

# Aloha Auinala - Good Afternoon

## Soups & Appetizers

Portuguese Bean Soup	9
New England Clam Chowder	9
Spanish Cold Soup Gazpacho	9
Hau Tree Supreme Garden Salad	10
Coco-Mac Chicken	10
<i>Deep Fried Chicken Filets crusted with Coconut and Panko Flakes Served with Sweet Chili Sauce</i>	
*Fresh Hawaiian Ahi	20
<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

*Super Kaimana Benedict	34
<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	20
<i>Turkey, Canadian Bacon and Poached Eggs on grilled English Muffins topped with Hollandaise Sauce served with Breakfast Potatoes</i>	
*Garden Benedict	21
<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	22
<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	25
<i>Mini Crab Cakes, Bacon and Poached Eggs on grilled English Muffins, topped with Hollandaise Sauce. Served with Breakfast Potatoes</i>	
*Loco Moco	21
<i>Our unique combination of Corned Beef Hash &amp; 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	24
<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	21
<i>Shrimp &amp; Island Pineapple Kebob, Avocado, Grape Tomatoes, Gorgonzola Cheese, Sauteed Mushroom, Butter Lettuce with Vinaigrette Dressing</i>	
Papaya Chicken Salad	20
<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	15
<i>Classic Salad of Romaine Lettuce tossed with Parmesan Cheese</i>	
with Chicken	17
with Shrimp	20

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

**NO SUBSTITUTIONS ON MENU ITEMS**

# Sandwiches Under Wild Hibiscus

Choice of Seasoned Steak Fries or Hawaiian Style Cole Slaw

<b>*Black Angus Burger</b>	19
<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	
<b>Kaïmana Club House</b>	19
<i>Turkey, Smoked Bacon, Avocado, sliced Island Tomatoes and Lettuce on a Whole Wheat or White Toast</i>	
<b>Reuben Sandwich</b>	20
<i>Pastrami with homemade Sauerkraut, Swiss Cheese and Russian Dressing on Grilled Dill Rye Bread</i>	
<b>Mahi Burger</b>	20
<i>Fish Filet dipped in Egg Batter then grilled with sliced Island Tomatoes, Butter Lettuce on White Brioche Bun. Served with Tartar Sauce</i>	
<b>*Furikake Ahi Burger</b>	22
<i>Fresh Island Tuna Filet marinated with Pesto and crusted with Seasoned Oriental Dried Seaweed &amp; Sesame Seeds then grilled. Served with sliced Island Tomatoes and Butter Lettuce on White Brioche Bun.</i>	
<b>Grilled Portabella Mushroom</b>	18
<i>Grilled Zucchini, Onions, Portabella, Island Tomatoes, Mozzarella on Focaccia Bread</i>	
<b>*Islander Trio Sliders</b>	20
<i>Mini-Brioche Sandwiches of Teri-Glazed Black Angus Beef Patty, Fresh Island Ahi Medallion topped with Tomato Cilantro Salsa &amp; Pulled Kalua Pork</i>	

## Lunch on the Shores of Sans Souci Beach

<b>Spicy Garlic Shrimp</b>	25
<i>Chef version of the Popular "Food Truck" Shrimp Satay - Sauteed with Ground Chili, Lemongrass, Butter &amp; White Wine Served with Steamed White Rice &amp; Spring Greens Mix</i>	
<b>*Fresh Island Catch of the Day</b>	25
<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>	
<b>Garlic Shrimp Scampì</b>	21
<i>Shrimp sauteed with White Wine and Garlic Sauce over Linguini Pasta. Served with garlic toast</i>	
<b>Spicy Ahi Poke Bowl</b>	22
<i>Fresh Island Ahi "cubed" &amp; mix with Garlic Aioli Mayo, Sriracha Sauce over White Rice topped with Fish Roe &amp; Nori Furikake</i>	
<b>Vegetable Curry</b>	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 & Smoothies

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