DINNER

_4:00PM - 10:00PM.

SALADS

SIGNATURE THAI SALAD | \$24

Your choice of: Kalbi Korean BBQ short ribs <u>OR</u> Grilled chicken breast Local island greens | Basil | Mint | Tomatoes | Papaya | Avocado | Nuts Fried onions | Cucumber | Cilantro | Furikake | Thai-lime vinaigrette

CHEF SALAD | \$21

Mixed greens | Turkey | Ham | Hard-boiled egg | Ranch dressing

HANDHELDS

Served with your choice of Winder Fries or French Fries

CERTIFIED ANGUS BEEF CHEESEBURGER | \$24

7oz. Grilled to your liking | Lettuce | Tomatoes | Red onion | Pickles Melted white cheddar cheese | 8-Island dressing | Hawaiian roll

FULLY LOADED CHEESEBURGER | \$26

Your choice of Swiss or cheddar cheese

7oz. Grilled to your liking | Guacamole | Onion ring | Bacon
Lettuce | Tomatoes | Hawaiian roll | Side teriyaki sauce

GRILLED PORTOBELLO SANDWICH (VV) | \$21

Marinated & grilled mushroom | Avocado | Caramelized onions Lettuce | Tomatoes | Pickles | Grilled bread

ENTRÉES

FISH & CHIPS | \$26

Beer-battered wahoo | Hawaiian Island slaw | Malt vinegar Homemade tartar sauce | Crisp winder fries

RIBEYE | \$49

14 oz. | Truffle mashed potatoes Sautéed island vegetables | Demi sauce

HULI HULI CHICKEN & KALBI | \$24

Teriyaki sauce | Macaroni salad | Rice

SALMON YAKITOR! | \$32

Wild caught filet | Soy glaze Rice | Sautéed island vegetables

LOCO MOCO | \$23

7oz. Angus beef patty | Two eggs your way | Rice | Gravy

RIBS PLATE | \$30

Truffle mashed potatoes | Hawaiian Island Slaw