

PRIME DINING

Menu subject to change. Please check with server

ENTREES

- Succulent Prime Rib with Au Jus Sauce and Spicy Horseradish Sauce **D** **G**
- Kalua Pork with Shredded Cabbage
- Golden Deep-Fried Chicken **D** **G**
- Fresh and Creamy Shrimp & Clam Scampi with Herbs **S** **D**
- Miso Glazed Island Fish **E**
- Golden Deep-Fried Calamari **D** **G**
- Steamed Opilio Snow Crab Cluster **S** with Hot Melted Butter **D**

VEGAN

Served upon request - please ask your server

- Vegetable Polenta with Roasted Red Bell Pepper Sauce
- Sautéed Lentils and Kale
- Vegan Chili
- White Rice

SIDE DISHES

- Mashed Potatoes with Gravy **D**
- Basil Pesto Bowtie Pasta with Vegetables **E**
- Steamed White Rice
- Brown Rice
- Island Chips- seasonal
- Faalifu (taro, banana, ulu, tapioca) –seasonal
- Au Gratin Potatoes **D**
- Assorted Wheat, Taro and Sweet Rolls **E** **G**
- Seafood Chowder **D** **S**
- Soup of the Day (check with server)

SEASONAL FRUITS

- Papaya slices
- Pineapple
- Grapes

SALAD BAR

- Tahitian Raw Fish
- Teriyaki Chicken Pasta **SB** **E** **G**
- Roasted Vegetable Platter
- Tossed Greens
- Bacon Bits **G**
- Croutons **E** **G**
- Sunflower Seeds
- Cucumber Slices
- Shredded Carrots
- Shredded Cheese
- Shredded Onions **D**
- Jell-O Squares

DESSERTS

- Chocolate Cake **E** **G**
- Butter Mochi **D** **E**
- Pineapple Bars **G**
- Haupia Cups
- Bread Pudding (house special) **D** **E** **G**
- Sugar free dessert (available upon request)
- Macnut and Banana Ice Cream **D** **N**
- Assorted toppings available **N**

BEVERAGES

- Assorted fruit juices
- Pepsi
- Diet Pepsi
- Fruit Punch
- Mountain Dew
- Root Beer
- Sierra Mist
- Raspberry Iced Tea
- Coffee – regular, decaffeinated
- Black Tea
- Herbal tea – Chamomile, Cinnamon Apple

Symbols indicate food item contains:

- G** Gluten
- D** Dairy
- E** Eggs
- N** Nuts
- S** Shellfish
- SB** Soybean
- MSG** MSG