



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.

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