



# Tiki Terrace

restaurant



All ingredients are prepared with the freshest quality Foods!

Culinary Team: Executive Chef Tom Muromoto, Executive Sous Chef Chris Napoleon

Sous Chef Willow Langoria

Specially Marked dishes can be prepared gluten free. Ask your server.

## Starters

### Hawaiian Mini Poke Bowl.....12

Fresh caught 'ahi (tuna) tossed with Hawaiian limu, cucumbers, scallions, sweet Maui onions in a creamy mildly spiced sauce over sushi rice with roasted nori and tobiko. Served raw poke style or seared with roasted seaweed.

### Goat Cheese Bruschetta Bread.....11

Fresh goat & mozzarella cheese mix with herbs melted on French baguette slices topped with tomatoes, fresh basil & garlic.

### Ulu Crab Cake.....13

House made crab, herb cheese and bread fruit ('ulu) mix, griddle fried over baby arugula & pickled red cabbage with tobiko, wasabi aioli & soy mirin, dashi glaze.

### Braised Short Rib Slider.....12

Short ribs slow roasted in Asian flavors. Served over steam bao buns with an Asian slaw toss in Hoisin dressing.

## Entrees

All entree's are served with designated starch, garlic mash potatoes, rice pilaf or steamed white rice and vegetables.

### Seafood Lāwalu.....40

Our award winning dish. A seafood selection of lobster, fish, scallops and shrimp served over a porcini mushroom risotto with a splash of white truffle oil.

### Roasted Chicken Breast.....23

With pan sauce and garlic mashed potato, and sautéed Brussels sprouts with garlic, bacon.

### Kalbi Short Ribs.....24

Korean style boneless short ribs, marinated in a sweet ginger, sesame soy marinade and grilled to perfection. Served with kim chee fried rice and house prepared vegetable.

### Beef Tenderloin Filet.....28

Seasoned Angus beef tenderloin grilled to perfection and served with a Gorgonzola mushroom demi and Brussels sprouts with garlic, bacon bits.

### Kō'ala Lamb Chops.....40

Our award winning Colorado lamb chops marinated in a special marinade and grilled, served with a seasonal fruit mint relish with house vegetables

### Pork Chop.....23

Served pan roasted with Ali'i mushrooms and onions in a miso mirin glaze and Sweet ginger watercress pesto and house vegetables.

### Hawaiian Lau Lau.....24

A local favorite, a pouch of pork chicken and fish steamed with taro leave. Served with lomi salmon, house made poi and steamed white rice.

### Skillet Roasted Rib Eye.....\$36

Seasoned and basted with garlic, Parmesan herb butter and roasted Brussels sprouts.

## Salads

All salads are served with cheese bread

### Tiki Salad.....9

Hydroponically grown baby lettuce with croutons, radish, mushrooms and tomatoes with fresh shaved Parmesan cheese.

### Caesar Salad.....14

Young fresh romaine lettuce toss in a house made Caesar dressing. With tomatoes, cucumbers, parmesan cheese and cheese bread.

### Prosciutto Salad.....16

A salad with fresh mozzarella, marinated artichoke hearts, baby lettuce, endives, baby heirloom tomatoes, red onions, parmesan cheese and roasted golden beets tossed in an anchovy lemon dressing with balsamic glaze.

## Pastas

### Seared Ahi Linguini.....24

Fresh 'ahi pieces seasoned in blacken spice and seared with a lemon aioli. Served over tossed linguini pasta in fresh garlic, capers, tomatoes and basil with parmesan cheese

### Jumbo Shrimp Scampi.....25

Large shrimp sautéed in scampi lemon butter wine sauce over linguini pasta and Parmesan cheese.

### Lamb Fettuccini.....23

Marinated lamb strips combined with Ali'i mushrooms, onions, tomatoes and chorizo with Parmesan cheese and a hint of cream.

## Special Sandwich & Burger

All sandwiches served with a crinkle cut fries.

### Rancher's Beef Burger.....24

A product of Hawaii, 7oz of gourmet ground chuck. Served with cheddar cheese and apple wood smoked bacon on a Brioche bun with fresh slices of sweet red onions, tomatoes and butter leaf lettuce and House made tomato relish.

### Grilled Chicken Parmesan Sandwich.....22

Chicken breast breaded in a mixture of Parmesan cheese and panko bread crumbs than fried. Served with a tomato relish, Mozzarella cheese, pesto slaw on a grilled brioche bun

## The Native Hawaiian

Before westernization, Hawaiians consumed less than 10% in fat. We know now that meals are high in fat are risk factors for diabetes, heart disease, obesity, gallbladder disease, cancer & arthritis. These conditions were non-existent in old Hawaii. We are pleased to offer a complete healthy meal alternative, which models traditional Hawaiian Cuisine. Our recipe contains only traces of salt and flavored with our Chef's unique blend of herbs and spices. Ogo mixed with sweet Maui onions and tomato Salad tossed in a Lime, soy vinaigrette Steamed Chicken or Fish in Lau Lau Pouches with fresh natural flavors, Taro Leaf, tomatoes, ginger, cilantro, ogo, green onions, and grilled bananas with kalo, sweet purple potatoes, papayas and homemade Poi.

Chicken \$25....Fish \$26