

# CHEF'S CREATIONS

## TO START

Spicy Tuna Crunch Roll <i>Spicy Tuna - Avocado - Cucumber - Habanero Aioli - Kabayaki</i>	13
Crispy Karaage Calamari <i>Thai Basil Dipping Sauce</i>	14

## ENTRÉES

Teriyaki Seared Japanese Hamachi Tataki <i>Ginger Furikake Rice - Baby Bok Choy - Wasabi Butter Sauce</i>	38
Bacon Wrapped Bone-In Pork Chop* <i>"Loaded" Mashed Potatoes - Broccolini - Guava Apple Sauce</i>	31
Salt & Pepper Seared 34oz Tomahawk Steak <i>Gratin Potatoes - Asparagus - Wild Mushroom Demi-Glace</i>	89

## JOEY DOMINGO CHEF PARTNER RANCHO MIRAGE

Chef Joey's culinary destiny began at an early age and grew through progressively challenging roles in many of the country's top kitchens. His desire to learn from a Master, and to showcase his own unique culinary style led him to Roy's. Today Chef Joey welcomes our guests with his elevated cuisine. We hope you'll enjoy one of his Chef's Creations tonight.



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## SUSHI

Sunrise at Haleakala Roll*	15
<i>Tuna - Yellowtail - Salmon - Avocado - Asparagus - Crunchy Panko Crust</i>	
Tempura-Crusted Ahi Roll*	14
<i>Spicy Togarashi Miso Butter Sauce</i>	
Auntie Lei's Aloha Roll*	16
<i>Spicy Tuna - Cucumber - Yellowtail - Salmon - Avocado - Garlic Ponzu</i>	
Lobster California Roll*	14
<i>Avocado - Cucumber - Tobiko</i>	
Ebi Roll	14
<i>Shrimp Tempura - Coconut - Avocado - Cream Cheese - Habanero Aioli</i>	
<i>Nitsume - Mango</i>	
Lakanilau Roll*	18
<i>Wagyu Beef - Snow Crab - Avocado - Tempura Asparagus - Sesame Miso</i>	
<i>Truffled Greens</i>	

## COLD

 Maui Wowie Salad	15
<i>Shrimp - Feta - Butter Leaf Lettuce - Avocado - Caper Lime Vinaigrette</i>	
Wedge Salad <sup>gf</sup>	12
<i>Heirloom Tomatoes - Red Onion - Egg - Applewood Bacon - Blue Cheese</i>	
Fresh Local Greens Salad <sup>vgf</sup>	11
<i>Shaved Carrot - Heirloom Tomatoes - Dean Okimoto's Creamy Herb Dressing</i>	
Caesar Salad	12
<i>Brioche Croutons - Parmesan Cheese - Creamy Togarashi Garlic Dressing</i>	
Big Eye Tuna Poke*	17
<i>Avocado - Inamona Jus - Wonton Chips</i>	

## HOT

Lobster Bisque	13
<i>Maine Lobster - Thai Aromatics - Hint of Red Curry - Coconut Milk</i>	
 Szechuan Spiced Pork Ribs	15
<i>Smoked and Glazed in Roy's Original Mongolian Sauce</i>	
 Lobster Potstickers	15
<i>Spicy Togarashi Miso Butter Sauce</i>	
Crispy Wok Fried Shrimp Tempura	12
<i>Shishito Peppers - Shimeji Mushrooms - Malaysian Curry Aioli</i>	
Crispy Chicken Spring Rolls	10
<i>Citrus Black Bean Dragon Sauce</i>	
Canoe for Two*	25
<i>Szechuan Ribs - Spicy Tuna Roll - Lobster Potstickers</i>	
<i>Crispy Chicken Spring Rolls</i>	

 Roy's Signature Items - Our Most Popular <sup>gf</sup>Gluten Free <sup>vgf</sup>Vegetarian

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## FISH & SHELLFISH

Butter Seared Georges Bank Sea Scallops*	38
<i>Creamy Coconut Black Rice - Lobster Essence</i>	
🍷 Misoyaki "Butterfish"* <sup>gf</sup>	43
<i>Alaskan Black Cod - Baby Bok Choy - Furikake Rice</i>	
🍷 Roasted Macadamia Nut Crusted Mahi Mahi*	43
<i>Asparagus - Butter Braised Red Potatoes - Lobster Cream Sauce</i>	
🍷 Hibachi Grilled Atlantic Salmon*	34
<i>Cucumber Namasu - Onigiri - Japanese Citrus Ponzu Sauce</i>	
🍷 Blackened Island Ahi*	42
<i>Baby Bok Choy - Furikake Rice - Spicy Soy Mustard Butter Sauce</i>	
Jumbo Tiger Shrimp	38
<i>Garlic Shoyu Udon Noodles - Shiitake Mushrooms - Cilantro</i>	

