

Roy's Fresh Hawaiian Cocktails

The Original Hawaiian Martini

In classic Hawaiian fashion, our Maui pineapples are drenched in SKYY Vodka, Stoli Vanilla Vodka & Malibu Coconut Rum. Shaken and served with fresh pineapple.

Roy's Island Mai Tai

A 1940s classic with a contemporary twist featuring Castillo White Rum & Cruzan Black Strap Rum.

1988

A tribute to our opening year in Honolulu. ABSOLUT Ruby Red Vodka, SOHO Lychee Liqueur & Patrón Citrónge Liqueur echoes the idyllic island lifestyle.

Jack & Ginger Martini

Jack Daniel's & Domaine de Canton Ginger Liqueur with Fresh Lime and Mint.

Sage Blossom Martini

Hangar One Mandarin Blossom Vodka with fresh oranges and sage.

Asian Colada

Fresh Coconut, Pineapple & Muddled Basil with TY KU Soju. Island contemporary.

Pink Grapefruit Paloma

Belvedere Pink Grapefruit Vodka & St-Germain with pink grapefruit and mint.

Skinny Cosmo

Skyy Infusions Blood Orange Vodka & VeeV Acai Spirit with Cranberry and Fresh Lime.

Simply Perfect Margarita

Cabo Wabo Silver Tequila hand-shaken with Cointreau Orange Liqueur, fresh lime juice and pure agave nectar.

Pepper Melon Margarita

1800 Silver Tequila, Triple Sec & fresh lime juice shaken with watermelon and jalapeno.

Mango Mojito

Fresh mango purée, Bacardi Limón Rum, hand-squeezed lime juice and freshly muddled mint.

Pomegranate Patrón Mojito

Tangy pomegranate purée freshly shaken with Patrón Silver Tequila and mint.

Pina "Fresca"

Mailibu Coconut Rum & Absolut Mango Vodka with Orange, Pineapple and Coconut.

RANCHO MIRAGE LOCAL FAVORITES:

Yuzu Peach Martini

Absolut Citron, Peach Schnapps, Orange Liqueur with Yuzu Citrus

Eddie's Jalapeno Tini

Fresh, sliced Jalapenos shaken with Skyy Vodka, Orange Liqueur, and a hint of lemon and lime.

MOTHER'S DAY SUNDAY BRUNCH

Join us May 13th, as we celebrate Mother's Day with an exciting brunch. Indulge in a special Hawaiian Fusion menu specially designed by our talented Chef, starting at only \$29.95.

Appetizers

Roy's Canoe Appetizer for Two

Shrimp Sticks, Grilled Szechuan Pork Ribs, Mongolian Beef Satays, Lobster Potstickers, Crispy Spicy Tuna Roll 26.95

Crispy "Kung Pao" Calamari *Jalapeno & Sweet Chili Garlic Glaze* 11.95

Hawaiian Style Ahi Poké *Wasabi Aioli, Avocado & Crispy Wonton Strips* 13.95

Misoyaki Glazed Pork Belly *Shiitaki Mushroom Jus* 7.95

Grilled Szechuan Spiced Pork Ribs *Smoked & Glazed in Roy's Original Mongolian Sauce* 10.95

Crunchy Golden Lobster Potstickers *Spicy Togarashi Miso Butter Sauce* 11.95

Peppercorn Seared Albacore *Crispy Bobo Arare, Lychee Sake Gelee* 9.95

Lobster California Roll *Avocado, Cucumber & Tobiko* 9.95

Tempura Crusted Spicy Ahi Roll *Miso Butter Sauce* 8.95

Fresh Salads

Compress Melon & Tombo Salad *Arugula, Lemongrass Yuzo Foam Vinaigrette* 9.95

B.L.T. Wedge Salad *Cherry Tomatoes, Red Onions, Balsamic Reduction, Blue Cheese Dressing* 9.95

Roasted Beet & Watercress Salad *Dehydrated Goat Cheese, Roasted Shallot Dill Emulsion* 8.95

