

Hawaiian Islands Regional American Cuisine

March 19, 2025

Appetizer

(select 1)

Spam Musubi

Seared sushi rice, nori, teriyaki glaze, sesame seeds, mango salsa, coconut furikake (GF, S, SA)

Lomilomi

Salmon, tomato, green onion, poi, fried taro root (F)

Soup

Portuguese Bean Soup

Smoked pork, Sausage, kidney bean, kale, tomato, mirepoix, potato (GF)

Salad

(select 1)

Hawaiian Shrimp

Mixed greens, pineapple, shrimp, onion, mango, macadamia nut, passion fruit vinaigrette (GF, N, SF, V)

Poke Bowl

Rice, Ahi tuna, pineapple, carrots, cucumber, cabbage, edamame beans, red pepper, sracha aioli, toasted macadamia nuts, furikake (E, F, S)

Entrée

(select 1)

Huli-huli Chicken

Pineapple, soy, ginger, coconut rice, garlic green beans (S, SA)

Maui Style Kalbi Ribs

Brown sugar, soy sauce, ginger, steamed rice, kimchi (F, S, SA)

Ribeye Steak Loco Moco

Umami mushrooms and beef demi-glaze, caramelized pineapple rice pilaf, fried egg, roasted carrots (D, E)

Seared Mahi-mahi

Tropical fruit and soy glaze, poi, roasted vegetables, lime, macadamia nuts (F, N, S)

Dessert

(select 1)

Chef Todd's Restaurant Desserts Class

will be offering a selection of house-made desserts

Menu subject to change to ensure the freshest product available

D-Dairy, E-Egg, F-Fish, GF-Gluten Free, N-Nuts, P-Peanuts, S-Soy, SA- Sesame Seeds, SF-Shellfish,

V-Vegetarian, VG-Vegan

\$39.⁹⁵ / meal plus tax and service charge