

## Luau Polynesian Lounge Menu

### Pupus & Salads

#### Wilted Spinach Salad

*Spinach, ruby red grapefruit and toasted macadamia nuts with a hot sherry, hazelnut vinaigrette...\$5.95 Add a wheel of Puna goat cheese...\$7.95*

#### Luau House Salad

*With shaved papaya, teardrop tomatoes and jumbo prawns in a mint guava vinaigrette...\$8.95*

#### Rum Braised Beef Short Ribs

*Secret recipe with dark rum, molasses, ginger and pineapple. Topped with a Jicama slaw. \$9.95*

#### Spicy Tombo Poke

*Tombo tuna charred rare with cucumbers, sweet and hot peppers, tobiko, ogo seaweed and a furiakake sticky rice cake...\$8.95*

#### Rock Shrimp Pot Stickers

*A soy sesame dipping sauce and daikon pickles...\$8.95*

#### Shaggy's Spicy Wings

*House made rub, crunchy veggies and a pineapple spiked Roquefort dressing. ...\$6.95. Bakers dozen. \$11.95*

## Main Dishes

#### Tony's Deluxe Pupu Platter

*Chef's choice of various daily treats. Dinner for 2 or appetizer for 4. Served in a flaming hibachi...\$29.95*

#### Island Fresh Mahi Mahi Tacos

*Big Island fish tacos with avocado tomatillo salsa. House made pico de gallo and jack cheese...\$11.95*

#### Shaggy's No Ka Oi' Jerk Chicken

*Roasted half chicken rolled in island jerk spice with a banana salsa...\$9.95*

#### House Special Hosin BBQ Baby Back Ribs

*Smoked Luau style, sauced with a secrete recipe Hosin Sauce and topped with a jicama slaw. \$Half \$12.95 / Full \$22.95*

#### Shichimi Crusted NY Steak

*Japanese spice rubbed NY grilled to order with a cumin demi glaze and house*

**kimhee. \$14.95**

**Gazebo style Vegetable Fried Rice**

***Niko rice, Sambal and Asian vegetables tossed with egg and shitakes...\$8.95***

***Add Shrimp...\$2.95***

***Add Sausage.1.50***

**Local Boy Scallop Rice bowl**

***Fresh scallops seared with red bells, green onions, daikon and house chili sauce over***

***Niko rice. \$11.95***

**The Big Kahuna Burger**

***Big 'ol burger grilled how you like it with lettuce, tomato, onion and luau Luau Mac Salad...\$8.95***

***Add Tillamook Cheddar Cheese...\$1.00 Add Pepper Bacon...\$1.50***

**Kahlua Pork Sandwich**

***Pulled season pork, melted jack cheese. On a Macrina roll with Luau Mac. Salad.***

***\$9.95***

**Grilled Portobello Napoleon Sandwich**

***Big Portobello grilled and basted in our huli-huli sauces. On a Macrina brioche and topped with a roasted red bell pepper and chevre. \$9.95***

**Sides**

**All Sides \$2.95 serves 2 to 3**

**Yukon Yam Mashers with Demi Glaze**

**Jessi Special Serrano Cheddar Corn Bread**

**Braised Baby Bok Choy with Sesame Vin.**

**House Mac Salad with Baby Shrimp**

**Island Style Red Beans & Rice**

**Sauteed Fresh Green Beans Tossed with Tomatoes**

**Island Sweets**

**All sweets \$6.**

**Luau Bananas Foster**

***A Luau classic featured on KCTS COOKS***

***We top ours with Olympic Mountain Tahitian***

***Vanilla ice cream and set it ablaze tableside***

**Toasted Coconut Sundae**

***Voted iBest Sundaes by the Seattle Weekly  
Olympic Mountain toasted coconut ice cream  
Topped with house-made hot fudge sauce.  
Enough said.***

***Kokoleika Brownie  
You've heard of death by chocolate? Think of  
this as the afterlife! Severed warm with  
Tahitian Vanilla ice cream and a little  
house-made fudge sauce.***

***Hiroki-Sanis Special Treat  
Freshly baked for Luau, ask about today's***

***Sorbet of the day  
Always Olympic always refreshing,  
ask about today's***

***Rum Banana Cheese Cake  
Made with dark Jamaican rum and bananas***

### **Keiki Menu**

**All kid food is \$5. if you're a kid...**

**Grilled Cheese**

**Mac & Cheese**

**Keiki Burger**

**Luau Fried Rice**

**Chicken Strips**

**All plates come with carrot sticks**

**Keiki Sundae \$3.**

### **After Dinner Drinks**

**2000 Romieu Lacoste Sauternes \$8.95**

**Taylor 10 Tawny Port \$7.95**

**Bora Bora Coffee \$7.95**

**Kahlua, frangelico, Lemon Hart & coffee**

**Topped with whip cream,**

**You keep the cool Kahlua glass!**

***No seperate checks please. An 18% gratuity will be added to parties of six or more***