

Chef de Cuisine
John Tanner

Starters and Salads

Guava BBQ Pork Back Ribs 13.75
Glazed in house made guava BBQ sauce.

Coconut Shrimp 14.00
4 of our famous house made coconut shrimp served with chipotle aioli and Hawaiian slaw.

House Made Soup of the Day, cup 5, bowl 6
Served with rustic French bread.

Island Tossed Field Greens (GF) 8.95
Kauai greens, tomato, mushrooms, sprouts, onion, carrot and toasted sunflower seeds.

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

Our Field Green Salad Served with our Soup of the Day 12

Caesar Salad 12, add blackened Ahi 21
House made dressing, cherry tomatoes, parm crisp, lemon zest and house made croutons.

Romaine Wedge, Apple Smoked Bacon and Gorgonzola (GF) 13
Crisp romaine lettuce topped with our Gorgonzola dressing,
diced smoked apple bacon, grape tomato and crumbled Gorgonzola cheese.
Add a grilled chicken breast, 6

Roasted Beet Salad with Arugula & Kailani Farms Greens (GF) 13.50
Rainbow Quinoa and goat cheese tossed in our Papaya seed dressing.

**Add chicken breast 6, fresh catch 9 or grilled shrimp 8.

(GF) Gluten Free, (V) Vegan

Split Plate Charge \$3, Substitutions will be charged accordingly
Parties of 5 or more a 20% gratuity will be added

Ask your server about tonight's specials!

Grilled Chicken Breast and Penne Pasta 24.50

Bacon, sun dried tomato cream sauce, spinach, cremini mushrooms and shaved pecorino Romano.

Baked House Made Turkey Meat Loaf 26

Sauteed fresh cremini mushrooms and onions. Finished with a red wine demi glace, over mashed Yukon potato.

Make it a Loco Moco, add two eggs. 3.25

BBQ Pork Ribs 27

Half rack of our tasty ribs in house made guava BBQ sauce served with soup of the day, tossed greens, potato salad, onion rings, garlic-cilantro Fries, or rice.

Thai Style Vegetable Curry (V), (GF) 23

Zucchini, bell peppers, summer squash, onions, carrots, mushrooms, and Molokai sweet potato in a coconut curry sauce.

Served with Jasmine, white or brown rice.

You may add chicken breast 6, fresh catch 9 or grilled shrimp 8

Hot off the Grill!

Served with lettuce, tomato, and sprouts.

Choose a side of; soup of the day, tossed greens, onion rings or garlic-cilantro Fries.

Gluten Free bread available for your sandwich! \$1.75

Grilled Vegetarian Garden Burger 17.50

Served with fresh onions, cucumber, lettuce, tomato, and sprouts.

Fresh avocado when available.

Grilled Pesto Chicken 16.50

Boneless & skinless chicken breast in a sun dried tomato pesto marinade.

Served with grilled mushrooms, pesto, melted Provolone cheese and balsamic drizzle on our Brioche bun.

Thinly Sliced Prime Rib French Dip 18.00

Served on a Torta bun with melted Provolone cheese, horseradish cream and a rosemary au jus.

House Made Turkey Burger 16.50

Sauteed onion and mushroom on a warm Torta bun.

Keiki

(Hawaiian for Children's Menu)

Plain Ole Burger, served with plain fries. 10

Chicken Tenders in a basket with fries. 10

Creamy Mac and Cheese. 9.25

Extras

Mashed Potato. 4

Vegetable of the day. 5

Onion Rings. 6

Garlic Cilantro Fries, Plain Fries. 6

Add Bleu cheese or chipotle aioli. 1

Add Cheddar, Monterey Jack, Swiss, Provolone, Muenster or Pepper Jack cheese. 1