

**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**

**Macadamia Nut Chicken.....**sautéed macadamia nut crusted boneless chicken breast served on local vegetables in a yellow curry sauce topped with micro greens & cilantro

**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 \$47 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.....**sautéed medallions of pork tenderloin served on fried polenta with a Hamakua Heritage Farm mushroom Marsala cream sauce

### 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 \$50 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**