



Starters and Salads

Soup of the Day Prepared Fresh Daily	\$4.50
Princess Kaiulani Garden Salad Seasonal Greens with Cucumber, Tomatoes, and Papaya Seed Dressing	\$6.50
Sunburst of Seasonal Fruits Seasonal Fresh Fruit Plate, Homemade Hawaiian Banana Bread	\$14.50
Soup and Sandwich Combo A Half a Sourdough Club Sandwich and a Cup of Soup	\$11.00
Classic Caesar Salad Crisp Romaine Lettuce, Shredded Parmesan Cheese, Warm Focaccia Bread With Chicken	\$14.00
With Jumbo Shrimp	\$16.50
"Flavors of Hawaii" Volcano Salad with Curry Cumin Chicken Lettuce, Chinese Cabbage, Cucumbers, Bell Peppers, Seasonal Greens and Delicious Chicken Pieces. Garnished with Island Sweet Papaya and Crisp Taro Chips	\$14.50
Tossed Chop Chop Cobb Salad Crisp Lettuce Tossed with Chopped Grilled Chicken Breast, Bacon, Carrots, Tomatoes, Avocados, Blue Cheese, and Egg in our Red-Wine Vinaigrette or Dressing of your choice	\$13.50
Steamed and Grilled Vegetable Plate Garden Fresh Assorted Vegetables Grilled to Perfection. Served with Brown Rice, Seared Tofu and Tomato Basil Dipping Sauce	\$16.50
Jumbo "Yin and Yang" Shrimp Sampler The Perfect Balance of Five Chilled Jumbo Shrimp with Cocktail Wasabi Sauce and Five Garlic Sautéed North Shore Truck Style Shrimp Scampi	\$23.50

Pasta, Pasta, Pasta

Mama's Pasta Meal Linguini, Spaghetti or Penne Pasta with the Choice of: Sautéed Vegetables in Marinara Sauce, Homemade Meat Sauce, or Chicken in Mushroom Cream Sauce and Chef's Special Toasted Garlic Bread	\$16.00
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Executive Lunch

Ahi Sashimi with Creamy Soy Wasabi, Seasonal Greens with Citrus Vinaigrette Shrimp and Scallops in Herb Garlic Butter Sauce, Baby Bok Choy Petite Beef Steak Hamakua Mushroom Ragout, Red Wine Sauce, Fine Vegetables Steamed Rice *Served as One Course	\$46.00
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Sandwiches, Wraps, & Entrees

Late Riser Breakfast

Three Egg Omelet Finished with Big Island Tomato, Hamakua Mushroom, Portuguese Sausage and Cheese, Choice of Steamed Rice, French Fries or Toast \$16.00

Premium Beef Burger with Fried Onion Rings

1/2 Lb. Jumbo Burger served on a Kaiser Roll with French Fries. Swiss or American Cheese available \$13.50
Build it Bigger and Better:
Add On's: Mushrooms \$2.00, Bacon \$2.50, Avocado \$2.50

"Juicy Lani", the Hawaiian Version of the "Jucy Lucy"

8oz Angus Beef Burger Oozing with Molten Cheese topped with a Broiled Golden Pineapple Ring, Kaiser Roll, French Fries \$15.00

Baja Grilled Chicken Sandwich

Lime drizzled Chicken Breast, Citrus Sour Cream, Guacamole, Sprouts Onion, and Melted Swiss Cheese Served with French Fries \$14.00

Buffalo Chicken Wrap

Chicken Breast Strips in Hot Buffalo Sauce, Romaine Lettuce, Garden Tomatoes, Cheese in a Flour Tortilla Wrap with a Ranch Dipping Sauce \$14.00

Taco Mahi Mahi Wrap

Sautéed Mahi Mahi served in a Spinach Wrap with Guacamole, Sour Cream, Lettuce, Red Onion, and Tomatoes served with Nacho Chips and Salsa \$16.00

Smoked Pulled Pork Sandwich

With Homemade BBQ Dipping Sauce Served on Focaccia Bread and a Trio of Melted Cheeses Served with Celery and Carrots Sticks, Ranch Dipping Sauce \$14.50

Vegetarian Triple Decker

Avocado, Tomato, Sprouts, Onion, and Cucumber on Whole Wheat Toast Served with Maui Style Potato Chips \$13.00

Sheraton Sourdough Club Sandwich

Toasted Farmers Sourdough Bread, Topped with Swiss Cheese, Smoked Turkey Breast, Tomato, Bacon, and Avocado Served with your Choice of French Fries or Maui Style Potato Chips \$14.00

Loco Moco, a Local Favorite

A Local Tradition of a Perfectly Grilled Beef Patty and a Fried Egg Smothered With Home style Brown Gravy and Sautéed Maui Onions, Served Over Steamed Rice
You can't say you've been to Hawaii with out trying this one! \$15.00

Fresh Catch

Fresh Seared Ahi Tuna Steak on Sushi Rice, Big Island Mushrooms, Wasabi Butter Sauce and Lomi Lomi Tomato \$25.00

Slow Roasted Prime Rib of Beef (Dinner Only)

Roasted to Perfection and Accompanied with Fresh Market Vegetables and a Baked Potato \$36.00



Bento Boxes, Made to Order

Choose the items and create your box

Bento #1		Bento #2	
Chicken Katsu		Shrimp Tempura	
Broiled Salmon		Chicken Karaage	
Edamame		Edamame	
Miso Soup		Miso Soup	
Steamed Rice		Steamed Rice	
*No Substitutions	\$16.00	*No Substitutions	\$17.00
Chilled Tofu with Bonito Flakes			\$4.00
Ahi Poke			\$10.00
Teriyaki Beef Steak			\$15.00
Shrimp Tempura with Tempura Sauce			\$11.00
Fried Karaage Chicken (2)			\$7.00
Fried Karaage Chicken (1)			\$4.00
Soybean Pod (Edamame)			\$4.00
Sashimi—Ahi			\$14.00
Chicken Katsu Curry			\$8.00
Chicken Katsu			\$7.00
Cold Soba Noodles			\$8.00
Lightly Salted Broiled Salmon			\$7.00
Miso Soup			\$3.00



Desserts

Mount Pele

A Mountain of Fudge Brownies and Vanilla Ice Cream covered with Whipped Cream and Hot Fudge

\$8.00

Cinnamon Apple Raisin Bread Pudding

Served with Rich Vanilla Sauce

\$7.00

Vanilla Ice Cream or Sherbet of the Day

One Scoop

\$4.00

Two Scoops

\$5.00

Mini Hot Fudge Sundae

Perfect for the Kids or Kids at Heart

\$4.50

New York Style Cheese Cake

With Vanilla Strawberry Sauce

\$7.00

Tiramisu

Served with Kahlua Coffee Sauce

\$7.00

Dessert Bar (Available at Dinner Only)

Enjoy the Ice Cream Sundae Station, Assorted Cakes and other Decadent Desserts

With Entrée

\$9.00

Without Entrée

\$14.00