

Roy's

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TO START

🍷 Blackened Island Ahi* <i>Spicy Soy Mustard Butter Sauce</i>	19
Kung Pao Calamari <i>Bell Peppers - Red Onions - Carrots - Snap Peas Bean Sprouts</i>	16
🍷 Szechuan Spiced Pork Ribs <i>Smoked and Glazed in Roy's Original Mongolian Sauce</i>	16
🍷 Lobster Potstickers <i>Spicy Togarashi Miso Butter Sauce</i>	16
Coconut Shrimp <i>Herb Aioli - Pineapple Salsa</i>	17
Wedge Salad <i>Heirloom Tomatoes - Red Onion - Egg Applewood Bacon - Blue Cheese</i>	12
Miso Soup ^{gf} <i>Tofu - Scallion - Saikyo Miso - Shiitake Mushroom</i>	10

LUNCH PRIX FIXE MENU

STARTER
Trio
Coconut Shrimp - Szechuan Rib - Lobster Potsticker

ENTRÉE choice of
Kalua Pork Sandwich
Clear BBQ - Lilikoi Slaw - Crispy Onions - Brioche Bun
🍷 Hibachi Grilled Atlantic Salmon*
Japanese Citrus Ponzu Sauce
Chinese Chicken Salad
*Mesclun Mix - Roasted Peanuts - Shredded Carrots
Wonton Strips - Mango - Onion Shoyu Vinaigrette*

DESSERT
Haupia Coconut Panna Cotta
Passion Fruit

Enjoy all three courses for \$36*

*Excludes tax and gratuity.

TO CONTINUE

🍷 Maui Wowie Salad <i>Shrimp - Feta - Butter Leaf Lettuce - Avocado - Caper Lime Vinaigrette</i>	15
Hawaiian Ahi Caesar Salad* <i>Sesame Crusted Ahi - Brioche Croutons - Parmesan</i>	20
Chinese Chicken Salad <i>Mesclun Mix - Roasted Peanuts - Mango - Shredded Carrots - Wonton Strips Onion Shoyu Vinaigrette</i>	16
Wagyu Burger* <i>Caramelized Onions & Truffle Mushrooms - Togarashi Aioli - Fried Egg French Fries</i>	18
Kalua Pork Sandwich <i>Clear BBQ - Lilikoi Slaw - Crispy Onions - Brioche Bun</i>	17
Fish Tacos* <i>Beer Batter - Avocado - Pico de Gallo - Crema - Roasted Salsa "Roja"</i>	23
Ahi Tuna Sandwich* <i>Wasabi Aioli - Brioche Bun - Parmesan Fries</i>	18
🍷 Braised Short Ribs of Beef ^{gf} <i>Natural Braising Sauce - Honey Mustard - Yukon Mash - Broccolini</i>	41
🍷 Misoyaki "Butterfish"* ^{gf} <i>Alaskan Black Cod - Sizzling Soy Vinaigrette</i>	47
🍷 Hibachi Grilled Atlantic Salmon* <i>Japanese Citrus Ponzu</i>	34
🍷 Roy's Trio* <i>Hibachi Grilled Atlantic Salmon - Misoyaki "Butterfish" - Blackened Island Ahi</i>	50
🍷 Szechuan Spiced Pork Ribs <i>Roy's Original Mongolian Sauce - French Fries</i>	41

DESSERTS

🍷 Roy's Melting Hot Chocolate Soufflé ^{†gf} <i>Flourless Chocolate Cake with a Molten Hot Center - Raspberry Coulis Vanilla Bean Ice Cream</i>	14
🍷 Pineapple Upside Down Cake [†] <i>Caramelized Pineapple Baked with Brown Sugar Pound Cake à la mode</i>	13
Kaffir Lime Tart <i>Graham Cracker Crust - Whipped Cream - Crème Anglaise</i>	12
Macadamia Nut Bread Pudding <i>Guava Sauce - Toasted Coconut - Vanilla Ice Cream</i>	12

🍷 Roy's Signature Items - Our Most Popular ^{gf}Gluten Free ^vVegetarian *Consuming raw or undercooked meat, fish or poultry may increase the risk of foodborne illness. Certain menu items may contain peanuts, tree nuts, soy, dairy, eggs, wheat and other allergens. If you have a food allergy, please notify your server. While we can take steps to remove ingredients from your dish and minimize the risk of cross contamination, we can not guarantee that any of our products are safe to consume for people with severe allergies.

