

Dinner

Appetizers

SOUTH OF THE BORDER AHI POKE

Chef Renato's Award-winning Exotic Creation

*Chunks of Island raw Ahi swirled with Asian-style Avocado Salsa,
served Napoleon-Style and Drizzled with Soy-Wasabi Aioli*

10.50

SHRIMP PURSE

*Sautéed Shrimp and Vegetables tucked in a delicate Phyllo dough purse,
deep-fried golden brown and served with Sweet Chili Lilikoi Sauce*

9.50

CHILLED PEEL-AND-EAT SHRIMP

Ice cold shell-on shrimp served with Wasabi Cocktail Sauce

Quarter Pound 4.50

Half Pound 8.50

BUFFALO WINGS

*Fried Chicken Wings tossed in our Original Recipe of
Garlic Flavored Butter and Seasoned with Cayenne Pepper,
Paprika, Garlic Salt, Fresh Lemon Juice and Chopped Parsley
Accompanied with Celery Sticks and Ranch Dipping Sauce*

6 Pieces 4.50

12 Pieces 8.50

SHANGHAI CHICKEN TENDERS

*Deep-fried pieces of Chicken tossed in our Tangy
Shanghai Sweet and Sour Sauce,
Black and White Sesame Seeds
and served with a Wasabi Ranch Dipping Sauce*

8.75

KALUA PORK QUESADILLA

*Smoked Kalua Pork, Tri-Colored Bell Peppers, Fresh Mushrooms, Sweet Onion,
Cheddar and Goat Cheese folded into a Tortilla cone, with a
Sweet Chili Aioli and Tropical Fruit Salsa*

8.50

JUMBO SHRIMP STUFFED WITH SEAFOOD SENSATION

*A Medley of Fish, Crab, and Lobster blended with
Tobiko Beurre Blanc and topped with Hollandaise Sauce*

12.00

HAWAIIAN-STYLE CEVICHE

Cilantro Oil and Sweet Chili Tobiko Sauce

12.00

Non-members please add \$4.00

Soups & Salads

CAESAR SALAD

Hearts of Romaine Lettuce tossed in our creamy Classic Caesar Dressing topped with shaved fresh Parmesan Cheese and Croutons

3.50

GOURMET BABY GREENS

A blend of delicate greens served with your choice of dressing

3.50

FRENCH MAUI ONION SOUP AU GRATIN

4.50

SOUP OF THE DAY

3.00

HOUSE SALAD

2.25

Favorites

BEEF STROGANOFF

Simmered in a Burgundy Demi-Glace

17.50

SOUTH OF THE BORDER MARGARITA CHICKEN & SALMON

Marinated in Margarita Sauce and served atop a bed of Shredded Lettuce, and Fried Tortilla Accompanied with a Sweet Chili Aioli and Chipotle Dressing

16.50

LINGUINE FRUITI DE MARE

Fresh Seafood Sautéed in Garlic Butter, Fresh Herbs and Sun dried Tomatoes with Creamy Marinara Sauce

Side of Garlic Bread

19.50

CAESAR SALAD WITH GRILLED CHICKEN

12.50

Entrées

Entrées include choice of Daily Potatoes or Steamed White Rice, Vegetable of the Day and Dinner Roll with Lilikoi Butter. Add your choice of Soup of the Day, Caesar Salad or Gourmet Baby Greens for 1.95.

PAN-FRIED BREAST OF CHICKEN MARSALA

Mushroom Madeira Demi-Glace

17.95

FRESH MAHIMAHU

Steamed with Hot Soy Sauce and Peanut Oil then Broiled with Caper Mushroom Sauce and Sautéed with Ginger-Lime Beurre Blanc Sauce

20.95

STUFFED CHICKEN BREAST SHANGRI-LA

Chicken stuffed with Luau leaves & Boursin Cheese Covered with Coconut, Macadamia Nuts and Panko

Coconut-Mushroom Marsala Demi-Glace

18.50

MARINATED BROILED FRESH ATLANTIC SALMON

Citrus Beurre Blanc and topped with Pineapple Salsa

19.50

CRISPY HALF DUCK À LA CHINATOWN

Seasoned with Chinese Spices & Herbs, Roasted and Fried until Crispy Hot Peanut Oil and Soy Sauce

19.50

SAUTÉED JUMBO SHRIMP SCAMPI

In a White Wine Demi-Glace

20.95

Non-members please add \$4.00

USDA Choice Cuts

Seasoned and cooked to order

*Entrées include choice of Daily Potatoes or Steamed White Rice,
Vegetable of the Day and Dinner Roll with Lilikoi Butter.*

Add your choice of Soup of the Day, Caesar Salad or Gourmet Baby Greens for 1.95.

SEARED CAJUN SPICED RIB EYE STEAK

Maitre d' Butter

22.95

ROASTED BLACK ANGUS PRIME RIB OF BEEF AU JUS

8 oz 20.50

12 oz 24.50

SEARED GARLIC AND PEPPERCORN NEW YORK STEAK

Creamy Madeira Peppercorn Demi-Glace

22.50

BROILED CENTER CUT TENDERLOIN OF BEEF

Bearnaise Sauce

27.95

PAN FRIED TWIN BONE IN CENTER CUT PORK CHOP

Cinnamon Apple Marmalade

21.95

MARINATED BROILED RACK OF LAMB

Cabernet Sauvignon Demi-Glace, Mint Jelly

32.50

Children's Menu

CHICKEN TENDERS

With French Fries or Fresh Potato Chips

6.50

GRILLED CHEESE

With French Fries or Fresh Potato Chips

3.50

SPAGHETTI WITH MEATBALLS

5.50

MACARONI AND CHEESE

4.50

Dessert

CARAMEL MACADAMIA NUT BROWNIES WITH VANILLA ICE CREAM

7.50

MANGO SORBET WITH ASSORTED FRUIT CONFETTI

5.50

SATIN CHOCOLATE MOUSSE CAKE WITH FRUIT COULIS

4.95

PINEAPPLE CRÈME BRULÉE

9.50

NEW YORK-STYLE CHEESECAKE

5.50

Non-members please add \$4.00