

Chateaubriand Maine & Lobster

Roasted Tenderloin of Beef

with Cognac Reduction & Truffle Infused Béarnaise

Butter Roasted Twin Lobster Tails

Smoked Gouda Cheese Mashed Potato

Haricot Verts & Baby Carrots

Dessert

"Cupid's Heart"

Bittersweet Chocolate • Frozen Strawberry Yogurt

Mango-Lemon Verbena Sauce

\$89





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

Calamari Rings... 10

Panko Flake Breading / Coconut Milk / Yuzu Tartar Sauce

Manoa Lettuce Wrap... 10

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

Vegan Lettuce Wrap... 8

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

Pina Colada Shrimp... 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 Farms 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 Pineapple / Italian Cheese Blend /
Zesty Red Tomato Sauce

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

Soups

French Onion Gratin... 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*

18 oz Bone-In Ribeye Steak... 36

Alae'a Red Sea Salt / Chimichurri / Beurre Monte

Guava Glazed Roast Chicken... 23

Served with our Western Style Sweet BBQ Sauce

Lilikoi BBQ Baby Back Ribs... 28

Hawaiian Spice Dry Rub / Lilikoi BBQ Sauce

Chicken & Ribs Combo... 26

A Perfect Pairing Bibas Signature Chicken and Ribs

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.

Pastas

Shrimp Scampi... 23

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

Chicken Alfredo... 21

Macadamia Nut Pesto Cream / Hon Shimeji Mushroom /
Fettucine Pasta



BIBAS
COURTYARD GRILL

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.

In efforts to help our environment, straws are available upon request.

