



Tiki Terrace

restaurant



Executive Chef: Tom Muromoto
Executive Sous Chef: Chris Napoleon

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

Starters

Hawaiian Mini Poke Bowl.....13

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.

Ulu Crab Cake.....13

House made crab, herb cheese and bread fruit ('ulu) mix, griddle fried over baby arugula and 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 steamed bao buns with an Asian slaw tossed in Hoisin dressing.

Entrees

All entrees are served with designated starch, garlic mashed potatoes, rice pilaf or steamed white rice and vegetables.

Seafood Lāwalu.....42

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

Roasted Chicken Breast.....25

With pan sauce and garlic mashed potatoes, and house vegetables.

Kalbi Short Ribs.....25

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 vegetables.

Beef Tenderloin Filet.....29

Seasoned angus beef tenderloin grilled to perfection and served with a Gorgonzola mushroom demi and house vegetables.

Kō'ala Lamb Chops.....42

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

Hawaiian Lau Lau.....24

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

Grilled Jumbo Shrimp.....26

Large shrimp grilled and basted with a scampi butter in lemon.

Skillet Fried Rib Eye.....38

Seasoned and skillet fried, Certified Angus Beef basted with a garlic, parmesan herb butter and house vegetables.

Salads

All salads are served with cheese bread

Tiki Salad.....9

Hydroponically grown baby lettuce with croutons, radish, mushroom, tomatoes and fresh grated parmesan cheese.

Caesar Salad.....14

Young fresh romaine lettuce tossed in a house made Caesar dressing with slices of tomato, cucumber, and parmesan cheese.

Prosciutto Salad.....16

Fresh mozzarella, marinated artichoke hearts, baby lettuce, endives, baby heirloom tomato, red onions, parmesan cheese and roasted golden beets tossed in an anchovy lemon dressing and balsamic glaze.

Pastas

Seafood Pasta.....26

Assorted seafood in a roasted garlic cream with penne pasta and parmesan cheese.

Lamb Fettuccini.....23

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

Special Sandwich & Burger

All sandwiches served with 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 grilled Brioche bun with fresh sliced red onions, tomato, and butter leaf lettuce with house made tomato relish and honey mustard mayonnaise.

Chicken Parmesan Sandwich.....22

Chicken breast breaded in Parmesan cheese and panko bread crumbs then fried. Served with a tomato relish, fresh Mozzarella cheese and pesto slaw on a grilled brioche bun with honey dijon mayonnaise.

The Native Hawaiian

Before westernization, Hawaiians consumed less than 10% in fat. We now know that meals 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 is 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