



# HUKILAU LANAI HOLIDAY MENU

*Merry Christmas 2025*

## STARTERS...

**Lobster & Goat Cheese Wontons...**filled with lobster, local goat cheese, cream cheese, & macadamia nuts, served with guava plum dipping sauce 23

**Adam's Ahi Poke Nachos...**ahi poke, Kauai tomato, avocado, tobiko, inamona, wasabi cream, mirin-yaki & crisp wonton chips 23

**Sweet Potato Ravioli...**roasted Okinawan sweet potato & feta cheese, lemongrass cream sauce 17

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

**Candied Ahi...**seared coffee spiced Ahi with coconut chipotle sauce 22

## ENTREES...come with your choice of a Wally's Salad, Caesar Salad, Mixed Greens Salad, Lobster Curry Bisque, Fisherman's Chowder or Chilled Tomato Pineapple Gazpacho

**Prime Rib au Jus...**seasoned with Hawaiian salt & secret spices, served with basil red skin mashed potatoes & creamy horseradish 55

**Italian Sausage Bolognese...**homemade pasta in a red wine tomato sauce with pork sausage and beef, topped with Reggiano parmesan 33

**Surf and Turf...**char-grilled New York strip steak & grilled Ono accompanied by mashed potatoes, crab bearnaise, peppercorn brandy sauce, and a shiitake mushroom and green bean salad 65

**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

**Farmer's Market Vegetable Lasagna...**fresh local vegetables, homemade pasta, marinara, & mozzarella cheese, topped with pesto cream sauce 30

**Mahi Mahi...**ginger crusted Pacific Dorado served on sesame rice with miso mushroom cream sauce & namasu vegetables 48

**Hukilau Mixed Grill...**grilled Mahi Mahi, Cajun spiced Nairagi & marinated Walu served with orzo pasta, Thai chili coconut sauce & tropical relish 49

**Nairagi...**macadamia nut crusted Striped Marlin served with mashed Okinawan purple sweet potatoes, pineapple coconut curry sauce & green papaya slaw 48

## DESSERTS...Prepared in our own bakery!

**Miso Pumpkin Tart...**pumpkin & miso custard in a buttery crust with caramel sauce, whipped cream, & candied macadamia nuts 13

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

**Coconut Cheesecake...**creamy cheesecake served on a macadamia nut 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 17

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

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