THANKSGIVING DINNER

STARTER

choice of

Crunchy Golden Lobster Potstickers
Togarashi Miso Butter Sauce

Roasted Beet Salad[vgf]
Red and Golden Beets – Baby Mixed Greens – Bibb Lettuce – Candied Walnuts
Chili Orange Vinaigrette

Crispy Chicken Spring Rolls
Citrus Black Bean Dragon Sauce

Lobster Bisque
Maine Lobster – Thai Aromatics – Hint of Red Curry – Coconut Milk

ENTRÉES

(price of entrée includes choice of appetizer & dessert)

Pan Roasted Teriyaki Glazed Turkey Breast
Portuguese Sausage Stuffing – Haricots Verts – Sesame Carrots
Truffle Mashed Potatoes – Bacon Pan Gravy – Yuzu Cranberry Sauce 64

Misoyaki "Butterfish"*[gf]
Alaskan Black Cod – Bok Choy – Furikake Rice 82

Parmesan Bacon Crusted Chilean Sea Bass*
Marinated Baby Heirloom Tomatoes – Red Bliss Potatoes – Sautéed Spinach
Caper Lime Butter Sauce 88

Grilled 8 oz. Filet Mignon*
Vegetable Stir Fry – Gingered Sweet Potato Purée – Shoyu Brown Butter Sauce 92
Add 6 oz. Lobster Tail 29

DESSERT

choice of

Pumpkin Crunch Cake
Cream Cheese Fluff – Candied Walnuts

Chocolate Torte[gf]
Raspberry Sauce – Whipped Cream – Fresh Berries

SPECIALTY COCKTAILS

FEATURED COCKTAIL

When Figs Fly, An Elegant Twist on the Classic Paper Plane
Buffalo Trace Bourbon – Aperol – Amaro Nonio – Fig Reál – Lemon 18

TROPICAL FAVORITES

Roy's Hawaiian Martini
Vodka – Coconut Rum – Vanilla Vodka – Vodka Infused Pineapple 18

Roy's Island Mai Tai
White Rum – Orange Curacao – Orgeat – Fresh Lime
Dark Rum Float 18

Roy's Hawaiian Colada
Pineapple Rum – Coconut Rum – Pineapple – Coconut – Fresh Lime 19

Mango Lychee Margarita
Blanco Tequila – Lychee Liqueur – Mango Purée – Lime Juice 17

Roy's 1988 Cocktail®
Grapefruit Vodka – Lychee Liqueur – Pomegranate – Triple Sec 18

SPECIALTY COCKTAILS

Drunken Mule
Vodka – Orgeat – Ginger Beer – Fresh Lime
Muddled Hawaiian Martini Pineapples 18

Tiki Spiced Old Fashioned
Bourbon – Tiki Bitters – Simple Syrup – Orange Oils 17

Sunset Cocktail
Vodka – Orgeat – Fresh Lemon – Pomegranate Syrup 16

Tiki Sour
Rye Whiskey – Lemon Juice – Tiki Bitters – Simple Syrup 17

[gf]Gluten Free [v]Vegetarian Ask about our vegetarian entree option. *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. To help defray the rising costs of the restaurant industry, a 5% surcharge will be added to your check. If you would like this surcharge removed, please let us know.

THANKSGIVING DAY KEIKI MENU

TO START

Mixed Tropical Fruit

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 – White Rice

or

4 oz. Grilled Filet Mignon 28
Broccolini – Mashed Potatoes

or

Crispy Chicken Fingers 19
French Fries

or

Housemade Macaroni & Cheese 19
Broccolini

DESSERT

Pumpkin Crunch Cake
Cream Cheese Fluff – Candied Walnuts

or

Keiki Sundae

Includes Milk, Soft Drinks or Iced Tea

offered exclusively to children 12 years of age and under

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