



## dinner menu

### starters

#### shrimp trumpets \$8

shrimp wrapped in wonton, with coconut soy

#### ahi medallions \$10

sesame crusted, seared ahi

served with seaweed salad, pickled ginger, wasabi and a soy glaze dipping sauce

#### sesame calamari \$7

sliced calamari, lightly crusted in sesame seeds and deep fried

served with huanan chili aioli

#### crab cakes \$9

blue crab topped with chipotle aioli, and accompanied by dressed baby greens

#### hawaiian pork belly and ahi poke \$12

braised pork belly with lava salt and a classic ahi poke

### soups & salads

soup of the day \$4

shrimp bisque \$5

signature salad \$4

house caesar salad \$4

#### blackened chicken caesar salad \$13

romaine lettuce, caesar dressing, aged parmigiano-reggiano cheese and croutons

substitute blackened salmon filet at no additional charge

#### marinated fire steak \$12

grilled flat iron steak in a korean barbecue inspired marinade served atop fresh romaine, cilantro

micro-greens, mixed Asian vegetables and crispy noodles

## specialties

### halibut \$26

macadamia nut encrusted with sticky rice and a pineapple coconut glaze

### sea bass \$23

pan roasted in a ti leaf, served with sticky rice sea beans and mandarin oil

### salmon \$21

hibachi style glazed with a mango barbecue sauce and caramelized pickled ginger

### swordfish \$21

swordfish steak grilled with a sweet red pepper coulis,  
served with mashed peruvian potatoes.

### scallops \$24

seared with sweet thai chili beurre blanc and sautéed spinach

### coconut shrimp \$20

crusted in coconut with grilled pineapple papaya relish and sticky rice

### chicken stir fry \$18

Soba noodles tossed with grilled chicken, cured ham, ground peanuts, chili flake and asian vegetables

### adobo chicken \$21

slow roasted chicken in as soy brown sugar vinaigrette with crimini mushroom  
served with rice and seasonal vegetables

### top sirloin \$22

angus sirloin with a teriyaki glaze,  
garlic mashed potatoes and caramelized maui red onions

### new york steak \$25

charbroiled with match stick russets with red wine demi glace  
and asparagus

### rack of lamb \$26

new zealand rack, whipped yams and wild flower honey and merlot reduction

### filet mignon \$28

angus beef tenderloin in a burgundy demi glace  
with red potatoes, apple wood smoked mushrooms

afterthoughts  
ask your server to see today's special desserts!

a \$5 charge will be added to all split entrees  
a gratuity of 18% will be included for all parties of 6 or more

executive chef – Marc Brislin