

Starters and Salads

Dressing Selections: Liliko'i Vinaigrette, Miso Vinaigrette, Ranch or Balsamic Vinaigrette

◆ **Ahi Poke** \$12.95

North Shore Limu, Onions, **Inamona**, **Kahuku Sea Asparagus**, Sesame Soy Sauce

Poke Bowl, Brown, Jasmine or Hapa Rice \$13.95

◆ **Fruit and Cheese Platter** \$14.95 / \$8.95 Half Oder

Assortment of Imported and Domestic Cheese with Fresh Strawberries, Grapes,
Dried Apricots, Cranberries and Crackers

◆ **Roasted Garlic Edamame** \$6.95 / \$4.95 Half Order

Soy Beans, **Hawaiian Alae Salt**, Roasted Garlic

◆ **Seared Beef Poke** \$14.95

Strip Loin Seared Medium Rare, **Kahuku Sea Asparagus**, Grape Tomatoes, Watercress, Onions,
Sesame Soy Sauce, **Chili Pepper Gelee**

◆ **Soup of the Day** \$5.95

◆ **Lomi Salmon Salad** \$14.95 / \$8.95 Half Order

Roasted New Zealand King Salmon, Watercress, Cucumber, Bean Sprouts,

Big Island Hearts of Palm, **Pupukea Field Greens**,

Grape Tomatoes, Miso Sesame Dressing, Green Onions and Crisp Won Ton Strips

◆ **Pupukea Field Greens** \$9.95 / \$6.95 Half Order

Julienne Carrots & Beets, Grape Tomatoes, Mandarin Oranges, **Liliko'i Champagne Vinaigrette**

◆ **Add Grilled Fresh Island Fish or Grilled Shrimp "Sakanoi"** \$18.95 With Entree Only

◆ **Curried Chicken Salad** \$12.95

Pupukea Field Greens, Green Papaya, Cranberries, Cucumbers, Toasted Pecans

◆ **Spinach Salad** \$11.95 / \$7.95 Half Order

Crisp Pancetta, Red Onions, Red Grape Tomatoes, Goat Cheese, Balsamic Vinaigrette

MAHALO. A HUI HOU.

- Not all ingredients are listed on this menu, please inform your Server if you have a food allergy.
 - A \$5.00 plate charge will be added for all split entrees.
 - 18% gratuity will be added to all parties with 6 or more Guests.

Sandwiches

* All Sandwiches are accompanied with French fries. * Steamed White, Brown or Hapa Rice may be substituted for French fries.

* Mixed Greens Salad may be added in place of fries for \$1.00.

◆ "North Shore Burgers"

North Shore Cattle Company All-Natural Beef with Onions & Mushrooms, Herb Cream Cheese **\$9.95**

Cheddar Cheese Burger \$10.95

Bacon Cheddar Cheese Burger \$11.95

Pepper Jack Cheese and Sliced Avocado \$12.95

Add a side of Guacamole, Seared Mushrooms or Grilled Onions \$1.95 each

◆ Curried Chicken on Pita Bread \$11.95

Oven Roasted Chicken, Cranberries, Pecans, Cucumber, Clover Sprouts, **Pupukea Field Greens**

◆ Grilled Fresh Island Fish Sandwich \$15.95

Lemongrass Cilantro Oil, Clover Sprouts, Wasabi Soy Aioli on Ciabatta Bread

◆ Kalua Pork Sandwich \$11.95

Oven Roasted and Smoked with **Guava BBQ Sauce** and **Grilled Onions**

◆ OLA Slider Trio \$16.95

Kalua Pork Slider with Guava BBQ Sauce, **North Shore Burger** with Herb Cream Cheese

AND Seared Ahi Poke Slider with Wasabi Soy Aioli

◆ Grilled Thai Chicken Lettuce Wrap "Sandwich" \$12.95

Grilled Diced Chicken Breast, Bell Peppers, Red Onions, Julienne Carrots, Fresh Mint, Iceberg and Butter Lettuce wrapped in Grilled Pita Bread

Entrees

◆ Roasted Chicken "Long Rice" \$17.95

Boneless Half Chicken with Rice Noodles, Julienne Vegetables, Citrus Herb Oil, Sage Jus

Chef's Wine Pairing Suggestion: Toasted Head "Reserve" Pinot Noir \$10.00/glass

◆ Hamakua Mushroom "ORZO" VEGAN SELECTION \$17.95

Sautéed Ali'i Hamakua, Crimini & Shiitake Mushrooms, Watercress, **Kahuku Sea Asparagus**,

Hau'ula Tomato Concasse, ORZO Pasta, Porcini Mushroom Vegetable Stock,

Hamakua Enoki Mushrooms, Truffle Oil

Add Diced Chicken Breast \$19.95 **Add 3 Shrimp or Grilled Fish \$22.95**

**Chef's Wine Pairing Suggestion: Esser Pinot Noir \$8.50/glass*

◆ Shrimp "Sakanoi" \$22.95

Grilled U-12 Prawns, **Roasted Garlic Alae Aioli**, **Hamakua Mushrooms**, Garlic Orechette Pasta

**Chef's Wine Pairing Suggestion: Estancia Pinot Grigio \$9.00/glass*

◆ Grilled Fresh Island Fish \$23.95

Hawaiian Alae Salt, Roasted Fingerling & Okinawan Sweet Potatoes, **Maui Onion**,

Poamoho Green and Yellow Beans, Poamoho Seasonal Vegetables, Spinach Crab Luau Cream

**Chef's Wine Pairing Suggestion: Robert Mondavi Carneros Chardonnay \$12.00/glass*