

Aloha Auinala - Good Afternoon

Soups & Appetizers

Portuguese Bean Soup	9
New England Clam Chowder	9
Spanish Cold Soup Gazpacho	9
Coco-Mac Chicken	10
<i>Deep Fried Chicken Filets crusted with Coconut and Panko Flakes Served with Sweet Chili Sauce</i>	
*Fresh Hawaiian Ahi	18
<i>Sashimi - Thin slices with Traditional Garnish Poke Island - cubed then mixed in a red pepper sesame soy Cajun Style - Seasoned then seared on a bed of shredded Cabbage</i>	

Chef Rene's Brunch Specialties

*Super Kaimana Benedict	32
<i>All-Natural Petite Filet of Beef, Foie Gras infused Mushroom Spread, Lobster Meat and poached Eggs on grilled English Muffins topped with Hollandaise Sauce Served with Breakfast Potatoes</i>	
*Classic Eggs Benedict	19
<i>Turkey, Canadian Bacon and Poached Eggs on grilled English Muffins topped with Hollandaise Sauce served with Breakfast Potatoes</i>	
*Garden Benedict	20
<i>Sliced Vine-Ripen Island Tomatoes, Portabella Mushroom, Sauteed Spinach, Sweet Onions and poached Eggs on grilled English Muffins topped with Hollandaise Sauce Served with Breakfast Potatoes and Fruit Garnish</i>	
*Salmon Benedict Florentine	21
<i>Seared Fresh Salmon, Onions, Spinach, Bacon and Poached Eggs on grilled Pepper Cheese Scones topped with Dill Hollandaise Sauce served with Breakfast Potatoes</i>	
*Crab Cake Benedict	24
<i>Mini Crab Cakes, Bacon and Poached Eggs on grilled English Muffins, topped with Hollandaise Sauce. Served with Breakfast Potatoes</i>	
*Loco Moco	20
<i>Our unique combination of Corned Beef Hash & Cutlet of Ground Chuck and Pork Sausage on a bed of Tamaki Gold Rice topped Mushroom Gravy and Egg</i>	

Al Fresco Course

*Ahi Salad Nicoise	22
<i>Seared Fresh Pacific Ahi with Nicoise Olives, Anchovy Fillets, Tomatoes, Boiled Egg, Potatoes with Bacon Bits on bed of Mesculin Mixed Greens tossed in Balsamic Vinaigrette Dressing</i>	
Grilled Shrimp Salad	20
<i>Shrimp & Island Pineapple Kebob, Avocado, Grape Tomatoes, Gorgonzola Cheese, Sauteed Mushroom, Butter Lettuce with Vinaigrette Dressing</i>	
Papaya Chicken Salad	19
<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>	
Caprese Insalata	16
<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	19

MENU SUBJECT TO CHANGE WITOUT NOTICE ~ NO SUBSTITUTIONS ON MENU ITEMS
FOR THOSE WHO HAVE FOOD ALLERGIES OR DIETARY RESTRICTIONS
~ PLEASE INFORM YOU SERVER ~

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY AND SEAFOOD
MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS

Sandwiches Under Wild Hibiscus

Served with Seasoned Steak Fries

*Black Angus Burger	18
<i>Freshly ground All-Natural Beef Patties flame broiled on White Brioche Bun with sliced Island Tomatoes, Butter Lettuce and Onions</i>	
American or Swiss Cheese - ADD \$1	
Bacon - ADD \$2	
Kaïmana Club House	18
<i>Turkey, Smoked Bacon, Avocado, sliced Island Tomatoes and Lettuce on a Whole Wheat or White Toast</i>	
Reuben Sandwich	18
<i>Pastrami with homemade Sauerkraut, Swiss Cheese and Russian Dressing on Grilled Dill Rye Bread</i>	
Mahī Burger	18
<i>Fish Filet dipped in Egg Batter then grilled with sliced Island Tomatoes, Butter Lettuce on White Brioche Bun. Served with Tartar Sauce</i>	
*Furikake Ahī Burger	21
<i>Fresh Island Tuna Filet marinated with Pesto and crusted with Seasoned Oriental Dried Seaweed & Sesame Seeds then grilled. Served with sliced Island Tomatoes and Butter Lettuce on White Brioche Bun.</i>	
Grilled Portabella Mushroom	16
<i>Grilled Zucchini, Onions, Portabella, Island Tomatoes, Mozzarella on Focaccia Bread</i>	
*HTL "Surf & Turf" Mini Burger	15
<i>Mini-Brioche Sandwiches of Black Angus Beef with Sauteed Mushrooms & Swiss Cheese and Pesto marinated Ahi topped with Tomato Cilantro Salsa Served with Green Salad topped with Vinaigrette Dressing</i>	

Lunch on the Shores of Sans Souci Beach

Spicy Garlic Shrimp	24
<i>Chef version of the Popular "Food Truck" Shrimp Satay - Sauteed with Ground Chili, Lemongrass, Butter & White Wine Served with Steamed White Rice & Spring Greens Mix</i>	
*Fresh Island Catch of the Day	23
<i>Fresh Island Fish Filet grilled with Egg Batter topped with Beurre Blanc Caper Sauce Served on a Bed of Linguine Pasta with a Bouquet of Spring Green Mix</i>	
Garlic Shrimp Scampī	20
<i>Shrimp sauteed with White Wine and Garlic Sauce over Linguini Pasta. Served with garlic toast</i>	
Spicy Ahī Poke Bowl	20
<i>Fresh Island Ahi "cubed" & mix with Garlic Aioli Mayo, Sriracha Sauce over White Rice topped with Fish Roe & Nori Furikake</i>	
Vegetable Curry	18
<i>Sauteed with Fresh Island Vegetables in a Malaysian Curry Sauce Served with Steamed Brown Rice</i>	
Add chicken	20
Add seafood	22

Specialty Teas, Sodas & Smoothies

Kaïmana Cooler	6
<i>Acai with blended with Strawberries and Banana ~ Highly nutritious smoothie</i>	
Pink Dragon Smoothie	6
<i>Pitaya aka Dragon Fruit blended with Mango and Banana ~ full of anti-oxidants</i>	
Plantation Iced Tea	4
<i>Tropical Fruit Flavored Tea topped with Pineapple Juice & a dash of Simple Syrup</i>	
Hawaiian Tropical Fruit Flavored Iced Tea	4
Waialua Pineapple Soda	5