



thanksgiving

DINNER FROM 4PM-9PM

APPETIZERS & SALADS

CAULIFLOWER "WINGS"

Panko crust + Hawaiian tamari-chile sauce
Jalapeno + homemade ranch

14

BEET SALAD

Goat cheese + local orange + pecans
tarragon + pomegranate gastrique

14

POKE NACHOS

Sustainably sourced Hawaiian ahi
tomato + Kula onion + limu
sriracha aioli + won ton

18

CAESAR SALAD

Baby romaine + pecorino Romano
croutons + house made dressing

14

NAPILI KAI SHRIMP

Makawao honey + parsley + chili
tamari + cream + garlic toast

16

ENTREES

TRADITIONAL TURKEY DINNER

Roasted white and dark meat turkey + garlic smashed potato +
sweet Kula onion cornbread stuffing + cranberry relish + bacon fried brussels sprouts
(Dinner includes choice of house salad or Caesar salad, and homemade pumpkin pie)

40

CRISPY CRAB CRUSTED MONCHONG

Pacific crabmeat, Molokai sweet potato, shrimp, roasted corn, lobster cognac sauce

47

BASIL PESTO CRUSTED MAHI MAHI

Three cheese risotto, peas, blistered corn, seasonal mushrooms, asparagus

44

CENTER CUT FILET MIGNON

Crispy onion strings, horseradish smashed potato, peppercorn mustard demi-glace

54

PASTA POMODORO

Fettuccini, local tomato, mozzarella, capers, parsley

Add Pacific shrimp add 10 | Add Grilled chicken breast add 6

30

DESSERTS - \$12

PUMPKIN PIE

Vanilla ice cream

TIRAMISU

Mascarpone, marsala, Maui cacao

FLOURLESS CHOCOLATE TORTE

Lilikoi anglaise, raspberry