## MEAT & POULTRY

🍷 Braised Short Ribs of Beef <sup>gf</sup>	37
<i>Honey Mustard - Yukon Mash - Broccolini - Natural Braising Sauce</i>	
Roasted Shoyu Half Chicken	29
<i>Gai Lan - Shiitake Mushrooms - Star Anise Glaze</i>	
Grilled Filet Mignon*, 8oz	48
<i>Gruyere Scalloped Potatoes - Szechuan Vegetables</i>	
<i>Truffle Onion Misoyaki Demi-Glace</i>	
USDA Prime New York Strip Steak*, 14oz	49
<i>Lobster Mac and Cheese - Thai Basil Wild Mushroom Cream Sauce</i>	

## MIXED PLATES

Shellfish Sampler*	51
<i>Grilled Maine Lobster Tail - Seared Sea Scallop - Teppanyaki Shrimp</i>	
<i>Golden Yukon Mashed Potatoes - Blue Crab Basil Cream</i>	
🍷 Classic Four*	51
<i>Hibachi Grilled Atlantic Salmon - Misoyaki "Butterfish"</i>	
<i>Blackened Island Ahi - Roasted Macadamia Nut Crusted Mahi Mahi</i>	
🍷 Roy's Trio*	45
<i>Hibachi Grilled Atlantic Salmon - Misoyaki "Butterfish"</i>	
<i>Blackened Island Ahi</i>	
Grilled Filet Mignon* & Maine Lobster Tail	59
<i>Gruyere Scalloped Potatoes - Szechuan Vegetables</i>	

## SIDES

Asparagus <sup>gf</sup>	9	Sautéed Mushrooms <sup>gf</sup>	9
<i>Beurre Blanc</i>		<i>Garlic - Shiso - Lemon</i>	
Butter Whipped Potatoes <sup>gf</sup>	7	Truffle Bacon Mac & Cheese	10
<i>Yukon Potatoes - Chives</i>		<i>Panko Herb Crust</i>	
Truffle Parmesan Fries	8	Lump Crab Fried Rice <sup>gf</sup>	10
<i>Togarashi - Parsley - Sea Salt</i>		<i>Garlic - Ginger - Sesame</i>	



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## DESSERT

🍍 Pineapple Upside Down Cake <sup>†</sup> <i>Caramelized Pineapple Baked with Brown Sugar Pound Cake à la mode</i>	13
🍍 Roy's Melting Hot Chocolate Soufflé <sup>†g†f</sup> <i>Flourless Chocolate Cake with a Molten Hot Center - Raspberry Coulis Vanilla Bean Ice Cream</i>	14
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

## SPECIALTY COFFEE DRINKS

Hawaiian Coffee <i>Tuaca Vanilla Liqueur - Baileys Irish Cream - Fresh Brewed Coffee</i>	11
Espresso Martini <i>Espresso Liqueur - SKYY Vanilla Vodka - Chilled Espresso</i>	13

## DESSERT WINES

Graham's Six Grapes <i>Port</i>	9
Warre's Otima 10 Year Tawny <i>Port</i>	12
Nivole <i>Moscato d'Asti, Italy 2007</i>	12
Taylor Fladgate 20 Year Tawny <i>Port</i>	18
Inniskillin Vidal Ice Wine <i>Riesling, Niagara Peninsula Canada 2009</i>	95 btl

## COGNAC


Hennessy VS	14	Rémy Martin VSOP	16
Courvoisier VSOP	16	Rémy Martin XO	40

## CORDIALS

Amaretto Di Saronno	11	Kahlua	11
Baileys	11	Sambuca	11
Frangelico	11	Tuaca	11
Grand Marnier	12		

## KUKUI NUT LEIS

The Kukui Nut Tree plays an important role in the history of Hawaii and its significance dates back hundreds of years. Purchase your own piece of Hawaiian culture with your very own Kukui Nut lei, similar to the ones worn by our Ohana, just \$10 a piece. Ask your server for more details.

 Roy's Signature Items - Our Most Popular  
<sup>†</sup>Please allow 20 minutes preparation time <sup>g†</sup>Gluten Free