Mesclun Greens Salad *Toasted Papitas, Lemon Herb Creamy Dressing* 7.95

Spring Prix Fixe Menu 36.95

APPETIZER (choice of one)

Pea Salad & Crispy Pork

Snow, Sugar & English Peas, Mixed Greens, Sesame Vinaigrette

Seared Smoked Salmon

Shaved Spring Vegetables, Fried Capers, Meyer Lemon

Kalua Pork Dim Sum

Crispy Shiitakes, Shiso Herb Purée

ENTRÉE (choice of one)

Hanger Steak "Frites"

Crispy Potatoes, Eggplant & Shiro Miso Aioli

Asian Pesto Grilled Chicken Breast

Lo-Mein Noodles, Snow Peas, Mushrooms, Ginger Chicken Jus

Pan Seared Trout *Black Cous Cous, Salsify & Goat Cheese Espuma, Spring Onion Vinaigrette*

DESSERT (choice of one)

"PB & J"

Banana Pound Cake, Peanut Butter Mousse & Strawberry Gel

Roy's Melting Hot Chocolate Soufflé

Belgian Chocolate, Raspberry Coulis, Vanilla Bean Ice Cream

Spring Prix Fixe menu created by Edgar Agbayani, Chef Partner and Kevin Wong, Sous Chef of Roy's Newport Beach and Lisa Trujillo, Pastry Chef of Roy's Los Angeles

From The Sea

- Tarragon Seared Island Opah** *Butter Sous-Vide Leeks & Beets, Roasted Garlic Tomato Sauce* 30.95
- Herb Garlic Grilled Tombo** *Marble Fingerling Potatoes, Porcini Mushroom Port Wine Reduction* 29.95
- Tapenade Crusted Sea Bass** *Grilled Baby Root Vegetables, Sauvignon Blanc Roasted Red Bell Pepper Puree* 28.95
- Roy's Roasted Macadamia Nut Crusted Mahi Mahi** *Maine Lobster Essence* 28.95
- Hawaiian Style Misoyaki Butterfish** *Sizzling Soy Vinaigrette* 33.95
- Roy's Original Hawaiian Blackened Island Ahi** *Spicy Soy Mustard Butter Sauce* 30.95
- Hibachi Grilled Salmon** *Japanese Citrus Ponzu Sauce* 25.95
- Lime Cilantro Salt Crusted Shrimp** *Herb Garlic Grilled Leeks, Citrus Scented Quinoa* 24.95
- Teppanyaki Seared U-10 Sea Scallops** *Butter Braised Kabocha Squash, Truffle Edamame Puree* 29.95

Mixed Plates

SURF & TURF

**Petite Filet, Lump Crab Oscar
& Butter Poached Lobster**
Poblano Mash & Asparagus
39.95

ROY'S TRIO

**Hibachi Salmon, Macadamia Nut
Mahi Mahi & Misoyaki Butterfish**
Baby Bok Choy & Steamed Rice
32.95

SHELLFISH SAMPLER

**Butter Poached Half Lobster Tail,
Seared Crab Cake, U10 Sea Scallop
& Shrimp**
Macadamia Nut Pesto Risotto
36.95

From The Land

- 24 Hour Braised Lamb Shank** *Brussels Sprout White Bean Cassoulet* 27.95
- Huli Huli Chicken** *Sesame Garlic Rice, Sizzling Chili Reduction* 23.95
- Balsamic Grilled Filet Mignon** *Cauliflower Gratin, Port wine Reduction* 32.95/Petite 25.95
- Herb Braised Pork Tenderloin** *Herb Goat Cheese Polenta, Roasted Shallots Jus* 25.95
- Hawaii Kai Style Beef Short Ribs** *Honey Mustard, Yukon Mash, Broccolini, Natural Braising Sauce* 26.95

Please ask your server for our Vegetarian or Gluten Free menu creations. If you have any special dietary restrictions, please inform your server so we can prepare a special meal for you.

Chef Partner ~ Charles Andres

Sous Chef ~ Kyle Cheung & Joey Domingo