

## Starters

<b>Sesame Seared Tuna</b> \$15.00, daikon slaw, peanut sauce	<b>Pork Pot Stickers</b> \$8.50 with wok seared Asian stir fry vegetables
<b>Crispy Vegetable Spring Roll</b> \$8.50 crispy rice noodles, sweet and spicy plum sauce	<b>Soup of the Day</b> \$6.00 made daily from the freshest choice of ingredients
<b>Organic Baby Greens</b> \$8.50 with farmer's tomatoes, local goat cheese crumbles and a sherry garlic vinaigrette	

## Sandwiches and Salads

<b>Signature Club Sandwich</b> \$14.75 warm sliced grilled chicken, smoked bacon, crisp lettuce, sliced tomatoes, herb spread on a rustic ciabatta roll. Served with a fresh cucumber salad	
<b>Reuben Sandwich</b> \$14.50 corned brisket, sweet onion sauerkraut, Swiss cheese, thousand island dressing served with French fries	<b>Caesar Salad</b> \$11.75 romaine spears, traditional dressing, fresh Parmesan, white anchovy and a warm garlic crouton
<b>Angus Burger</b> \$15.75 8 oz grilled burger, crisp lettuce, sliced tomato and red onion garnishes. French fries and herb dip	<b>Grilled Chicken Breast</b> \$15.75  <b>Fresh Fruit Plate</b> \$14.50 selection of seasonal local and mainland fruit and berries served with choice of non- fat yogurt, low-fat cottage cheese or sorbet
<b>Traditional Cobb Salad</b> \$15.75 grilled chicken, smoked bacon, egg, avocado, blue cheese and tomatoes, tossed with lemon Dijon dressing	<b>Grilled Seafood Salad</b> \$16.75 French beans, spiced olives, red wine-Dijon vinaigrette
<b>Sun Dried Tomato Wrap</b> \$14.00 grilled chicken, lettuce, sliced red onion, farmers tomatoes, pesto aioli, served with French fries or tossed salad	

## Main Course

<b>Pepper Crusted Atlantic Salmon</b> \$28.00 buttermilk mashed potatoes, baby bok choy and a red Zinfandel reduction	<b>Fettuccine Alfredo</b> \$23.00 grilled chicken breast, garlic, tomatoes, and fresh vegetables served with a light wild mushroom cream sauce
<b>Nori and Sesame Crusted Sea Bass</b> \$29.00 fragrant harbour style fried rice, baby spinach, mirin glaze crispy sweet potato nest	<b>Grilled Jumbo Prawns</b> \$28.00 with steamed lo mein noodles, hoisin ginger sauce and wok seared Asian vegetables
<b>Char Broiled New York Steak</b> \$32.00 roasted garlic mashed potato, seasonal vegetables, port braised shallots and red wine reduction	<b>Grilled Sage Chicken Breast</b> \$24.00 mixed grains and rice, aromatic herb jus

## Desserts

<b>Dark Chocolate Jamaican Rum Parfait</b> \$8.00 with warm berry stew	with fresh fruit and raspberry coulis
<b>Traditional Island Cheesecake</b> \$8.00	<b>Chocolate Mousse</b> \$8.00 served with passion fruit mirror

**Frozen Lemon Yogurt Parfait**      **\$8.00**      white chocolate sauce, raspberries,  
almond crisps

**Haagen Dazs Ice Cream**      **\$8.00**

Hawaii Tax will be Added

An automatic gratuity of 18% is added to parties of 8 or more