

Selections of HTL - Dinner

*All Plated Lunches must have a 3-course minimum including the entrée. Prices include Roll and butter, Kona Blend Coffee and Hot/Iced Tea.

Soup du jour - Choice of one per group -

Portuguese Bean Soup	\$ 9
New England Clam Chowder	\$ 9
Spanish Cold Gazpacho soup	\$ 9

Fresh Salads - Choice of one per group -

Hau Tree Supreme Salad <i>With House Dressing</i>	\$ 9
Bay Shrimp Spinach Salad <i>With Orange Segments and Grape Tomatoes tossed in a Bacon Vinaigrette Dressing</i>	\$13
Grilled Scallop Kebab Salad <i>Jumbo Scallops over Butter Lettuce with Blue Cheese and Grape Tomatoes topped Vinaigrette</i>	\$15

Appetizers - Choice of one per group -

Pan Smoked Island Style Duck Breast <i>Island Tuna prepared Traditional Sashimi Style or Poke Style (red pepper Sesame Soy)</i>	\$ 14
Hawaiian Ahi Sashimi <i>On Asian Slaw with Traditional Garnish</i>	\$ 15
Islander Crab Cakes <i>On Asian Slaw topped Red Curry Aioli Sauce</i>	\$ 17

Dessert - Choice of one per group -

Tiramisu	\$ 10
Mauna Kea Dee-Lite Ice Cream Pie	\$ 10
Warm Chocolate Lava Cake	\$ 10
Selection of Italian Sorbet <i>Choice of Lemon, Lychee, Pineapple or Rainbow</i>	\$ 10

For parties up to 40 persons

Minimum 20 persons

*Entrees - Choice of one per group -

Chef's Catch of the Day - market price
*Inquire for selection of the Fresh Fish
and preparation style*

Island Mahi Crusted with Crab & Avocado \$ 43
*Sauteed and glazed with a Garlic Aioli on a Citrus Beurre Blanc Sauce
Served with Seasonal Vegetables and White or Brown Rice.*

Seared Ahi - \$ 40
*Fresh Island Tuna on a Lemon, Butter and Caper Sauce
Served with Seasonal Vegetables and White or Brown Rice.*

Miso Sake Salmon - \$ 35
*Filet marinated in Miso then steamed to perfection
Served with Seasonal Vegetables and White or Brown Rice.*

Hawaiian Grilled Chicken - \$ 32
*Chicken Breast marinated in Chef's Special Sauce
and with Pineapple Chutney
Served with Seasonal Vegetables and White or Brown Rice.*

Black Angus New York Steak - \$ 43
*Harris Ranch all Natural Beef topped with Garlic Butter
Served with Seasonal Vegetables and Potato au Gratin.*

Black Angus Filet Mignon - \$ 45
*Harris Ranch all Natural Beef with Green Peppercorns
and Bearnaise Sauce
Served with Seasonal Vegetables and Potato au Gratin.*

Colorado Lamb Chops - \$ 49
*Grilled with Garlic Herb Butter Sauce and Mint Jelly
Served with Seasonal Vegetables and Potato au Gratin.*

Kamuella Tomato
topped with Grilled Vegetables "ala Napoleon" \$ 30
HTL Vegetarian Selection

Price subject to 20 % service charge
and applicable sales tax