

PUPUS

Soup du Jour *ask about today's creation* \$2.95 cup / \$4.95 bowl

Volcano Seared Ahi *wasabi / shoyu / pickled ginger* \$11.95

Steak and Lettuce Wraps *Thai peanut sauce / daikon* \$9.95

Calamari Fritti *wasabi cocktail sauce / lemon* \$8.95

Beer Battered Onion Rings *buttermilk herb dressing* \$5.95

Coconut Shrimp *mango chili sauce / asian slaw* \$8.95

Chicken Wings *original hot, sweet chili, or Hawaiian BBQ* \$7.95

SALADS

Side Salad grape tomatoes / red onions / carrots \$3.95

LYC waipoli greens / sun-dried cranberries / blue cheese crumbles
red onions / candied walnuts / raspberry balsamic vinaigrette \$7.50

Caesar mini romaine leaves / parmesan / foccacia croutons
creamy garlic anchovy dressing \$6.50

Chinese shredded napa cabbage and romaine / carrots / cashews
wonton strips / sesame ginger vinaigrette \$6.50

Red, White, and Blue mini romaine wedges / grape tomatoes
bacon bits / red onions / blue cheese dressing \$6.50

Add Protein...chicken \$5.95, mahimahi \$7.95, steak \$8.95, ahi \$9.95

MAUKA

Filet Mignon au Poivre

\$22.95

cabernet sauvignon demi glace / blue cheese / whipped potatoes

Chicken Picatta

\$16.95

lemon caper sauce / butter and parmesan tossed angelhair

Baby Back Pork Ribs

\$19.95

coleslaw / ginger steamed rice / Hawaiian style BBQ sauce

Build your own Burger

\$9.95

half pound certified angus patty / french fries / sesame bun

(add cheddar, swiss, bleu cheese, or bacon \$1 each)

(side of vegetable du jour \$3)

MAKAI

Pan Fried Sea Scallops

\$20.95

Sweet shallot-chardonnay sauce / golden potato pedestals

Cashew Crusted Opakapaka

\$22.95

lemon beurre blanc / tropical fruit salsa / ginger steamed rice

Fresh Catch

\$DQ

ask about our Chef's preparation

Panko Crusted MahiMahi

\$13.95

wasabi cocktail sauce / coleslaw / french fries or ginger rice

(side of vegetable du jour \$3)