



Sunday
June 18 2017

FATHER'S DAY BRUNCH

10:00 am - 2:00 pm

From the Farmer's Garden

Mixed Field Greens
with Assorted Condiments & Dressings
Chef's Hawaiian Cole Slaw
with Bay Shrimp & Pineapple
Capresse Salad
with Island Tomatoes & Mozzarella topped w/Balsamic
Herb Marinated Flame Grilled Vegetables
Asparagus, Portabella Mushrooms, Peppers & Squash
Classic Potato / Macaroni Salad

Starters

Assorted Fruit Juices
Assorted Seasonal Fruits
Kona Blend Coffee / Hot or Iced Tea
Fresh Brewed Iced Tea

Omelet Station

MADE-TO-ORDER OMELETS
Try Chef's Crab & Seafood Sensation
and Array of Assorted Fillings
Island Fresh Farm Eggs
Prepared Any Style

Menu subject to change without notice.

Heavy Course

Breakfast

Eggs Benedict Kaimana
House Specialty

Coco-Mac Sweet Bread French Toast

Charcuterie Chafer

Smoked Maple Bacon, Link and Portuguese Sausage

Lunch

Shrimp Tempura
with Dipping Sauce

Steamed Alaskan Crab Legs
Pernod Butter Sauce

Sauteed Fresh Island Fish
On a Bed of Spicy Wild Grains
topped with Citrus Caper Sauce

Rotisserie Block

All Natural Harris Ranch Prime Rib of Beef
with Au Jus & Creamy Horseradish Sauce

BBQ Baby Back Ribs
with Chef's Special Sauce

Adults - \$ 62.00

Children (5-10 yrs.) - \$ 31.00

Pricing subject to applicable State Tax and Gratuity

Island Favorites

Fresh Island Sashimi
Mussel Poke
Tako Poke
California Roll Sushi
Fish Poke with Ogo

Accompaniments

Futo-Maki / Inari Sushi
Chive & Cheese Crusted Mashed Potato
Steamed Tamaki Gold Rice
Sauteed Seasonal Vegetables
Corn on the Cobb

Dessert

Assorted Cup Cakes & Petit Fours
Flourless Chocolate Cake Lemon Bars
Cherry Pie Apple Pie
Passion Orange Cheesecake
Creme Brulee Cheesecake

17% gratuity will be added to parties of 6 or more.