

## ALOHA THURSDAYS • SURF & TURF NIGHT *all* NIGHT

### CHEF'S SPECIAL APPETIZERS

**Brussel Sprouts** *garlic, lemon, capers & focaccia bread* | 15 *add bacon \$3*

**Shrimp Cocktail** *lemon grass poached, guava cocktail sauce* | 16

### TAKE YOUR ENTRÉE SURFING

*add to any entrée | a lobster tail 19, miso scallops 19, grilled shrimp 13, or coconut shrimp 13*

#### STEAK & LOBSTER

14 oz. center cut new york steak, pineapple demi glaze, roasted tristan lobster tail, drawn butter, yukon gold mashed potatoes, roasted asparagus | 61

#### STEAK & MISO SCALLOP

14 oz. center cut new york steak, pineapple demi glaze, miso scallops, sweet chili beurre blanc, fried fingerling parmesan potatoes, green beans & wild mushrooms | 59

#### MISO SCALLOP ENTRÉE

miso marinated scallops, shitake mushroom & scallion fried rice, seaweed salad, sweet chili beurre blanc | 45

#### SEA SALT CRUSTED NEW YORK

14 oz. center cut new york steak, fried fingerling parmesan potatoes, grilled asparagus | 44

#### SIDES | 8 each

*shitake mushroom & scallion fried rice*

*green beans & wild mushrooms*

*fried fingerling parmesan potatoes*



### FEATURED WINE

#### PENFOLDS 'MAX'S'

cabernet sauvignon, south australia

*by the glass* | 14

*by the bottle* | 52

#### ROMBAUER

chardonnay, carneros

*by the glass* | 16

*by the bottle* | 60