



thanksgiving

DINNER FROM 4:00PM - 9:00PM

Our three course dinner includes one appetizer or salad, and one dessert

APPETIZERS & SALADS

CAULIFLOWER "WINGS"

Panko Crust, Hawaiian BBQ sauce,
Jalapeno, House Made Ranch

CALAMARI

Furikake Panko Crust, Green Harissa,
Roasted Garlic Lemon Aioli

COCONUT SHRIMP

Coconut-Panko Crust, Fruit Salsa, Sweet Thai Chili

CAPRESE SALAD

Fior de Latte Fresh Mozzarella, Basil, Kula Tomato,
P'a Kai, EVOO, Balsamic

MIXED GREEN SALAD

Mixed Kula Greens, Cucumber, Tomato,
Shredded Carrot, Lilikoi Vinaigrette

SOUP - WINTER SQUASH BISQUE

Crème Fraiche, Croutons

ENTRÉES

TRADITIONAL TURKEY DINNER

Roasted White and Dark Meat Turkey, Garlic Smashed Potato, Gravy,
Sweet Onion-Fresh Herb Stuffing, Cranberry Relish, Roasted Root Vegetables

65

KEIKI TURKEY DINNER

25

SESAME-SPICE RUBBED HAWAIIAN AHI (seared rare)

Tempura Shrimp, Steamed Rice, Wasabi Cream, Dynamite Butter Sauce

75

MACADAMIA NUT CRUSTED KANPACHI

Coconut Jasmine Rice, Macadamia Nuts, Caramelized Chili Beurre Blanc

75

CENTER CUT FILET MIGNON

Truffle Mashed Potatoes, Pinot Noir Reduction

85

SHRIMP & SCALLOP RISOTTO

Pacific Shrimp & Day Boat Scallops Served Over a Bed of Saffron-Parmesan Risotto

73

PASTA ALFREDO

Fettuccini, Garlic Butter, Peas, Parmesan-Cream Sauce

Add Grilled Chicken 74 • Add Grilled Shrimp 78

60

DESSERTS

NY STYLE TIRAMISU

Cocoa, Marsala Cream, Lady Fingers

PUMPKIN PIE

Vanilla Ice Cream, Pumpkin Caramel

FLOURLESS CHOCOLATE TORTE

Lilikoi Anglaise, Raspberry

