

KAMA'AINA TERRACE DINNER MENU

APPETIZERS

Crab Cake with Cajun aioli sauce

\$14.00

Grilled Shrimp with Hearts of Palm
with Lemon Dijon Vinaigrette

\$12.00

Pork and Shitake Won Ton
with Chili Lime sauce

\$10.00

FRESH SALADS AND HOMEMADE SOUP OF THE DAY

All fresh salads served with your choice of House dressings

Keauhou Mixed Greens

Fresh greens, cucumber and locally grown tomato

\$8.00

Kona Caesar Salad

Romaine lettuce with fresh parmesan cheese and homemade garlic croutons
with anchovy and Caesar dressing

\$8.00

Shrimp and Avocado Salad

Fresh mixed greens, local grown tomato, cucumber, red bell pepper, Mandarin orange and homemade
croutons with a Herb Red Wine vinaigrette

\$14.00

Tomato and Mozzarella

Locally grown tomato, fresh mozzarella, shaved shallots
with a Basil vinaigrette

\$12.00

Chef Soup of the Day

Please ask your server

Bowl - \$7.00

Cup - \$3.00

ENTRÉE

**All entrées are served with a choice of starch and
Chef special fresh vegetables
Please ask your server**

Roasted Half Chicken

Marinated breast and thigh meat

Chicken au jus

\$19.00

Barbecue Baby Back Ribs

Half rack ribs with a seasoned rub

\$22.00

New York Steak

10 oz. Grilled and prepared to your choice

Pan au jus

\$26.00

Baked Pork Loin

Pork loin stuffed with garlic and herbs

Pan au jus

\$20.00

Fresh Catch of the Day

(Ask our server)

Fresh local fish grilled with Asian Ginger Carmel sauce

\$28.00

Seafood Linguine

Grilled shrimp and seared scallops with a roasted garlic sauce
served over linguine and garlic bread

\$23.00

DESSERTS

Delectable Macadamia Nut Brownie Sundae

served with warm chocolate brownie
Waimea dream vanilla ice cream
covered with chocolate sauce
Macadamia nuts and whipped cream
\$8.00

Apple Tart

Granny Smith apple tart served warm
with Waimea Dream Vanilla ice cream
\$8.00

Kona Mud Pie

Vanilla and chocolate ice cream
covered with chocolate sauce and macadamia nuts
on a Oreo cookie crust topped with whip cream
\$10.00

Coffee, decaf coffee and hot tea

\$3.00