

# Father's Day 2024

## FEATURED COCKTAIL

### TIKI SPICED OLD FASHIONED

*Bourbon - Tiki Bitters - Simple Syrup - Orange Oils 16*

## TROPICAL FAVORITES

### Roy's Hawaiian Martini

*Pau Maui Vodka - Coconut Rum - Vanilla Vodka*

*Muddled Hawaiian Pineapple 17*

### Roy's Island Mai Tai

*Light Rum - Orgeat Syrup - Orange Curacao - Lime Juice*

*Dark Rum Float 18*

### Mango Lychee Margarita

*Blanco Tequila - Lychee Liqueur - Mango Purée - Lime Juice 16*

### Coconut Mojito

*Coconut Rum - Crème de Coconut - Lime Juice - Simple Syrup*

*Fresh Mint 17*

### Island Mimosa

*Orange Liqueur - Pineapple Juice - Prosecco 15*

### Tropical Sangria

*Light Rum - Red Wine - Orange Liqueur - Lemon Juice - Orange Juice*

*Pineapple Juice - Strawberry Purée 17*

### Sunset Cocktail

*Vodka - Orgeat - Lemon - Pomegranate Syrup 15*

### Tiki Sour

*Rye Whiskey - Lemon Juice - Simple Syrup - Tiki Bitters 15*

### Passionfruit Paloma

*Blanco Tequila - Lime Juice - Passionfruit Syrup - Grapefruit*

*Lemon Lime Soda 15*

### Orchid Blossom

*Elderflower Liqueur - Strawberry Purée - Lemon Juice - Prosecco 16*

### Kailua Beach Coffee

*Vodka - Kahlua - Crème de Banana - Heavy Cream 17*

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## FIRST COURSE

Lobster Potstickers

*Spicy Togarashi Miso Butter Sauce*

Maui Wowie Salad®

*Shrimp - Feta - Butter Leaf Lettuce - Avocado*

*Tomato - Caper Lime Vinaigrette - Crostini*

Chilled Crab & Shrimp Cocktail

*Wasabi Horseradish Cocktail Sauce*

Blackened Island Ahi\*<sup>gf</sup>

*Spicy Soy Mustard - Butter Sauce*

Crispy Chicken Spring Rolls

*Citrus Black Bean Dragon Sauce*

Lobster Bisque

*Maine Lobster - Thai Aromatics*

*Hint of Red Curry - Coconut Milk*

## ENTRÉES

14oz USDA Prime New York Strip Steak

*Singapore Crab Sauce - Pea Tendrils - Steamed Rice 85*

Tuna "Three Ways"

*Big Eye Tuna Poke - Tempura Crusted Ahi Roll - Blackened Island Ahi 93*

Parmesan Bacon Crusted Chilean Sea Bass\*

*Marinated Baby Heirloom Tomato*

*Red Bliss Potatoes - Sautéed Spinach*

*Caper Lime Butter Sauce 76*

Hibachi Grilled Atlantic Salmon\* <sup>gf</sup>

*Cucumber Namasu - Onigiri*

*Japanese Citrus Ponzu 65*

Misoyaki "Butterfish"<sup>gf</sup>

*Alaskan Black Cod - Baby Bok Choy*

*Furikake Rice 71*

8oz. Filet Mignon\* & Maine Lobster Tail

*Gruyère Scalloped Potatoes*

*Szechuan Vegetables - Truffle Onion Misoyaki*

*Demi-Glace 89*

## DESSERTS

Thai Lime Tart

*Graham Cracker Crust - Whipped Cream*

*Crème Anglaise 14*

Macadamia Nut Bread Pudding

*Guava Sauce - Toasted Coconut*

*Vanilla Ice Cream 14*

Belgian Chocolate Torte<sup>gf</sup>

*Raspberry Coulis - Whipped Cream 13*

<sup>gf</sup>Gluten Free <sup>v</sup>Vegetarian \*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 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.