

Appetizers

B.B.Q. Baby Back Pork Ribs with Plum B.B.Q. Sauce	9.95
Asparagus and Mushroom Risotto	9.50
Five Cheese Raviolis , served with a light pesto cream sauce and shaved Parmigiano Reggiano	9.95
Coconut Shrimp , Chipotle mayo and Asian slaw	10.95
Asian Style Lump Crab Cakes with a Hoisin Sherry Vinaigrette	11.95
Cafè Pupu Platter ; Served with two Coconut Shrimp, four B.B.Q. Ribs and two Asian Crab Cakes	17.95
Today's choice of our freshly made soup	5.25

Fresh from the Garden!

Roasted Garlic & Basil, Balsamic Vinaigrette, House Papaya Seed or Oriental Dressings

Garden Greens with Fresh Catch	16.95
Grilled fresh island catch set a top crisp Kalaheo greens with seasoned polenta croutons, cucumber and roasted sweet bell peppers, Kalamata olives, shaved Parmigiano Reggiano and Balsamic Vinaigrette.	
Macadamia Nut Crusted Goat Cheese Salad	10.95
A bed of our greens topped with a grilled crusted slice of goat cheese, hearts of palm and pineapple marmelade with a blood orange vinaigrette	
Coconut Shrimp with Kalaheo Grown Greens	15.50
Crisp veggies and seasoned won-ton strips with our Asian Ponzu Vinaigrette	
Fresh Beets, Bacon and Goat Cheese Salad	9.95
Poached tender fresh beets over Kalaheo greens with goat cheese, bacon and an orange vinaigrette.	
Island Tossed Greens	6.50
Kalaheo greens, tomato, mushrooms and sprouts	
Served with our Daily Soup	9.95

Sides

Herb Polenta	4.95
Grilled Marinated Vegetables	5.75
Cheesy Macaroni , Pasta noodles with our cheese sauce and crunchy topping with tomatoes and green onions. Just a hint of garlic.	5.95
House Mashed Potato or Molokai Purple Mashed	3.95
Asian Cole Slaw , pineapple, fresh cabbage and mixed bell peppers with an Asian dressing	3.95
Garlic-Cilantro French Fries	4.95
White Rice	2.95

Dinner Entrées

Each evening Chef Gary creates some wonderful specials
with Kauai's island seafood and other specialties.

Your wait help will inform you of tonights selection

Island Catch Open Face Enchilada	24.95
House roasted veggies, herb polenta, thinly sliced cabbage, fresh tomato and cucumber, topped with a blue corn tortilla, grilled island catch and melted Pepper Jack cheese. Served with a garlic & lime enchilada cream sauce with a dash of habanero oil	
Island Seafood Wrap	23.95
Filled with fresh island catch, scallops and shrimp with tomato, black beans, roasted peppers, onions, and Hamakua mushrooms with feta crumbles. Cilantro macadamia nut pesto and house roasted vegetables	
Blackened Fresh Catch with Pineapple Marmalade	24.95
Served on mashed Molokai sweet potato with roasted summer vegetable	
Mediterranean Fresh Catch	25.95
Sautéed and served with creamy risotto, crispy eggplant and a lemon~ginger~honey tomato sauce	
Garden Fresh Pasta Primavera	16.95
Fresh sautéed vegetables, Big Island Hamakua Alii mushrooms, sun dried tomato, grated Italian dry aged cheese and fresh herbs with a light cream jus over Penne pasta	
Add fresh catch	24.95
Add grilled chicken breast	21.95
Eggplant Parmesan	19.95
Crispy Eggplant, House made marinara sauce, melted mozzarella and Parmigiano Reggiano	
Grilled Lemon and Herb Marinated Chicken Breast	19.95
Italian seasoned chicken, grilled and served with an Israeli cous-cous salad of fresh basil, Italian parsley, tomatoes, Kalamata olives and feta cheese. Honey Lemon and thyme vinaigrette.	
Grilled Double Cut Pork Loin Chop	19.25
Lychee Sauce and grilled vegetables with house smashed potato	
Baked House Made Turkey Meat Loaf	18.95
Fresh Big Island Hamakua Alii mushrooms, onions and finished with a Merlot demiglace and house smashed potato	
House Barbeque Pork Ribs	19.95
Browned with our house made BBQ sauce with rice or fries and Asian slaw	
Grilled Marinated Asian Skirt Steak	21.95
Served a top quick fried veggies and noodles with white rice. Glazed with a light Teri sauce	
Herb Crusted Slow Roasted Prime Rib of Beef	24.95
10 oz. cut served with Au Jus and creamed horseradish Served with house smashed potato and roasted vegetables	

Split Plate Charge \$3.50

Keiki Menu

(Hawaiian for Children's Menu)

Please, under 12 yrs

Grilled Chicken Breast, served with buttered pasta and grilled vegetables	10.95
Plain Ole Burger, served just as it is with fries	8.95
B.B.Q. Ribs and fries	11.95
Turkey Quesadilla, jack and cheddar cheese and roasted smoked turkey with salsa	7.95
Penne Pasta with Marinara Sauce, Served with garlic toast and parmesan cheese	7.95

Hot off the Grill!

Served with lettuce, tomato, sprouts, Dijon mustard & mayo
Choice of Soup of the day, tossed greens or Garlic-Cilantro Fries
Served on our Rustic Roll

Grilled Fresh Fish Melt Island fresh catch grilled with pepper jack cheese with a touch of chipotle chili mayo	13.95
Freshly made Turkey Burger Topped with grilled onions & mushrooms	12.25
Grilled Garden Burger Topped with grilled onions & mushrooms	12.25
Angus Chuck Burger Grilled onions and melted provolone	12.25
Grilled Pesto Chicken Boneless & skinless chicken breast in a pesto marinade. Served with grilled mushrooms, pesto mayo, melted provolone cheese and balsamic drizzle	12.95

Coffee & Beverages

Iced Tea with lemon	1.85
Freshly Brewed Coffee	2.25
Fountain Soda; Pepsi, Diet Pepsi, Sierra Mist, Mug Root Beer, and Pink Lemonaid	2.25