

FATHER'S DAY HAWAIIAN BRUNCH

Tiki Spiced Old Fashioned
Bourbon - Tiki Bitters - Simple Syrup - Orange Oils 15

ENTRÉES

Hawaiian Lobster Omelet*^{gf}
Crispy Potatoes - Lobster Essence 39

Filet Mignon Benedict
*Asparagus - Poached Egg - Shiso Béarnaise
Crispy Potatoes 45*

Wagyu Beef 'Loco Moco'
*Pineapple Fried Rice - Egg
Lomi Tomatoes - Demi-Glace 29*

Avocado Lump Crab Toast
*Lump Crab - Baby Heirloom Tomatoes - Sprouts
Balsamic Reduction - Brioche Bread 35
Add Poached Egg 3*

Island-Style Shrimp & Grits
Brown Butter - Cheesy Grits 32

^{gf}Gluten Free ^vVegetarian *Consuming raw or undercooked meat, fish or poultry may increase the risk of foodborne illness. Certain menu items may contain sesame, peanuts, tree nuts, soy, dairy, eggs, wheat, fish, shellfish 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.



ANAHEIM

Sustainably driven to serve only the finest ingredients for our guests, our Chef sources the freshest produce, seafood, and USDA Prime beef from local farmers and family owned fishing boats. This exceptional focus on quality and care goes into every item on our menu. We invite you to select your favorites from our menu and to explore our Chef Michael's California coastal inspired creations.

APPETIZERS

Lobster Potstickers

Spicy Togarashi Miso Butter Sauce 21

Crispy Chicken Spring Rolls

Citrus Black Bean Dragon Sauce 16

Rim Fire Calamari*

*Shiitake Mushrooms - Jalapeño - Sweet
Thai Chili Glaze 18*

Crispy Wok Fried Shrimp Tempura

*Shishito Pepper - Shimeji Mushroom
Malaysian Curry Aioli 18*

Tempura-Crusted Ahi Roll*

Spicy Togarashi Miso Butter Sauce 20

Sunrise at Haleakala Roll*®

*Tuna - Yellowtail - Salmon - Avocado
Asparagus - Crunchy Panko Crust 22*

Big Eye Tuna Poke*

*Avocado - Inamona Jus
Wonton Chips 24*

SOUP & SALAD

Lobster Bisque

*Maine Lobster - Thai Aromatics
Hint of Red Curry - Coconut Milk 20*

Ahi Tuna Salad*^{gf}

Ginger Carrot Dressing 24

Maui Wowie Salad®

*Shrimp - Feta - Butter Leaf Lettuce
Avocado - Caper Lime Vinaigrette
Tomato - Crostini 20*

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FROM THE SEA

Misoyaki 'Butterfish'^{gf}
Alaskan Black Cod - Baby Bok Choy
Furikake Rice 54

Parmesan Bacon Crusted
Chilean Sea Bass*
Marinated Baby Heirloom Tomato
Red Bliss Potatoes - Sautéed Spinach
Caper Lime Butter Sauce 59

Roasted Macadamia Nut Crusted
Fresh Fish of The Day*
Asparagus - Red Potatoes
Lobster Cream Sauce 56

Blackened Island Ahi*^{gf}
Baby Bok Choy - Furikake Rice
Spicy Soy Mustard Butter Sauce 54

Hibachi Grilled Atlantic Salmon*^{gf}
Cucumber Namasu - Onigiri
Japanese Citrus Ponzu 48

Grilled 6oz. Maine Lobster Tail ^{gf}
Add to any entrée above +29

COMBINATION PLATES

Roy's Classic Combo^{gf}
Misoyaki 'Butterfish'
Braised Short Rib of Beef 55

Shellfish Sampler*
Grilled 6oz. Maine Lobster Tail - Lump
Crab Cake - Teppanyaki Shrimp - Yukon
Mash - Blue Crab Basil Cream 69

Filet Mignon* & Maine Lobster Tail^{gf}
Gruyère Scalloped Potatoes - Szechuan
Vegetables - Truffle Onion Misoyaki
Demi-Glace 72

FROM THE LAND

Grilled 8oz. Filet Mignon*^{gf}
Gruyère Scalloped Potatoes - Szechuan
Vegetables - Truffle Onion Misoyaki
Demi-Glace 62

Braised Short Ribs of Beef ^{gf}
Natural Braising Sauce - Honey Mustard
Yukon Mash - Broccolini 54

JUST FOR DAD

20 oz. USDA Prime Bone-In New York Strip
Scalloped Potatoes - Fresh Asparagus - Carrots - Pineapple Chutney
Pulehu Compound Butter 78