

# DINNER ENTREES

ALL ENTREES ARE SERVED WITH CHOICE OF RICE PILAF, STICKY WHITE RICE OR GARLIC MASHED POTATOES, FRESHLY STEAMED VEGETABLES AND WARM SQUAW BREAD. BAKED POTATO ADD 1.25

## STEAKS & RIBS

ALL OUR STEAKS ARE HAND CUT FROM THE FINEST EASTERN CORN FED BEEF WITH AT LEAST 3 WEEKS AGE FOR TENDERNESS AND FLAVOR

<b>PRIME TOP SIRLOIN STEAK</b> .....	8 OZ. CUT.....	17.95	12 OZ. CUT .....	21.95
<b>PRIME TERIYAKI TOP SIRLOIN STEAK</b> .....			12 OZ. CUT.....	21.95
<b>NEW YORK STEAK</b> .....				27.95
<b>FILET MIGNON</b> - OUR MOST TENDER STEAK, BACON WRAPPED .....				36.95
<b>COWBOY STEAK</b> - A 12 OZ RIB EYE STEAK TOPPED WITH ONION RINGS .....				24.95
<b>BABY BACK RIBS</b> - A HALF RACK OF RIBS SLOW ROASTED WITH SPICY PLUM BARBECUE SAUCE.....				16.95

## FRESH FISH

WE OFFER A SELECTION OF FRESH FISH DAILY CHECK THE CHEF'S SPECIALS OR ASK YOUR SERVER FOR TODAY'S SELECTIONS

## SEAFOOD

<b>CALAMARI STEAK</b> - REMINISCENT OF ABALONE –LIGHTLY BREADED AND SAUTÉED GOLDEN BROWN, SERVED WITH FRESH LEMON AND TARTAR SAUCE.....	12.95
<b>TERIYAKI SHRIMP</b> - WHITE MEXICAN SHRIMP MARINATED IN TERIYAKI THEN LIGHTLY GRILLED.....	17.95
<b>FRIED SHRIMP</b> - BEER BATTERED AND DEEP FRIED - SERVED WITH TWO DIPPING SAUCES.....	17.95
<b>AUSTRALIAN LOBSTER TAIL</b> - BROILED AND SERVED WITH DRAWN BUTTER.....	MKT.

## CHICKEN

<b>HAWAIIAN CHICKEN</b> - A DOUBLE BREAST OF CHICKEN MARINATED IN OUR ISLAND STYLE TERIYAKI THEN GRILLED AND TOPPED WITH PINEAPPLE .....	14.95
<b>CHICKEN MACADAMIA</b> – AN ISLAND FAVORITE, A BONELESS BREAST OF CHICKEN ROLLED IN MACADAMIA NUTS AND TOPPED WITH A MILD PLUM SAUCE SET ATOP SAUTÉED BOK CHOY.....	17.95

## COMBINATIONS

MARKET PRICE

<b>SEAFOOD COMBINATION</b> - A SEAFOOD LOVER'S DELIGHT-A BROCHETTE OF TERIYAKI SHRIMP, SCALLOPS AND FRESH FISH WITH BELL PEPPERS AND ONIONS BASTED WITH LEMON BUTTER AND BROILED TO PERFECTION	
<b>STEAK AND LOBSTER</b> - OUR 8 OZ PRIME TOP SIRLOIN STEAK AND AN AUSTRALIAN LOBSTER TAIL	
<b>STEAK AND SHRIMP</b> - OUR 8 OZ PRIME TOP SIRLOIN STEAK WITH 3 TERIYAKI OR 3 FRIED SHRIMP	
<b>DESIGNER COMBINATIONS</b> - DESIGN YOUR OWN COMBINATION. ASK YOUR SERVER FOR SUGGESTIONS OR TO HELP YOU WITH PRICING.	

## PASTA

SERVED ALA CARTE

<b>WILD MUSHROOM PASTA</b> - PORTABELLA, SHITAKE, AND CRIMINI MUSHROOMS IN A CHARDONNAY CREAM SAUCE OVER SPINACH AND EGG FETTUCCINI.....	12.95
<b>SEAFOOD PASTA</b> - SHRIMP, BAY SCALLOPS, CALAMARI, GREEN LIP MUSSELS AND FRESH FISH IN A BASIL MARINARA SAUCE OVER FETTUCCINI.....	18.95
<b>BLACKENED CHICKEN PASTA</b> - BLACKENED CHICKEN SAUTÉED WITH ZUCCHINI AND YELLOW SQUASH – TOSSED IN CHARDONNAY CREAM SAUCE AND MARINARA SAUCE SERVED OVER PENNE PASTA.....	12.95
<b>TRI-COLOR PASTA WITH SHRIMP</b> - SPINACH, TOMATO, AND EGG FETTUCCINI WITH SHRIMP IN A GARLIC CHARDONNAY CREAM SAUCE .....	16.95

SPLIT PLATE \$3.00

THERE WILL BE A 15% GRATUITY ADDED TO PARTIES OF EIGHT OR MORE  
BANQUET FACILITIES AVAILABLE- WE CAN HANDLE PARTIES FROM 10 TO 100.  
WATER WILL BE SERVED UPON REQUEST