



# thanksgiving

DINNER FROM 4:00PM - 9:00PM

## APPETIZERS & SALADS

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<b>CAULIFLOWER "WINGS"</b> Panko crust, Hawaiian BBQ sauce, Jalapeno, house made ranch	14	<b>CAPRESE SALAD</b> Fior de latte fresh mozzarella, basil, Kula tomato, pa'a kai, Ewoo, balsamic	14
<b>POKE NACHOS</b> Sustainable Hawaiian ahi, tomato, Kula onion, limu, sriracha aioli, Won ton	19	<b>CAESAR SALAD</b> Baby romaine, pecorino romano, croutons, house made dressing	14
<b>NAPILI KAI SHRIMP</b> Makawao honey, parsley, chili Tamari, cream, garlic toast	16		

## ENTRÉES

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<b>TRADITIONAL TURKEY DINNER</b> Roasted white and dark meat turkey, garlic smashed potato, gravy, Kula onion-fresh herb stuffing, cranberry relish, peas-carrot-corn succotash	40
<b>CRISPY CRAB CRUSTED MONCHONG</b> Pacific crabmeat, Molokai sweet potato, shrimp, roasted corn, lobster cognac sauce	47
<b>MACADAMIA NUT CRUSTED MAHI MAHI</b> Coconut jasmine rice, macadamia nuts, caramelized chili beurre blanc	44
<b>CENTER CUT FILET MIGNON</b> Crispy onion strings, horseradish smashed potato, peppercorn mustard demi-glace	54
<b>PASTA POMODORO</b> Fettuccini, local tomato, mozzarella, capers, parsley ADD PACIFIC SHRIMP +12 - ADD GRILLED CHICKEN BREAST +8	30



## DESSERTS | \$12

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**NY STYLE CHEESECAKE**  
Vanilla ice cream, pumpkin caramel sauce

**TIRAMISU**  
Mascarpone, marsala, Maui cacao

**FLOURLESS CHOCOLATE TORTE**  
Lilikoi anglaise, raspberry