

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
Hawaiian Brandade de Morue au Gratin	12
<i>Seasoned Shredded Mahi with Mashed Potato whipped in Cream Served with Garlic Olive Oil Toast</i>	
*Fresh Hawaiian Ahi	20
<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	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, Portobello 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>	
*Soft Shell Crab Benedict	22
<i>Seasoned Soft Shell Crab rolled in Japanese Bread Crumbs then Deep Fried on Butter Toasted Brioche Buns drizzled with Hollandaise Sauce. Served with Seasonal Greens</i>	
*Loco Moco	21
<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	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 & 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

*Black Angus Burger	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
Kaimana Club House	19
<i>Turkey, Smoked Bacon, Avocado, sliced Island Tomatoes and Lettuce on a Whole Wheat or White Toast</i>	
Soft Shell Crab Sandwich	20
<i>Seasoned and batter in Egg and rolled in Japanese Panko then Deep Fried Open-Face on Brioche Bun with Shaved Carrots, Cucumber, Celery, Radish & Peppers Drizzled with Dill Yogurt Dressing</i>	
Reuben Sandwich	20
<i>Pastrami with homemade Sauerkraut, Swiss Cheese and Russian Dressing on Grilled Dill Rye Bread</i>	
Mahi Burger	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>	
*Furikake Ahi Burger	22
<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 Portobello Mushroom	18
<i>Grilled Zucchini, Onions, Portobello, Island Tomatoes, Mozzarella on Focaccia Bread</i>	
*Islander Trio Sliders	20
<i>Mini-Brioche Sandwiches of Teri-Glazed Black Angus Beef Patty, Fresh Island Ahi Medallion topped with Tomato Cilantro Salsa & Pulled Kalua Pork</i>	

Lunch on the Shores of Sans Souci Beach

Spicy Garlic Shrimp	25
<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	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>	
*Black Angus New York Steak & 2 Eggs	25
<i>All-Natural Beef and Island Fresh Eggs prepared any style with Caramelized Onions & Mushrooms Choice of Breakfast Potatoes or White or Brown Rice</i>	
Garlic Shrimp Scampi	21
<i>Shrimp sauteed with White Wine and Garlic Sauce over Linguini Pasta. Served with garlic toast</i>	
Spicy Ahi Poke Bowl	22
<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 & Smoothies

Kaimana Cooler	6
<i>Acai with blended with Strawberries and Banana ~ Highly nutritious smoothie</i>	
Dragon Fruit Smoothie	6
<i>Pitaya aka Dragon Fruit blended with Mango and Banana ~ full of anti-oxidants</i>	