

Aloha Auinala - Good Afternoon

Soups & Appetizers

Portuguese Bean Soup	9
New England Clam Chowder	9
Spanish Cold Soup Gazpacho	9
Lobster Ravioli	12
<i>Topped with Saffron Cream Sauce</i>	
Fresh Hawaiian Ahi	15
<i>Sashimi - Thin slices with Traditional Garnish</i>	
<i>Poke Island - cubed then mixed in a red pepper sesame soy</i>	
<i>Cajun Style - Seasoned then seared on a bed of shredded Cabbage</i>	

Chef Rene's Brunch Specialties

Kaimana Benedict	16
<i>Turkey, Canadian Bacon and Poached Eggs on grilled English Muffins topped with Hollandaise Sauce served with Breakfast Potatoes</i>	
Garden Benedict	15
<i>Sliced Vine-Ripen Tomatoes, Sauteed Fresh Spinach, Sweet Onions, and Poached Eggs on toasted English Muffins topped with Hollandaise Sauce</i>	
<i>Served with Breakfast Potatoes and Fruit Garnish</i>	
Salmon Benedict Florentine	17
<i>Seared Fresh Atlantic Salmon, Onions, Spinach, Bacon and Poached Eggs on Grilled Pepper Cheese Scones topped with Dill Hollandaise Sauce</i>	
<i>served with Breakfast Potatoes</i>	
Crab Cake Benedict	18
<i>Mini Crab Cakes, Bacon and Poached Eggs on toasted English Muffins, topped with Hollandaise Sauce. Served with Breakfast Potatoes</i>	
Loco Moco	18
<i>Our unique combination of Corned Beef Hash & Cutlet of Ground Chuck, Pork, and Sausage on a bed of Tamaki Gold Rice topped Mushroom Gravy and Egg</i>	

Al Fresco Course

Ahi Cobb Salad Nicoise	19
<i>Seared Fresh Pacific Ahi on Island Mixed Greens with Nicoise Olives and Anchovy Fillets tossed in Balsamic Vinaigrette Dressing</i>	
Grilled Shrimp Salad	18
<i>Shrimp & Island Pineapple Kebob, Avocado, Grape Tomatoes, Gorgonzola Cheese, Sauteed Mushroom, Butter Lettuce with Vinaigrette Dressing</i>	
Papaya Chicken Salad	18
<i>Diced Poached Chicken Breast seasoned with Dijon Mustard, Mayonnaise and served on a Half Island Fresh Papaya Crown. Served with Fresh Sliced Fruits</i>	
Kamuela Caprese Insalata	14
<i>Slices of Fresh Mozzarella and Vine-Ripen Island Tomatoes in a Butter Cup Lettuce with Balsamic Vinaigrette</i>	
Caesar Salad	14
<i>Classic Salad of Romaine Lettuce tossed with Parmesan Cheese</i>	
with Chicken	16
with Shrimp	18

Sandwiches Under Wild Hibiscus

Served with Seasoned Fries

Hau Tree Burger 16

Freshly made ground Sirloin Beef patties flame broiled on White Kaiser Bun with Sliced Kamuela Tomatoes, Butter Lettuce and Onions

American or Swiss Cheese - ADD \$1

Bacon - ADD \$2

Kaïmana Club House 17

Turkey, Smoked Bacon, Avocado, Tomatoes and Lettuce on a Whole Wheat or White Toast

Reuben Sandwich 16

Pastrami with homemade Sauerkraut, Swiss Cheese and Russian Dressing on Grilled Dill Rye Bread

Grilled Steak Sandwich 17

Black Angus Prime Rib with Grilled Onions and Bell Peppers on a Kaiser Roll with melted Mozzarella Cheese. Served with Au jus Dipping Sauce

Mahi Burger 16

Fish Filet dipped in Egg Batter then grilled with sliced Kamuela Tomatoes, Butter Lettuce on White Kaiser Bun. Served with Tartar Sauce

Furikake Ahi Burger 18

Fresh Island Tuna Filet marinated with Pesto-Chimichurri and crusted with Seasoned Oriental Dried Seaweed & Sesame Seeds then grilled.

Served with sliced Kamuela Tomatoes and Butter Lettuce on White Kaiser Bun.

Grilled Portabella Mushroom 15

Grilled Zucchini, Onions, Portabella, Kamuela Tomatoes, Mozzarella on Focaccia Bread

Lunch on the Shores of Sans Souci Beach

Garlic Shrimp Scampi 20

Shrimp sauteed with White Wine and Garlic Sauce over Linguini Pasta. Served with garlic toast

Miso Sake Salmon 20

Salmon Fillet marinated with a Soy Glaze topped with a Citrus Butter Sauce Served with Steamed Brown or White Rice

Vegetable Curry Dishes 18

Sauteed with Fresh Island Vegetables in a Malaysian Curry Sauce Served with Steamed Brown Rice

Add chicken 20

Add seafood 22

Specialty Teas & Sodas

Pomegranate Green Tea 5

Acai Red Berry Tea 5

Waialua Mango or Lilikoï Soda 5

Prices do not include applicable Hawaii State Tax & Gratuity
A Service Charge of 17% will be added to checks for parties of 6 guests or more.