

Cafe Special Menu

Each week our Chef provides you with
a selection of our specialties.

Wednesday, August 25th. through Saturday, August 28th., 2010.

Stuffed Green Lip Mussels

Baked with a pesto and panko breading.

Served with Garlic lemon butter.

\$9.95

Artichoke and Scallop Salad

Fresh Kauai Greens with Island tomatoes,
marinated artichoke hearts seared bay scallops
and shaved Parmigiano-Reggiano.

\$9.95

Entrees

Fresh Island Catch

Served with a sweet chili cilantro sauce.

Molokai purple sweet potato and marinated baby bok choy

\$24.95

Kali Hart, Chardonnay, Monterey County, 2007

Deluxe Domestic "Kobe" Beef Burger

1/2 lb. of Wagyu beef with crispy pancetta, gorgonzola
cheese and house B.B.Q. sauce.

Choice of mashed, fries or onion rings.

\$16.95

Mac Murray Ranch, Pinot Noir, Sonoma Coast, 2007

Cafe Cioppino

Crab, lobster, scallops, shrimp, mussels, clams and
fresh Island Catch in an herb tomato broth.

Garlic aioli and house french bread.

\$28.95

Opolo, Mountain Zinfandel, 2007

Dessert

Vanilla Bean Crème Brûlée

Classic custard with Tahitian Vanilla Bean..

\$6.95

*Please check with your wait help for
pricing of our wine pairings,
Mahalo!*