

TO START

choose one

BLISTERED SHISHITO PEPPERS^{V GF}

Togarashi - Sesame Miso Vinaigrette

P.E.I. MUSSELS*

Coconut Curry Broth - Grilled Baguette

SWEET HOME WAIKOLOA SALAD

Pancetta Crisp - Goat Cheese Crouton

Creamy Parmesan Dressing

BEEF & BLUE CHEESE TORTELLINI

Natural Demi - Beurre Blanc - Lomi

ENTRÉE

choose one

“NORI STYLE” AHI TUNA*^{GF}

Baby Bok Choy - White Rice - Sizzling Citrus Soy 59

CHICKEN ADOBO

Heirloom Tomato - Red Onion - Garlic Rice

Adobo Demi Glace 49

8OZ. CENTER CUT FILET MIGNON*^{GF}

Brussels Sprouts - Duck Confit Fingerling Potatoes

Yuzu Chimichurri 69

“TNT” CRUSTED 9OZ. LOBSTER TAIL*

Baby Bok Choy - Furikake Rice - Togarashi Beurre Blanc 59

ENTRÉE ENHANCEMENTS

Three Grilled Jumbo Tiger Shrimp +18

Lump Crab Cake +14

6 oz. Grilled Lobster Tail +29

DESSERT

Choose One

ROY'S MELTING HOT CHOCOLATE SOUFFLÉ*^{GF}

Vanilla Bean Ice Cream - Raspberry Coulis

THAI LIME TART

Whipped Cream - Crème Anglaise - Fresh Berries

THE BONITA COLADA

Aged Rum - Pineapple Juice - Orange Juice

Cream of Coconut 10

Please No Substitutions, No Sharing

^{gf}Gluten Free ^vVegetarian *Consuming some raw or undercooked food may increase the risk of foodborne illness. Certain menu items may contain allergens. If you have a food allergy, please notify your server. We can not guarantee that any of our products are safe to consume for people with severe allergies.