mixed green salad with choice of creamy buttermilk dressing, poppyseed vinaigrette or basil parmesan dressing	
	entrée ———
FIRE ROASTED STEAK	FRIED CHICKEN
marinated then rubbed with herbs and spices	marinated chicken breast breaded, fried and
served savory brown sugar-citrus demi-glace	served with a fresh oregano-citrus cream sauce
DEEP FRIED BASA	BAKED PENNE
marinated in seasoned buttermilk, served alongside a sweet and savory pickle aioli	tender pasta with fresh herbs in a light blend of white cheddar and parmesan cheeses
•	featured ————
LANAI CHICKEN	SLOW SMOKED PORK
lightly tossed in fresh pineapple glaze,	tender marinated, slow smoked pork served
minced scallions and toasted almonds	with a sweet-savory bbq sauce
PEAS AND EDAMAME	POLENTA
tender sweet peas and edamame simmered in a	prepared with herbs, cream cheese, and
light dill cream sauce	imported cheeses finished with an oven roasted roma tomato sauce
ROASTED VEGETABLE MEDLEY	ASIAN GREEN BEANS
oven roasted zucchini, baby carrots, grape	sautéed with sweet cream butter and fresh
tomatoes, grilled red cabbage and sweet corn	garlic, topped with an asian soy glaze
	ED POTATOES
our very creamy signature mas	shed potatoes with sweet roasted garlic.
	rtside bakery ————

— served tableside ——
CRISP SEASONAL GREENS



ASSORTED BREADS BAKED FRESH DAILY
--GLUTEN FREE & COMMON FOOD ALLERGY MENUS AVAILABLE UPON REQUEST—

our entire menu is prepared from scratch, in house, from local sources