

## PUPUS

**Swiss Chard & Local Mushroom Tart.....**homemade pie crust stuffed with Swiss chard, topped with an arugula, red onion & pickled beet salad with basil vinaigrette 15

**BBQ Ribs.....**smoked pork back ribs slathered with Hawaiian vanilla bean hoisin bbq sauce, topped with li hing mui pickled watermelon & micro-greens 20

**Original Ahi Poke Nachos\*.....**crispy wonton chips layered with sashimi grade ahi poke, tomato, avocado & tobiko, topped with wasabi cream & mirin-yaki 23

**Sweet Potato Ravioli.....**fresh pasta filled with feta cheese & roasted Okinawan sweet potato in a lemongrass cream sauce 17

**Calamari.....**panko & furikake crusted strips flash fried, served with a lemon sambal aioli 21

**Lobster & Goat Cheese Wontons.....**deep fried wontons filled with a creamy mixture of lobster, goat cheese, cream cheese & macadamia nuts, accompanied by guava plum sauce 23

**Candied Ahi\*.....**seared with coffee spice & served on white rice with coconut chipotle sauce 22

## SALAD & SOUP

**Local Mixed Greens.....**Kailani Farms greens with pickled fresh beets, candied macadamia nuts, tomato, cucumber & basil vinaigrette 13 ...add-on to your entrée 7  
...add Fried Chevre or Pt. Reyes Farmstead Blue Cheese 4.50

**Wally's Salad.....**crisp romaine lettuce, cucumber, tomato, bacon, red onion & homemade croutons tossed with a papaya seed dressing 12 ...add-on to your entrée 5

**Beach Boy Caesar.....**tossed with traditional Caesar dressing, homemade croutons, Reggiano parmesan & romaine lettuce 12 ...add-on to your entrée 5

**Chilled Tomato Pineapple Gazpacho.....**topped with pineapple basil Koloa Rum sorbet 12  
...add-on to your entrée 5

**Soup of the Day.....**made from the heart 12 ...add-on to your entrée 5

**Lobster Curry Bisque.....**silky cream soup made with lobster, red curry, tomato, sherry & coconut milk 14  
...add-on to your entrée 8

*\*Consuming Raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.*

*~an 20% gratuity will appear on the bill for parties of six or more~*

*~please keep devices on silent mode~*

*Entrées are served à la carte. Add on a choice of hot soup, gazpacho, Wally's salad or caesar salad for \$5, a mixed green salad for \$7, or lobster curry bisque for \$8*

## **EAT YOUR VEGGIES**

**Quinoa Bowl**....fresh, local sauteed vegetables tossed with saffron-infused quinoa, topped with grilled tofu, roasted carrots & kabocha squash, & drizzled with a sundried tomato vinaigrette 30

## **LOVIN' FROM THE OVEN**

**Farmer's Market Vegetable Lasagna**.....fresh vegetables from our local farms layered with homemade pasta, marinara & mozzarella, topped with a pesto cream sauce 32

**Awesome Local Mushroom Meat Loaf**.....made with island-raised ground beef & Hawaii grown mushrooms, served with red skin mashed potatoes, brown butter sauce, & corn fennel relish 33

**Prime Rib au Jus\***.....prime rib of beef seasoned with Hawaiian salt & secret spices, cooked to medium rare, served with basil red skin mashed potatoes 55 *...while it lasts!*

## **GRILL & PAN**

**Pasta Bolognese**.....homemade pasta in a red wine tomato meat sauce, topped with Reggiano parmesan 35

**Chicken & Mushrooms**.....sautéed boneless chicken breast served on basil red skin mashed potatoes with a local mushroom lemon butter sauce 37

**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 37

**Filet Mignon\***.....center cut American beef char-grilled over an open flame, served with Ulupalakua red wine sauce, accompanied by garlic mashed potatoes 57

**Wally's Steak Crown Royal\***.....beef tenderloin medallions crusted with peppercorns, pan seared & finished with Crown Royal demi-glace, served with basil red skin mashed potatoes 57

## **DESSERT...Prepared fresh in our bakery!**

**"Original Hawaiian Chocolate Factory" Warm Cake**...

oozing chocolate center, served with Lappert's vanilla bean ice cream...allow 20 minutes to prepare! 18

**Hawaiian Vanilla Bean Crème Brûlée**...local vanilla bean custard with caramelized sugar top 15

**Coconut Cheesecake**...creamy cheesecake served on a macadamia nut Nilla wafer crust with pineapple Koloa Rum sauce & strawberry coulis 14.50

**Macadamia Nut Tart**...homemade pastry crust with gooey caramel center, macadamia nuts & Lappert's cinnamon ice cream 18

**Chocolate Raspberry Truffle Tart**...dense dark chocolate with a hint of raspberry & a brownie crust 14.50

**Homemade Sorbet**...with cute little shortbread cookie 10