



GLUTEN FREE MENU

APPETIZERS

Fuji Apple Salad 8.95

*Smoked Tamari Almonds, Madras Curry Purée,
Tonic #3 Sherry Bourbon Vinaigrette*

Sweet Home Waimanalo Salad 8.95

Hawaiian Style Creamy Herb Dressing

Blackened Island Ahi Tuna* 13.95

Spicy Soy Mustard Butter Sauce

Yuzu Crab Stuffed Shrimp 11.95

Jalapeno, Shiso & Garlic Aioli

ENTRÉES

Brown Butter Seared Salmon 25.95

Maple Cranberry Sausage & Warm Potato Salad, Stone Ground Mustard

Asian Style Coq au Vin 23.95

*Sake Braised, Eringi Mushrooms, Bacon, Red Pearl Onions, Fingerling Potatoes,
Lotus Root & Daikon*

Cherry Stuffed Pork Tenderloin Roulade 25.95

Forbidden Black Rice, Pea Tendrils, Butternut Squash, Wasabi Demi Glace

Macadamia Nut Mahi Mahi* 28.95

Maine Lobster Essence

DESSERT

Roy's Melting Hot Chocolate Soufflé 9.95

Belgian Chocolate, Raspberry Coulis, Vanilla Bean Ice Cream

Cold as Ice 7.95

Homemade sorbets served with fresh berries

Also Available as \$35.95 Three Course Prix Fixe