

# DINNER OPTIONS

## PARADISE MENU

**\$42**

Per Person

### STARTERS

**House Made Pineapple Carrot Muffins**

**Caesar Salad**



### CHOICE OF ENTRÉE

**Top Sirloin\***

hawaiian sea salt, smoked onion cream, gremolata butter

**Kushiyaki\***

teriyaki marinated brochettes of chicken breast and beef tenderloin

**'Keoki's Style' Fresh Island Fish**

garlic, lemon and sweet basil glaze

**Red Pepper Rubbed Tofu**

coconut milk braised vegetables, sweet potatoes, macadamia nuts



### DESSERT

**Kimo's Original Hula Pie®**

macadamia nut ice cream, fudge, Oreo cookie crust

\*Consuming raw or undercooked foods may increase your risk of foodborne illness

Menus and prices subject to change. Prices listed are per person and do not include 18% gratuity and 4.712% state general excise tax.

# KEOKI'S MENU

**\$48**

Per Person

## STARTERS

**House Made Pineapple Carrot Muffins**

**Caesar Salad**



## CHOICE OF ENTRÉE

**Top Sirloin Steak\***

hawaiian sea salt, smoked onion cream, gremolata butter

**Prime Rib\***

horseradish cream, au jus

**'Keoki's Style' Fresh Island Fish**

garlic, lemon and sweet basil glaze

**Seafood Risotto**

lobster, shrimp, fresh fish

**Red Pepper Rubbed Tofu**

coconut milk braised vegetables, sweet potatoes, macadamia nuts



## DESSERT

**Kimo's Original Hula Pie®**

macadamia nut ice cream, fudge, Oreo cookie crust

\*Consuming raw or undercooked foods may increase your risk of foodborne illness

Menus and prices subject to change. Prices listed are per person and do not include 18% gratuity and 4.712% state general excise tax.

# ALI' I MENU

## \$58

Per Person

### STARTERS

#### House Made Pineapple Carrot Muffins

CHOICE OF:

#### Dinosaur Kale or Caesar Salad



### CHOICE OF ENTRÉE

#### Filet Mignon\*

hawaiian sea salt, smoked onion cream, gremolata butter

#### Prime Rib\*

horseradish cream, au jus

#### Chef's Fresh Fish Duo

combination of two fishes done in the chef's preparation, bamboo rice, namasu

#### Seafood Risotto

lobster, shrimp, fresh fish

#### Ginger Cilantro Steamed Fish

asian black bean sauce, lemongrass bamboo rice, sizzling peanut oil

#### Red Pepper Rubbed Tofu

coconut milk braised vegetables, sweet potatoes, macadamia nuts

#### Tristan Da Cunha Lobster Tails

2 sustainable ¼ lb tails glazed 'Keoki's Style' and baked to perfection



### DESSERT

#### Kimo's Original Hula Pie®

macadamia nut ice cream, fudge, Oreo cookie crust

\*Consuming raw or undercooked foods may increase your risk of foodborne illness

Menus and prices subject to change. Prices listed are per person and do not include 18% gratuity and 4.712% state general excise tax.