



RESTAURANT WEEK DINNER MENU 2025

\$45 PER PERSON

SERVED SEPTEMBER 14 - SEPTEMBER 21

PLEASE SELECT 1 ITEM FROM EACH COURSE
(beer, wine, or cocktail can replace a course option)

PUPUS

Coconut Shrimp

ginger lime dipping sauce (DF)

Beef Skewer

pickled banh mi salad (DF)

Chop Salad

romaine, cabbage, carrots, bell pepper, green onion, snap peas,
bean sprouts, cashews, crispy noodle, miso-sesame vinaigrette (DF)

Local Green Salad

goat cheese, macadamia nuts, seasonal berries,
li hing mui vinaigrette (GF)

ENTRÉES

Mushroom Chicken

mushroom medley, bell peppers, onion, scallions, mo-gu sauce (DF)

Sirloin Steak

with mushroom cream sauce and roasted pee wee potatoes

Sweet & Sour Pork Stir Fry

with bell peppers, onion, celery, pineapple and Bali Hai sweet and sour (DF)

Hoisin Beef

onion, carrot, tomato, citrus-hoisin sauce (DF)

Seared Salmon

chili-pineapple glaze, lemon-basil risotto, strawberry relish (GF)

DESSERTS

Your Choice of Trifle

Vanilla berry trifle

Salted caramel chocolate mousse

Gluten Free Menu Choices = GF

Dairy Free Menu Choices = DF



A 5% surcharge is added to all checks to help pay for the
heart of the house labor cost.



RESTAURANT WEEK DINNER MENU 2025

\$45 PER PERSON

SERVED SEPTEMBER 14 - SEPTEMBER 21

PLEASE SELECT 1 ITEM FROM EACH COURSE
(beer, wine, or cocktail can replace a course option)

PUPUS

Coconut Shrimp

ginger lime dipping sauce (DF)

Beef Skewer

pickled banh mi salad (DF)

Chop Salad

romaine, cabbage, carrots, bell pepper, green onion, snap peas,
bean sprouts, cashews, crispy noodle, miso-sesame vinaigrette (DF)

Local Green Salad

goat cheese, macadamia nuts, seasonal berries,
li hing mui vinaigrette (GF)

ENTRÉES

Mushroom Chicken

mushroom medley, bell peppers, onion, scallions, mo-gu sauce (DF)

Sirloin Steak

with mushroom cream sauce and roasted pee wee potatoes

Sweet & Sour Pork Stir Fry

with bell peppers, onion, celery, pineapple and Bali Hai sweet and sour (DF)

Hoisin Beef

onion, carrot, tomato, citrus-hoisin sauce (DF)

Seared Salmon

chili-pineapple glaze, lemon-basil risotto, strawberry relish (GF)

DESSERTS

Your Choice of Trifle

Vanilla berry trifle

Salted caramel chocolate mousse

Gluten Free Menu Choices = GF

Dairy Free Menu Choices = DF



A 5% surcharge is added to all checks to help pay for the
heart of the house labor cost.