

## **DINNER MENU**

## **APPETIZER & SALAD SELECTIONS**

Seafood Trio \$24.00 Crab Claws, Seared Scallops and Shrimp Cocktail Serves 2

Seared Scallops served in Coconut Carrot Dashi and Edamame \$12.00

Szechuan Shrimp -Stir-Fried in a Chili Pepper Garlic Sauce \$11.95

*Jumbo Shrimp Cocktail* \$11.95

Crab Claws \$12.95

Crispy Chicken and Vegetable Dumplings \$7.00

Crudites with Humus & Pita Chips \$6.00

Garlic Truffle Edamame \$3.00 - GF

Kula Upcountry Greens with Feta \$10.00 Choice of House, Balsamic or Thai Chili Ranch Dressing Add Grilled Chicken or Shrimp \$3.00 Grilled Fish \$4.00

Fruit, Nut and Seed Salad \$12.00 Baby Spinach, Berries, Candied Pecans, Sunflower Seeds, Goat Cheese, Strawberry Balsamic Vinaigrette

> Kula Caprese Salad \$9.50 - GF Tomatoes with Mozzarella Cheese

Kula Green Side Salad \$6.00

## **ENTREES**

Fresh Fish Special \$23.00 Served with Seasonal Vegetables and Rice \*\*Gluten Free upon request\*\*

Pasta du Jour \$14.00 -VG Add Grilled Chicken or Shrimp \$3.00 Add Grilled Fish \$4.00

Curry du Jour \$12.00 - VG - GF Add Grilled Chicken or Shrimp \$3.00 Add Grilled Fish \$4.00

Crispy Crab Cake \$23.00 Served on Avocado and Horseradish Creme Fraiche with Sweet Ginger Soy Glaze and Namasu

Filet Mignon \$24.00
5 oz Beef Tenderloin Filet, Yukon Mash Potatoes, Seasonal Vegetables,
Porchini White Truffle Demi Glaze,
Horseradish Creme Fraiche Accent

Cabernet Braised Boneless Short Ribs \$23.00 - GF Molokai Sweet Potato Mash, Seasonal Vegetables, Crispy Maui Onions

Chicken Parmesan \$23.00 Panko Crusted Chicken Breast, House Marinara, Mozzarella, Parmesan, Served with Linguini

> House Truffle Mac N Cheese \$12.00 Add Chicken or Shrimp \$3.00

> > 011/23/19