Soups

Soup of the Day 2.75
Chicken Noodle Soup 2.95
Clam Chowder 3.25

Salads

• Mixed Garden Greens 3.50
Caesar Salad 4.50

• Romaine, Watercress and Tofu 3.75
With Oriental Dressing

Hot and Cold Appetizers

Broiled Pipi Kaula 5.50
With Pickled Onions and Papaya Relish
Steamed Clams 6.25
With Garlic Toast
Long Rice Salad 5.25
On a bed of Manoa Lettuce with Cucumbers and Bay Shrimp

• Chilled Papaya filled with Melon Balls 4.95

Light Fare

Spaghetti Bolognese with Garlic Bread 11.95
An All Time Favorite

Deluxe Grilled Sandwich 10.75
With Ham, Jalapeno-Jack Cheese, Pickled Peppers
Served with Coleslaw on Sour Dough and Steak Fries

Sheraton Deluxe Hamburger 8.95
Choice Ground Beef on a Sesame Bun
Salad Triton 10.75
Crisp Garden Greens with Tomatoes and Cucumber
New Zealand Mussels and Jumbo Shrimp

Fish and Chips 11.95
With Steak Fries and Tartar Sauce

• Broiled Boneless Breast of Chicken 12.75
With Wild Rice, Julienne of Bell Peppers and Cashew Nuts

Side Orders

Baked Potato 2.75
With Condiments

Sautéed Fresh Mushrooms 3.25
With Garlic, Shallots and White Wine

Gourmet Wild Rice 2.75

Desserts

Macadamia Nut Ice Cream Truffle 3.75
With Mango Coulis and Strawberries

Ice Cream or Sherbert 3.50
Old Fashioned Cheesecake 3.75
With Tropical Fruit Coulis

German Chocolate Cake 3.50
Bowl of Fresh Strawberries 3.95
With Brown Sugar and Sour Cream

Dessert Buffet 5.75
Steak and Seafood Broiler Menu

Includes Salad Bar and Dessert Bar

All Entrees are Accompanied with Selected Fresh Vegetables and Steamed White Rice, Rice Pilaf or Potatoes du Jour

Veal Scallopini 19.95
With Red Pepper Coulis and Basil

Herb Marinated Flank Steak 18.50
With Onion Bordelaise

Sautéed Soft Shell Crab 21.00
With Garlic Herb Butter

Sautéed Opakapaka 23.50
With Spicy Corn Relish

Golden Fried Captain’s Platter 18.95
Shrimp - Scallops - Oysters

Seafood Sampler Deluxe  Market Price
Slipper Lobster Tail, Soft Shell Crab, Soft Shell Crayfish, Mahi Mahi and Shrimp
Broiled or Sautéed in Garlic Butter to your liking

Char Broiled New York Steak  22.50
U.S. Choice Center Cut
Served with Herb Butter

Rib Eye Steak 21.95
With Sauce Bernaise

Twin Lobster Tails  Market Price
From the Southern Hemisphere
Served with Drawn Lemon Butter

Peppered Seared Ahi 23.00
Caught in the blue Hawaiian Waters

Filet Mignon 23.00
With Green Peppercorn Sauce

Western Style Barbecued Baby Back Ribs 19.95
Basted in our own zesty Barbecue Sauce

Succulent Lamb Chops 20.00
With Minted Papaya Relish

Mahi Mahi 19.95
With Tomato and Maui Onion Relish

Bandless Breast of Chicken 18.00
Tomato-Cilantro Salsa

Boneless Breast of Chicken  19.95
With Scallions and Straw Mushrooms

Princess Kauanui Combinations

Broiled Filet Mignon
Served with Your Selection of

Spiny Rock Lobster  Market Price
With Green Peppercorn Sauce and Drawn Butter

Sautéed Shrimp 23.50
With Garlic and Mushrooms

Maryland Soft Shell Crab 23.50
With Herb Butter

Broiled Opakapaka 24.95
With Tomato and Maui Onion Relish

Island Mahi Mahi 21.50
With Macadamia Nut Citrus Butter

Boneless Breast of Chicken 19.95
With Teriyaki Glace

Barbecued Baby Back Ribs  21.50
With Texas Style Whiskey BBQ Sauce

Softshell Crayfish 23.50
Sautéed in Garlic Butter

This symbol signifies that these items are lower in fat content and calories. These are generally heart healthy diet choices.

Water will be served upon request.
Applicable State taxes will be applied.