



MENU SAMPLES

LUNCH

- shrimp & scallop spring rolls** 10
herb butter lettuce cups, oaked rice vinegar papaya dipping sauce
- house smoked salmon** 12
corn & caramelized onion waffle, citrus crème fraiche, petite herb salad
- local field green salad** 9
cherry tomatoes, marinated & grilled portobello mushrooms, goat cheese, toasted pine nuts, basil dressing
- kilohana cobb salad** 16
baby greens, grilled chicken, bacon, boiled egg, cherry tomatoes, haricot vert, buttermilk blue cheese dressing
- beer battered fish tacos** 15
salsa fresco, shredded cabbage, queso fresco, herb infused white sauce, black beans
- kilohana burger** 13
a'akukui ranch ground chuck, bourbon braised onions, butter lettuce, vine-ripe tomato, foccacia bun, shoestring fries *choice of cheddar, gruyere or blue cheese

DINNER

- ahi tuna poke** 16
coconut milk, wild ginger, thai chiles, Moloka'i sweet potato chips
- jumbo blue crab "dip"** 16
baby artichoke hearts, mascarpone cheese, tender herbs, asiago gratin, roasted garlic crostinis
- kilohana caesar** 13
baby romaine, house smoked salmon, fried capers, creamy horseradish dressing, imported parmesan, dill croutons
- grilled prawns** 27
bucatini pasta, sweet onions, cherry tomatoes, arugula, spicy garlic bread crumbs, lobster nage
- sesame seared ono** 29
ginger sushi jasmine rice, lomi lomi tomatoes, tempura avocado, hot Chinese mustard butter
- pork osso bucco** 28
potato parsnip puree, roasted vegetables, green olive bagna gouda, madeira pan jus
- filet of beef** 36
roasted fingerling potatoes, braised greens, Point Reyes blue cheese port wine caramelized onions

DESSERT

- classic banana coconut cream pie** 9
gold Kōloa Rum whipped cream, toasted coconut, butterscotch sauce, candied walnuts
- pineapple upside down cake** 9
salty caramel, cardamom ice cream

KEIKI

- fish & chips** 7
battered fresh fish, french fries
- pasta** 5
penne, butter, grated parmesan
- quesadilla** 5
flour tortilla, Monterey Jack & cheddar
- chicken nuggets** 7
chicken tenders, white rice or french fries

BRUNCH

\$29.95 per person / \$14.95 children age 5-12

- prosciutto tarts, quiches, meat pies
- smoked salmon & bagels
- waffle & cereal stations
- charcuterie station featuring artisanal meats & cheeses
- scrambles & loco moco
- braised short ribs, applewood smoked bacon, portuguese sausage
- fried rice, mashed potatoes, home fries, hash browns
- house baked pastries
- seasonal fruits & desserts

- a la carte (included)*
- blackened NY steak and eggs, your way
- ahi tuna benedict with wasabi hollandaise
- omelet du jour with fromage blanc
- roasted asparagus spears and oven dried tomatoes

*menu items & prices subject to change due to availability
*complete menus available at: gaylordskauai.com