



THANKSGIVING DINNER

STARTER

choice of

Shaved Brussels Sprouts
& Pancetta Salad^{gf}

Miso Charred Radicchio - Pomegranate - Fuji Apple
Warm Pancetta Bacon Vinaigrette

Lobster Bisque

Maine Lobster - Thai Aromatics - Hint of Red Curry
Coconut Milk

ENTRÉE

Pan Roasted Teriyaki Glazed Turkey Breast

SIDES

Portuguese Sausage Stuffing

Haricots Verts

Sesame Carrots

Truffle Mashed Potatoes

Bacon Pan Gravy

Yuzu Cranberry Sauce

DESSERT

choice of

Pumpkin Crunch Cake

Cream Cheese Fluff - Candied Walnuts

Chocolate Torte^{gf}

Raspberry Sauce - Whipped Cream - Fresh Berries

\$54.95 per guest

^{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.



CLASSIC PRIX FIXE

APPETIZERS

Crunchy Golden Lobster Potstickers

Togarashi Miso Butter Sauce

Tempura-Crusted Ahi Roll*

Spicy Togarashi Miso Butter Sauce

Lobster Bisque

Maine Lobster - Thai Aromatics - Hint of Red Curry - Coconut Milk

Wedge Salad^{gf}

Heirloom Tomatoes - Red Onion - Egg - Applewood Bacon - Blue Cheese

ENTRÉES

(price of entrée includes choice of appetizer & dessert)

Misoyaki "Butterfish"*^{gf}

Alaskan Black Cod - Bok Choy - Furikake Rice 77

Hibachi Grilled Atlantic Salmon*^{gf}

Cucumber Namasu - Onigiri - Japanese Citrus Ponzu Sauce 71

Grilled Filet Mignon*

Gruyere Scalloped Potatoes - Szechuan Vegetables - Truffle Onion Misoyaki Demi-Glace 83

Add Lobster Tail 25

Roasted Macadamia Nut Crusted Fresh White Fish*

Asparagus - Red Potatoes - Lobster Cream Sauce 75

Chorizo Crusted Black Grouper*

Brussels Sprouts - Baby Heirloom Tomatoes - Sundried Tomato Chili Oil - Spaetzle - Chimichurri 80

Grilled Colorado Rack of Lamb*^{gf}

Seasonal Vegetable Medley - Mushroom Risotto - Mission Fig & Sherry Demi 93

DESSERT

Pumpkin Crunch Cake

Cream Cheese Fluff - Candied Walnuts

Thai Lime Tart

Graham Cracker Crust - Crème Anglaise

Chocolate Torte^{gf}

Raspberry Sauce - Whipped Cream - Fresh Berries



THANKSGIVING DAY KEIKI MENU

TO START

Mixed Tropical Fruit

or

Garden Salad
Ranch Dressing

ENTRÉE

price of entrée includes starter, dessert and beverage

Pan Roasted Teriyaki Glazed Turkey Breast 22
Sesame Carrots – Mashed Potatoes
Bacon Pan Gravy

or

Teriyaki Grilled Salmon 19
Sesame Carrots – Furikake Rice

or

4 oz. Grilled Filet Mignon 28
Broccolini – Mashed Potatoes

or

Crispy Chicken Fingers 17
French Fries

or

Housemade Macaroni & Cheese 17

DESSERT

Pumpkin Crunch Cake
Cream Cheese Fluff – Candied Walnuts

or

Keiki Sundae

Includes Milk, Soft Drinks or Iced Tea