

Chef de Cuisine
John Tanner

Starters

Quesadilla Poblano 12.50

Poblano rajas, salsa fuego, melted cheese blend, garlic crema.
With Kalua pork add 4.00

Fresh Catch Tostada 15.50

Two crisp corn tortilla, chili lime cabbage, salsa fuego, crema

Grilled Shrimp open faced crostini, 14.50

Three grilled shrimp, tomato, caper, onion, basil, olive oil, balsamic vinegar.

House Made Soup of the Day, cup 5, bowl 6

Served with rustic French bread.



Salads

Island Field Greens (GF by request) 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 and Flat Bread 14

Kalaheo Caesar Salad 12, With blackened Catch 21

House made dressing, cherry tomatoes, Parmesan reggiano, lemon zest and house made croutons.

B.L.T. Salad, Apple Smoked Bacon and Gorgonzola (GF by request) 14

Crisp romaine lettuce topped with our Gorgonzola dressing, diced smoked apple bacon, grape tomato and crumbled Gorgonzola cheese. French bread croutons.

Add a grilled chicken breast, 6

Beet Panzanella (GF by request) 13

Pesto roasted beets, goat cheese crostini, candied mac-nuts, mixed greens, citrus-oregano vinaigrette.

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

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

(GF) Gluten Free, (V) Vegan

**Consuming raw or under cooked foods may increase your risk of food borne illness.

Entrees

*Thai Style Vegetable Curry *(V), (GF)* 22

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

Served with White or brown rice. Add Chicken breast 6, grilled shrimp 8, fresh catch 9.

Chicken Parmesan Pasta 25

Penne pasta, peas, macadamia nut pesto, crispy chicken cutlet, and parmesan fondue.

*Eggplant cutlet available for our vegetarian diners.

Baked House Made Turkey Meatloaf 26

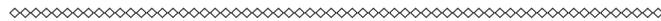
Sauteed fresh cremini mushrooms and onions. Finished with a red wine demi glace, over mashed Yukon potato.

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, onion rings, garlic-cilantro fries, or rice.



From the Grill!

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 Sub 15.50

Grilled marinated veggies on a ciabatta roll, lemon-oregano aioli, and boursin.
Fresh avocado when available.

House Made Chicken Po' Boy 16.50

Buttermilk fried boneless & skinless chicken breast, on Cafe baked pan cubano
with tomato, shredded lettuce, and Frank's remoulade.

Kalaheo Cubano "Miami Style" 16.50

Slow roasted mojo pork, sweet ham, swiss cheese, dill pickle, criollo mustard on
Cafe baked pan cubano.

Tampa Style, add tomato, shredded lettuce, and salami. 3.25

Thinly Sliced Prime Rib French Dip 18.00

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

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*Items either vegetarian or can be made vegetarian
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