WINES BY THE GLASS

SPARKLING

Mionetto Il Prosecco Veneto, ITA	10 / 40
*ONEHOPE CA	187mL 14
Mumm Napa Brut Prestige Napa Valley, CA	187mL 19

SLIGHTLY SWEET / OFF DRY

Pacific Rim Riesling Columbia Valley, WA	10 / 38
Ruffino Moscato ITA	11 / 40
Conundrum White Blend CA	13 / 50

AROMATIC WHITES

Estancia Pinot Grigio CA	10 / 38
Brancott Sauvignon Blanc Marlborough, NZ	10 / 38
Whitehaven Sauvignon Blanc Marlborough, NZ	13 / 48
Duckhorn Sauvignon Blanc Napa Valley, CA	16 / 62

CHARDONNAY

Wente Estate Grown Livermore Valley, CA	10 / 38
Roy's by Bianchi Vineyards CA	10 / 38
Franciscan Napa Valley, CA	13 / 50
Landmark Overlook Sonoma/Santa Barbara, CA	15 / 58

ROSÉ

Decoy by Duckhorn CA	12 / 46
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PINOT NOIR

DeLoach Heritage Reserve CA	10 / 38
Lyric by Etude Santa Barbara County, CA	13 / 50
The Four Graces Willamette Valley, OR	17 / 66
Belle Glos Las Alturas Vineyard Santa Lucia Highlands, CA	21 / 80

MERLOT

Greystone Cellars CA	10 / 38
Wente "Sandstone" Livermore Valley, CA	12 / 44

CABERNET SAUVIGNON

Roy's by Bianchi Vineyards CA	10 / 38
J. Lohr "Seven Oaks" Paso Robles, CA	12 / 46
The Federalist Lodi, CA	14 / 52
Justin Paso Robles, CA	18 / 70

REDS OF INTEREST

Diseno Malbec Mendoza, ARG	10 / 38
Boneshaker Zinfandel Lodi, CA	13 / 48
Paraduxx by Duckhorn Cabernet/Zinfandel Napa Valley, CA	19 / 74
The Prisoner Red Blend Napa Valley, CA	26 / 97

SPECIALTY COCKTAILS

Roy's Island Mai Tai	13
<i>1940s classic that features our famous recipe floated with Cruzan Black Strap Rum</i>	
Hawaiian Martini	14
<i>Maui Pineapple drenched in SKYY Vodka SKYY Vanilla - Malibu Coconut Rum</i>	
1988	13
<i>Deep Eddy Ruby Red Grapefruit Vodka SOHO Lychee - Orange Liqueur</i>	
Mango Mojito	13
<i>Cruzan Citrus Rum - Mango Purée - Lime - Mint</i>	
Drunken Mule	13
<i>Pau Maui Hawaiian Vodka - Muddled Hawaiian Martini Pineapples - Orgeat - Ginger Beer</i>	
Jalapeño Margarita	13
<i>Tanteo Jalapeño Infused Tequila Organic Agave - Fresh Lime</i>	
Island Sugar Cane Old Fashioned	14
<i>Angels Envy Bourbon - Bitters - Sugar Cane</i>	
Rye Me A River	13
<i>Templeton Rye Whiskey - Domaine de Canton Fresh Lemon - Honey</i>	
Maui Sunrise	13
<i>Deep Eddy Ruby Red Grapefruit Vodka Elderflower Liqueur - Fresh Strawberries - Oranges</i>	
Ultimate Bacon Bloody Mary	13
<i>Tito's Handmade Vodka - Applewood Smoked Bacon Celery - Togarashi Spiced Rim</i>	
The Hummingbird	14
<i>Elderflower Liqueur - Sparkling Wine Club Soda - Seasonal Berries</i>	
Cool Breeze	12
<i>Prairie Cucumber Organic Vodka - Coconut Water Pineapple Juice - Fresh Lemon - Agave Nectar</i>	
Tiki P.O.G. Punch	14
<i>The Botanist Gin - Passion Fruit - Orange - Guava Juice</i>	
Handcrafted Red or White Sangria	11
<i>Fresh Seasonal Fruit</i>	

MIMOSAS

Bubbly Prosecco With Fresh Squeezed Orange, Tropical Fruit Or Mango 9/11



*ONEHOPE Sparkling Supports Efforts to End Childhood Hunger in America.