

## Starters

- \*Spicy Tuna Nachos** – Chef Eric's award-winning creation – Spicy tuna on crispy wontons topped with an avocado relish drizzled with truffle aioli and cilantro pesto then finished with Latino Kochujang **17**
- Shrimp Mini Tacos**– grilled shrimp, Kula greens, roasted pepper, and onion salsa, cilantro crème, corn tortillas **13**
- Asian Style Pupu Steak** – grilled marinated N.Y. steak in a spicy truffle teriyaki sauce with sautéed local mushrooms **21**
- Asian Style Pork Quesadilla** – with south of the boarder condiments **12**
- Calamari** – classic preparation with a spicy remoulade **12**

## Salads

- House Salad** – baby Kula greens, tomatoes, sweet onion, carrot, and cucumber tossed in homemade cilantro citrus vinaigrette topped with spicy macadamia nuts **12**
- Tijuana Caesar Salad** – crispy hearts of romaine, parmesan cheese and croutons tossed with Chef Eric's homemade Caesar dressing **11**

## Entrees

- Classic Fish** – sautéed with lemon caper butter sauce and shrimp. Accompanied with white truffle mashed potatoes and steamed asparagus **37**
- Pescado Verde** – Cuatro verde sauce, tomato pico de gallo, guacamole along with rice pilaf and house vegetables **37**
- Asian Marinated Grilled Steak** – Perfectly grilled Rib eye with a chimichurri sauce, house rice pilaf, and steamed house vegetables **38**
- South of the Border Marinated Pork** – grilled and served with Cuatro verde sauce roasted garlic mashed potatoes and steamed house vegetables **28**
- Angel hair Pasta**- Fresh tomato, garlic, white wine butter sauce with herbs and parmesan cheese. Your choice of Shrimp **30** or Chicken **23**
- Asian Style Seafood Stir Fry** -- Black bean stir fry, with a medley of upcountry vegetables and

a side of house rice pilaf. Your choice of Shrimp **30**, Steak **28**, Chicken **24**

## *Daily Specials*

### *Tuesday*

**Chicken Enchiladas** – two enchiladas topped with Verde sauce, served with black beans and homemade rice pilaf

**23**

### *Wednesday*

**Meatloaf** – served with steamed green beans, garlic mash potatoes and smothered in a caramelized Maui onion and mushroom gravy

**23**

### *Thursday*

**Roasted Half Chicken** – Shoyu chicken style served with sautéed Upcountry vegetables and steamed white rice

**25**

### *Friday*

**Surf & Turf** – N.Y. Steak, jumbo shrimp marinated in garlic and herbs. Grilled and served with garlic mash potatoes and steamed asparagus

**32**

### *Saturday*

**Braised Short Ribs** – Soy-Sake braised boneless ribs served with confit of Asian cabbage and steamed white rice

**27**

### *Sunday*

**BBQ Pork Ribs** – four-hour slow cooked baby back ribs, glazed with Eric’s  
homemade barbeque sauce accompanied with garlic mash potatoes and roasted corn  
succotash

**27**