



Served Dinner Menu 1

Family Style Pupus

~ Adam's Ahi Poke Nachos ~

Wonton chips layered with sashimi grade ahi poke, tomato, and avocado, topped with wasabi cream

~Sweet Potato and Kilauea Feta Cheese Ravioli ~

Fresh pasta filled with Kilauea Feta cheese and roasted Okinawan sweet potato in a lemon grass cream

~Furikake Crusted Calamari~

Panko and furikake crusted strips flash fried, served on a coconut and Thai chile sauce

Soup or Salad Choices

~Homemade Soup of the Day~

or

~Caesar Salad~

Romaine lettuce with homemade croutons and Reggiano parmesan

Entrée Choices

~Pork Tenderloin~

Sautéed medallions of pork tenderloin served on basil red-skin mashed potatoes with a Hamakua Mushroom Marsala cream

~Macadamia Nut Chicken~

Sautéed mac-nut crusted boneless chicken breast served on local vegetables in a yellow curry sauce. Topped with micro greens and cilantro

~Prime Rib Aus Jus~

Slow roasted to medium-rare with our secret spices & served with mashed potatoes

~Catch of the Day~

The freshest fish available from our fisherman prepared by our creative Chef

Dessert Choices

~Macadamia Nut Tart~

Homemade pastry crust filled with a gooey caramel center and choke macadamia nuts.

Accompanied by cinnamon ice cream

~Cheesecake of the Day~

Viren's delicious cheesecake creation

~Lilikoi Pie~

Passion fruit pie with a coconut macadamia nut crust, fresh whipped cream and a raspberry drizzle

~Coffee and Decaf~



Served Dinner Menu 2

Family Style Pupus

~Adam's Ahi Poke Nachos~

Wonton chips layered with sashimi grade ahi poke, tomato, and avocado, topped with wasabi cream

~BBQ Ribs~

Smoked pork back ribs basted with Hawaiian Vanilla Bean hoisin barbeque sauce and char-grilled served with fresh and pickled watermelon and local micro-greens

~ Lobster and Goat Cheese Wonton~

Lobster, local goat cheese, cream cheese and macadamia nut filled pastry deep fried and accompanied by guava plum sauce

Soup or Salad Choices

~Lobster Curry Bisque~

OR

~Caesar Salad~

Romaine lettuce with homemade croutons and Reggiano parmesan

Entrée Choices

~Filet Mignon~

Center-cut American beef char-grilled over an open flame, served with Ulupalakua red wine sauce. Accompanied by tonight's special potato

~Catch of the Day~

The freshest fish available from our fisherman prepared by our creative Chef's

~Pork Tenderloin~

Sautéed medallions of pork tenderloin served on basil red-skin mashed potatoes with a Hamakua Mushroom Marsala cream

~Shrimp Fettuccine~

Jumbo shrimp, red bell peppers and local spinach tossed with fettuccine with a white wine cream and topped with parmesan

Dessert Choices

~Crème Brulee~

Local Vanilla Bean custard topped with caramelized sugar

OR

~Dark Chocolate Raspberry Truffle Tart~

Original Hawaiian Chocolate Factory dark chocolate truffle with a vanilla and devils food cookie crust, finished with crème anglaise

~Coffee and Decaf~