

MOTHER'S DAY BRUNCH

APPETIZERS

- Lobster Potstickers**
Spicy Togarashi Miso Butter Sauce
- Fresh Local Greens Salad**^{vgf}
*Shaved Carrot - Heirloom Tomatoes
Dean Okimoto's Creamy Herb Dressing*
- Wedge Salad**^{gf}
*Heirloom Tomatoes - Red Onion - Egg - Applewood Bacon
Blue Cheese*
- Tempura Crusted Ahi Roll***
Spicy Togarashi Miso Butter Sauce
- Lobster Bisque**
*Maine Lobster - Thai Aromatics - Hint of Red Curry
Coconut Milk*

REFRESHERS

- Mimosa** 8 / 10
*Bubbly Prosecco with fresh squeezed Orange, Mango
or Tropical Fruit*
- Ultimate Bacon Bloody Mary** 12
*Tito's Handmade Vodka - Applewood Smoked Bacon
Celery - Togarashi Spiced Rim*
- Roy's Island Mai Tai** 12
*1940s classic that features our famous recipe floated with
Cruzan Black Strap Rum*
- Hawaiian Martini** 13
*Maui Pineapple drenched in SKYY Vodka - SKYY Vanilla
Malibu Coconut Rum*
- Tiki P.O.G. Punch** 13
The Botanist Gin - Passion Fruit - Orange - Guava Juice

ENTRÉES

Price includes choice of appetizer, entrée and dessert.

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| Kalua Pork Benedict
<i>Crispy Potato Cake - Shiso Béarnaise</i> | 39 |  Blackened Island Ahi*
<i>Spicy Soy Mustard Butter Sauce</i> | 46 |
| Hawaiian Seafood Omelet ^{*gf}
<i>Scallop - Shrimp - Crab - Lobster Essence</i> | 41 |  Misoyaki "Butterfish" ^{*gf}
<i>Alaskan Black Cod - Baby Bok Choy - Furikake Rice</i> | 47 |
| Wagyu Beef 'Loco Moco'
<i>Pineapple Fried Rice - Egg - Lomi Tomatoes
Demi Glace</i> | 41 | Hand Carved Filet Mignon* , 8oz
<i>Haricots Verts - Parmesan Truffle Steak Fries
Truffle Onion Misoyaki Demi Glace</i> | 50 |
| Blackened Salmon ^{*gf}
<i>Roasted Red Potatoes - Sautéed Spinach
Caper Lime Butter Sauce</i> | 42 | Slow Roasted Prime Rib of Beef*
<i>Garlic Mashed Potatoes - Asparagus
Peppercorn Shoyu Brandy Sauce</i> | 54 |
|  Roasted Macadamia Nut Crusted Mahi Mahi*
<i>Lobster Cream Sauce</i> | 48 |  Braised Short Ribs of Beef ^{gf}
<i>Natural Braising Sauce - Honey Mustard - Yukon Mash
Broccolini</i> | 44 |

DESSERTS

- Kaffir Lime Tart**
Graham Cracker Crust - Whipped Cream - Crème Anglaise
- Chocolate Torte**^{gf}
Raspberry Sauce - Whipped Cream - Fresh Berries

MOTHER'S DAY DINNER

APPETIZERS

Tempura-Crusted Ahi Roll* <i>Spicy Togarashi Miso Butter Sauce</i>	14
Wedge Salad ^{gf} <i>Heirloom Tomatoes - Red Onion - Egg - Applewood Bacon - Blue Cheese</i>	10
Fresh Local Greens Salad ^{vgf} <i>Shaved Carrot - Heirloom Tomatoes Dean Okimoto's Creamy Herb Dressing</i>	10
 Lobster Potstickers <i>Spicy Togarashi Miso Butter Sauce</i>	13
Crispy Chicken Spring Rolls <i>Citrus Black Bean Dragon Sauce</i>	10
Lobster Bisque <i>Maine Lobster - Thai Aromatics - Hint of Red Curry - Coconut Milk</i>	12

COCKTAILS

Roy's Island Mai Tai <i>1940s classic that features our famous recipe floated with Cruzan Black Strap Rum</i>	12
Hawaiian Martini <i>Maui Pineapple drenched in SKYY Vodka - SKYY Vanilla Malibu Coconut Rum</i>	13
1988 <i>Deep Eddy Ruby Red Grapefruit Vodka - SOHO Lychee - Orange Liqueur</i>	12
Mango Mojito <i>Cruzan Citrus Rum - Mango Purée - Lime - Mint</i>	12
Drunken Mule <i>Pau Maui Hawaiian Vodka - Muddled Hawaiian Martini Pineapples Orgeat - Ginger Beer</i>	12

ENTRÉES

 Misoyaki "Butterfish"* ^{gf} <i>Alaskan Black Cod - Baby Bok Choy - Furikake Rice</i>	39	Hand Carved Filet Mignon*, 8oz <i>Haricots Verts - Parmesan Truffle Steak Fries Truffle Onion Misoyaki Demi Glace</i>	42
 Roasted Macadamia Nut Crusted Mahi Mahi* <i>Lobster Cream Sauce</i>	42	Slow Roasted Prime Rib of Beef* <i>Garlic Mashed Potatoes - Asparagus Peppercorn Shoyu Brandy Sauce</i>	45
 Blackened Island Ahi* <i>Spicy Soy Mustard Butter Sauce</i>	38	 Braised Short Ribs of Beef ^{gf} <i>Natural Braising Sauce - Honey Mustard - Yukon Mash - Broccolini</i>	32
Shellfish Sampler* <i>Lobster Tail - Seared Sea Scallop - Teppanyaki Shrimp - Asparagus Lobster Red Curry Sauce - Creamy Jasmine Rice</i>	47	Grilled Filet Mignon* & Butter Roasted Maine Lobster Tail <i>Truffle Onion Misoyaki Demi Glace - Scampi Butter Sauce</i>	59
Asian Stuffed Chicken Breast <i>Coconut Black Rice - Thai Curry Peanut Sauce</i>	26	Roy's Classic Combo* ^{gf} <i>Misoyaki "Butterfish" - Braised Short Rib of Beef</i>	39

USDA Prime New York Strip Steak*, 14oz <i>Lobster Mac and Cheese - Thai Basil Wild Mushroom Cream Sauce</i>	47
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DESSERTS

 Roy's Melting Hot Chocolate Soufflé ^{†gf} <i>Flourless Chocolate Cake with a Molten Hot Center - Raspberry Coulis Vanilla Bean Ice Cream</i>	13	 Pineapple Upside Down Cake [†] <i>Caramelized Pineapple Baked with Brown Sugar Pound Cake à la mode</i>	12
Kaffir Lime Tart <i>Graham Cracker Crust - Whipped Cream - Crème Anglaise</i>	12	Cinnamon Brioche Bread Pudding <i>Bourbon Caramel - Vanilla Bean Anglaise - Bacon Brittle</i>	11

 Roy's Signature Items - Our Most Popular

*Consuming raw or undercooked meat, fish or poultry may increase the risk of foodborne illness. ^{gf}Gluten Free [†]Vegetarian [†]Please allow 20 minutes preparation time