

**Served Dinner Menus are available for groups
of a maximum of 50 guests.**

Served Dinner Menu 1

Family Style Pupus

Adam's Original Ahi Poke Nachos.....crispy wonton chips layered with sashimi grade ahi poke, tomato, avocado & tobiko, topped with wasabi cream & mirin-yaki

Sweet Potato Ravioli.....fresh pasta filled with feta cheese & roasted Okinawan sweet potato in a lemongrass cream sauce

Calamari.....panko & furikake crusted strips flash fried, served with a lemon sambal aioli

Soup or Salad Choices

Homemade Soup of the Day

Beach Boy Caesar.....tossed with traditional Caesar dressing, homemade croutons, Reggiano parmesan & romaine lettuce

Entrée Choices

Chicken & Mushrooms.....sautéed boneless chicken breast served on a basil pesto potato cake with a local mushroom lemon sauce

Prime Rib au Jus.....prime rib of beef, Hawaiian salt, secret spices, basil red skin mashed potatoes

Catch of the Day... The freshest fish available from our fisherman with a creative preparation from our Chef

Dessert Choices

Lilikoi Coconut Tart....Vanilla cookie crust, candied coconut macadamia nuts, lilikoi coulis

Cheesecake of the Day...Fresh from our bakery!

Macadamia Nut Tart.....homemade pastry crust with a gooey caramel center, macadamia nuts, & Lappert's cinnamon ice cream

~Coffee & Decaf or Hot Tea~

The Menu is \$49 per person.

The Family Style Pupu course can be omitted for \$7 less the menu price

The Dessert Course can be omitted for \$5 less the menu price

Served Dinner Menu 2

Family Style Pupus

Adam's Original Ahi Poke Nachos.....crispy wonton chips layered with sashimi grade ahi poke, tomato, avocado & tobiko, topped with wasabi cream & mirin-yaki

BBQ Ribs.....smoked pork back ribs slathered with Hawaiian vanilla bean hoisin bbq, topped with hing mui pickled watermelon & micro-greens

Lobster & Goat Cheese Wonton.....deep fried wonton filled with a creamy mixture of lobster, local goat cheese, cream cheese & macadamia nuts, with guava plum sauce

Soup or Salad Choices

Lobster Curry Bisque.....silky cream soup made with lobster, red curry, tomato, sherry & coconut milk

Local Mixed Greens.....Greens salad mix with tomato, cucumber, blue cheese crumbles & basil vinaigrette

Entrée Choices

Filet Mignon.....center cut American beef char-grilled over an open flame, served with Ulupalakua red wine sauce, accompanied by tonight's special potato

Catch of the Day... The freshest fish available from our fisherman with a creative preparation from our Chef

Pork Tenderloin.....grilled medallions of pork tenderloin brushed with a spicy Korean barbeque sauce, accompanied by Okinawan purple sweet potato mash & a warabi & bean sprout salad

Dessert Choices

Hawaiian Vanilla Bean Crème Brulée.....local vanilla bean custard with caramelized sugar top

OHC" Milk Chocolate Mousse.....brownie crust with port wine reduction & house-made salted toffee

Cheesecake of the Day...Fresh from our bakery!

~Coffee & Decaf or Hot Tea~

The Menu is \$52 per person.

The Family Style Pupu course can be omitted for \$7 less the menu price

The Dessert Course can be omitted for \$5 less the menu price