



- PuPu's -

- Buffalo Wings** **\$9**
Chicken wings marinated in either our hot and spicy sauce or BBQ sauce served with celery and carrot sticks and blue cheese dressing.
- Chicken Egg Rolls** **\$8**
A terrific blend of Chicken and Vegetables in a crispy egg roll wrapper. Served with a spicy sweet and sour sauce.
- Calamari Rings** **\$9**
Lightly breaded and deep fried to a golden brown. Served with zesty cocktail sauce and spicy Remoulade.
- Coconut Shrimp** **\$12**
Large shrimp smothered in Japanese panko crumbs, coconut and spices and lightly fried. Served with a spicy orange marmalade dipping sauce.
- Hanalei Platter** **\$14**
A sampling of our favorite appetizers; Chicken Wings, Chicken Egg Rolls and Coconut Shrimp served with dipping sauces.
- Shrimp Cocktail** **\$12**
Homemade cocktail sauce and garnished with fresh lemon wedges.

- Soups -

- Soup of the Day** **Cup \$4** **Bowl \$6**
- Chicken Tortilla Soup** **Cup \$5** **Bowl \$7**
Grilled chicken in a spicy cilantro broth with tomatoes and garden vegetables topped with tortilla crisps and mixed cheeses.

Salads

Served with rustic bread and butter.

- Islands Salad** **\$7**
Baby spring mix topped with jicama, papaya, kiwi, and pear tomatoes. Served with your choice of mango or raspberry vinaigrette.
- Teriyaki Steak Salad** **\$14**
Tender Teriyaki Steak layered on mixed greens tossed with sautéed mushrooms, tomato and bleu cheese in a zesty balsamic vinaigrette. Served with onion crisps.
- Chicken Caesar Salad** **\$14**
*Grilled tender chicken breast strips with crispy Romaine lettuce, home style croutons and parmesan cheese lightly tossed in a creamy Caesar dressing. **Substitute Blackened Salmon \$15***

- Sandwiches, Wraps & Burgers -

Served with fresh fruit, french fries or homemade coleslaw.

- Roasted Turkey** **\$11**
Slow roasted turkey with lettuce, tomato and jack cheese and served with roasted garlic mayonnaise on rustic bread.
- Chicken Sandwich** **\$12**
Tender breast of chicken with choice of Teriyaki, Cajun or BBQ styles. Served with lettuce and tomato on a grilled Ciabatta roll.
- Philly Chicken or Steak Sandwich** **\$12**
Thinly sliced chicken or steak sautéed with grilled onions, bell peppers, melted jack cheese and served on a grilled Italian roll.
- Mediterranean Chicken Wrap** **\$12**
Marinated chicken with spinach, tomato, Kalamata olives Feta cheese and red onion tossed in a Greek dressing and wrapped in a spinach tortilla.
- Isle Burger** **\$13**
*A 1/2 pound charbroiled beef patty topped with American cheese on a sesame seed bun with crisp lettuce, fresh tomato, sliced red onion and dill pickle.
Add Spicy Buffalo sauce, Sweet BBQ sauce, crumbled Gorgonzola cheese, Applewood smoked bacon, sautéed mushrooms, grilled onions or avocado for \$0.75 extra per item.*

- Pastas -

Served with garlic toast.

- Linguini Carbonara** **\$13**
Sautéed bacon and garlic in a parmesan cheese sauce and served with freshly grated parmesan cheese.
- Black Pepper Fettuccini** **\$14**
Smoked Chicken and Italian Sausage sautéed in fresh garlic and sage and served in a roasted tomato cream sauce finished with diced tomato.
- Fettuccini with Bay Shrimp** **\$15**
Egg Fettuccini with Sun-Dried Tomato, garlic and a pesto cream sauce tossed with bay shrimp and grated parmesan cheese.

- Stir Fry -

Served with steamed rice.

- Broccoli Bowl** **\$13**
Your choice of Beef or Chicken served with sautéed carrots, bell peppers, Bok Choy, baby corn, water chestnuts, snow peas and onions in a spicy Teriyaki sauce.
- Spicy Orange Chicken** **\$14**
Chicken marinated with ginger, garlic and sesame seed oil with stir fried vegetables in a Fiery Orange Sweet sauce.

- Entrees -

Served with house salad or cup of soup.

All entrees are served with choice of baked potato, steamed rice or garlic mashed potatoes and seasoned vegetables.

- Prime Rib** **\$23**
Slow roasted choice Prime Rib basted with garlic and herbs served with au jus and horseradish cream. *Small Cut*
- Filet** **\$27**
The most tender cut of beef drizzled with a rich Port Wine sauce. *Large Cut*
- New York Steak** **\$26**
Choice New York Steak grilled to perfection and topped with sautéed spinach and mushrooms and bleu cheese atop Red Wine Sauce.
- Chicken Teriyaki** **\$19**
Ginger and garlic marinated Chicken Breast grilled and topped with a sweet teriyaki glaze and crushed pineapple.
- Mahi Mahi Macadamia** **\$20**
Our signature Ocean dish! Fresh Mahi Mahi encrusted with Macadamia nuts and sautéed. Served on a Mango Couli.
- Ginger Salmon** **\$22**
Fresh Salmon fillet poached in a ginger and cilantro broth. Served on a bed of stir-fried vegetables and topped with ginger soy sauce.

- Desserts -

- | | |
|---|---|
| Chocolate Volcano with French Vanilla Cream \$7
<i>Chocolate cake filled with warm Belgium Chocolate and served with French Vanilla cream sauce.</i> | New York Cheesecake \$7
<i>Prepared with Chocolate and graham cracker crust served with fresh strawberries and chocolate sauce.</i> |
| Chocolate Mousse Cake \$6
<i>A special combination of white and dark Chocolate Mousse, rich in flavor and served with a raspberry sauce.</i> | Carrot Cake \$7
<i>A local favorite...moist and delicious</i> |
| Coconut Crème Brulee \$6
<i>The silky richness of coconut cream, baked with crystallized ginger and caramelized sugar, laced and drizzled with raspberry.</i> | Apple Pie Ala Mode \$6 |
| | Ice Cream \$5
<i>Your choice of Vanilla, Strawberry, Chocolate or Rainbow Sorbet.</i> |

An automatic 18% gratuity will be applied to parties of 8 or more.

Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.