



APPETIZERS

Please select one

CLAM CHOWDER

New England Style Housemade Clam Chowder

CAESAR SALAD

Romaine Lettuce, parmesan cheese, Housemade Caesar dressing & croutons

ENTRÉE

Please select one

GRILLED SWORDFISH

Lemon Butter White Wine sauce served with Vegetable orzo & Sautéed Green Beans

NEW YORK STEAK

9 oz Prime Grade New York Steak, served with Garlic Mashed Potatoes & Asparagus

ISLAND STYLE GRILLED CHICKEN

*Grilled Chicken Breast served with Guava and Liliko'i
Reduction Sauce, Garlic Mashed Potatoes and Sautéed Green Beans*

VEGETABLE PASTA

*Sautéed Zucchini, Mushrooms, Asparagus, Onion, and Broccolini
in a Red Marinara Sauce served with Spaghetti Pasta*

DESSERTS

Please select one

Crème Brûlée

Ube Cheesecake

New York Style Cheesecake



APPETIZERS

Please select one

CAESAR SALAD

Romaine Lettuce, parmesan cheese, Housemade Caesar dressing & croutons

CLAM CHOWDER

New England Style Housemade Clam Chowder

ENTRÉE

Please select one

SCALLOP AND SHRIMP SCAMPI

*Diver Scallops, Jumbo Shrimps, Sun-Dried Tomatoes,
Garlic Cream Sauce , Lemon, Sweet Onion, served with Spaghettini Pasta*

PRIME RIB*

*9oz Prime Grade Pulehu Style, Hawai'i Rock Salt Blend
served with Spicy Horseradish Garlic Mashed Potatoes & Asparagus*

ISLAND STYLE GRILLED CHICKEN

*Grilled Chicken Breast Liliko'i Reduction Sauce,
served with Garlic Mashed Potatoes and Green Beans*

LOCAL FRESH CATCH

*Macadamia nut encrusted Mahi Mahi
served with a Mango Salsa, Garlic Mashed Potatoes, and Green Beans*

DESSERTS

Please select one

Crème Brûlée

Fresh Fruit Sorbet

New York Style Cheesecake



APPETIZERS

Please select one

CAESAR SALAD

Romaine Lettuce, parmesan cheese, Housemade Caesar dressing & croutons

ARUGULA SALAD

Candied walnuts, parmesan cheese & White Balsamic Mango Vinaigrette

ENTRÉE

Please select one

CHILEAN SEA BASS PASTA

Grilled Sea Bass, served with House Pasta, Butter Nage Sauce & Capers

FILET MIGNON

Prime Choice Filet, Fire-grilled, served with Mashed Potatoes & Asparagus

ISLAND STYLE GRILLED CHICKEN

Grilled Chicken Breast served with Liliko'i Reduction Sauce, Garlic Mashed Potatoes & Greenbeans

LOCAL FRESH CATCH

Macadamia crusted Mahi Mahi served with a Mango Salsa, Mashed Potatoes, & Green Beans

DESSERTS

Please select one

Crème Brûlée

Ube Cheesecake

New York Style Cheesecake



STARTERS

Please select one

ARUGULA SALAD

*Candied walnuts, parmesan cheese & White
Balsamic Mango Vinaigrette*

CAESAR SALAD

*Romaine Lettuce, Parmesan Cheese,
Housemade Caesar Dressing & Croutons*

APPETIZERS

Please select one

CRAB CAKE

Served with Lobster Cream Sauce

BLACKED AHI

Served with a Hot Mustard Dipping Sauce

ENTRÉE

Please select one

ALAE SALT GRILLED PRIME RIBEYE STEAK

*14 oz Prime Grade Ribeye Cut, Seasoned with Hawaiian Red Sea Salt
served with Mashed Potatoes & Asparagus*

HERB MARINATED FILET MIGNON (9OZ. OR 6OZ.)

*Your choice of Filet or Petite Filet Marinated in Herbs & Spices
served with Mashed Potatoes & Asparagus*

STUFFED AHI

*Local Caught Ahi, Stuffed with Crab. Baked & Topped with House Hollandaise
Served with Mashed Potatoes and Sautéed Green Beans*

LOCAL FRESH CATCH

Macadamia crusted Mahi Mahi served with a Mango Salsa, Mashed Potatoes, & Sautéed Green Beans

DESSERTS

Please select one

Crème Brûlée
Ube Cheesecake
New York Style Cheesecake

BEVERAGES

Enjoy throughout your meal

Louis Jadot, Pouilly Fuisse Chardonnay
Meiomi Pinot Nior
Local Drafts, Domestic & Imported Beers