



ALOHA HAWAIIAN VACATIONS MENU

OCEANFRONT SUNSET DINNER

CEASAR SALAD

Romaine, Parmesan, lemon-anchovy dressing, garlic croutons

ENTRÉE (CHOOSE ONE)

WILD MUSHROOM & SPINACH RAVIOLI

vegan ravioli, coconut ginger broth,
roasted sweet potatoes, locally
sourced vegetables

FILET MIGNON

dijon rubbed, maui onion jam,
watercress sauce, creamed corn,
mashed yukon gold potatoes

BAKED "DUKE'S FISH"

garlic, lemon & sweet basil glaze,
basmati wheatberry rice

TERIYAKI SIRLOIN*

double r ranch prime beef, soy-
brown sugar marinade, mashed
yukon gold potatoes, pineapple
gremolata

RIB & CHICKEN PLATE

Compart family farms pork ribs,
mango bbq sauce, all natural huli
huli chicken, steamed rice,
macaroni salad, pickle cucumbers

SLOW ROASTED PRIME RIB* (WHILE IT LASTS)

a cut of the finest
double r ranch
signature® beef

SAUTÉED MAC NUT & HERB FRESH FISH

panko and parmesan
crust, basmati
wheatberry rice,
lemon caper butter

DESSERT (ONE TO SHARE)

KIMO'S ORIGINAL HULA PIE

Chocolate cookie crust, macadamia nut ice cream, hot fudge, toasted mac nuts, whipped cream

PONO PIE

Locally made with ulu, passion fruit, toasted coconut, mac nuts, honey

FOUNTAIN SODAS WITH REFILLS, ICED TEA OR HOT TEA, OR COFFEE

Tax & Gratuity Included/Menu Subject to change