The Hale Koa Room
<table>
<thead>
<tr>
<th><strong>Salads</strong></th>
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<tbody>
<tr>
<td><strong>Salade à la Maison</strong></td>
<td>Caesar Salad</td>
</tr>
<tr>
<td><strong>3.50</strong></td>
<td><strong>4.00 per person</strong></td>
</tr>
<tr>
<td>Our own creation of Crisp Chicory, Belgium Endive, Kailware Sprouts and Baby Shrimp.</td>
<td>Prepared tableside in the classic manner. (For two or more.)</td>
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<table>
<thead>
<tr>
<th><strong>Soups</strong></th>
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<tbody>
<tr>
<td><strong>French Onion Soup</strong></td>
<td><strong>Soup of the Evening</strong></td>
</tr>
<tr>
<td>with Cheese Crust</td>
<td><strong>1.50</strong></td>
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<tr>
<td><strong>2.95</strong></td>
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<table>
<thead>
<tr>
<th><strong>Cold Appetizers</strong></th>
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<tbody>
<tr>
<td><strong>Jumbo Shrimp Cocktail</strong></td>
<td><strong>Alaskan King Crab Cocktail</strong></td>
</tr>
<tr>
<td><strong>5.50</strong></td>
<td><strong>6.50</strong></td>
</tr>
<tr>
<td><strong>East Coast Little Neck Clams</strong></td>
<td><strong>Blue Point Oysters</strong></td>
</tr>
<tr>
<td>on the Half Shell</td>
<td>on the Half Shell</td>
</tr>
<tr>
<td><strong>5.95</strong></td>
<td><strong>5.95</strong></td>
</tr>
<tr>
<td><strong>Sashimi</strong></td>
<td><strong>Smoked Mahimahi</strong></td>
</tr>
<tr>
<td><strong>Market Price</strong></td>
<td><strong>5.95</strong></td>
</tr>
<tr>
<td>Fresh Island Fish served raw in the traditional Japanese style.</td>
<td>Prepared in our own smoker. Whipped Horseradish Sauce.</td>
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<table>
<thead>
<tr>
<th><strong>The Warrior’s Combination</strong></th>
<th></th>
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<tbody>
<tr>
<td><strong>7.25</strong></td>
<td></td>
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<tr>
<td>Jumbo Shrimp, Alaskan King Crab, Fresh Local Sashimi, Fresh Oyster, Little Neck Clam.</td>
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<table>
<thead>
<tr>
<th><strong>Hot Appetizers</strong></th>
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<tbody>
<tr>
<td><strong>Camembert Frite</strong></td>
<td><strong>Escargot Bourguignon</strong></td>
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<tr>
<td><strong>4.95</strong></td>
<td><strong>5.95</strong></td>
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<tbody>
<tr>
<td><strong>Steamed Clams</strong></td>
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<tr>
<td><strong>5.95</strong></td>
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<tr>
<td>Fresh Clams steamed with Herbs, Wine and Garlic.</td>
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</tbody>
</table>
Entrées

All entrees accompanied by Fresh Vegetables and your choice of Roast Potato, Lemon Rice Pilaf or Fresh Pasta. Complete meals are also available for an additional four dollars. These include soup of the day or fresh green salad, a selection from our silver dessert tray, and House Blend Kona Coffee or Tea.

Grillades and Beef

Chilled Black Angus Beef

Tenderloin of Beef Rasputin
14.95
Slices of Choice Tenderloin sauteed and flamed with Vodka, and topped with Sour Cream and fresh Mushrooms.

Filet Mignon
15.50
Center-Cut Tenderloin of Beef wrapped with Bacon and broiled. Sauce Béarnaise.

New York Cut Steak
15.95
A Ten-ounce Sirloin glazed with Café de Paris Butter.

Tournedos Windsor
16.50
Two Filets broiled and topped with Bordelaise Sauce, Canadian Bacon, Chantrelle Mushrooms and melted Swiss Cheese.

Tournedo du Chef
16.50
Executive Chef Rolf Walters creates a Tender Filet specialty sauteed with a creamy sauce of sun-dried Tomatoes, peeled Red Bell Peppers, Ricotta Cheese and fresh Basil.

Pepper Steak Madagascar
16.95
Broiled Filet flamed with Brandy and finished with fresh Green Peppercorns.

Prime Rib of Beef
15.95
A generous portion of superb Prime Rib served with Au Jus. Whipped Horseradish.

Châteaubriand Jardinière
16.95 per person
Center-cut Tenderloin surrounded by fresh vegetables. Sauce Béarnaise. Carved tableside (for two or more).

A ten per cent gratuity will be added to your check.
### Seafood

**Opakapaka**
14.95
Fresh pink Snapper from Hawaiian waters sauteed in a Lemon-Curry Butter Sauce.

**Prawn Brochette**
16.95
Broiled Jumbo Prawns wrapped in fresh Basil and Prosciutto Ham. Tomato Basil Sauce.

**Scallops Bouchee**
13.95
Fresh Scallops and Straw Mushrooms in Champagne Sauce served in a pastry shell.

**Mahi Mahi Grenobloise**
12.95
The King of Island Fish sauteed and garnished with Croutons, Lemon Segments and Capers.

**Shrimp and Mussel Linguini**
16.50
Specially created by Sous Chef Andres Nelson. Shrimp and Mussels sauteed with Garlic, Pernod and Saffron on a bed of fresh Pasta.

**Harvest of the Sea**
16.95
Succulent Rock Lobster, Bay Scallops, Pacific Mahimahi and Jumbo Shrimp skewered and broiled. Lobster Sauce.

**New Zealand Rock Lobster**
Market Price
Broiled Rock Lobster Tail. Drawn Butter.

### The Classics

**Chicken Forestiere**
11.95
Boneless Chicken Breast sauteed with Dry Vermouth and baby Mushrooms in a creamy Dill Sauce.

**Veal Scallopini Florentine**
13.95
Slices of Veal on a bed of fresh Spinach topped with Creamed Mushrooms and glazed with Hollandaise Sauce.

**Duck Framboise**
12.95
Roasted crisp on our Rotisserie. Raspberry Sauce.

**Rack of Lamb Provençale**
16.95
Tender oven-roasted Rack of Lamb basted with Mustard and sprinkled with Seasoned Breadcrumbs.

The Hale Koa Room prides itself on classic preparation from around the world. Certified Executive Chef Rolf Walter and Sous Chef Andres Nelson have created foods for your enjoyment using only the freshest ingredients of the highest quality.
Afters
Coffees of the World

Espresso
1.50
A double strength coffee served in a Demitasse with a Lemon Twist.

Cappuccino
1.95
Traditional recipe of Espresso and milk.

Cappuccino Maitre d'
2.95
A hearty blend of Brandy, Coffee and Cream, topped with Cinnamon powder.

Irish Coffee
2.95
Fresh Kona Blend Coffee and Irish Whiskey, topped with Whipped Cream and green Creme de Menthe.

Coffee Mont Blanc
2.95
A Swiss specialty. Fresh Kona Blend Coffee, Kirschwasser and Whipped Cream.

Italian Coffee
2.95
Fresh Kona Blend Coffee served with Sambuca and Lemon Twist.

Spanish Coffee
3.50
Fresh Kona Blend Coffee laced with Tia Maria and Brandy, topped with Whipped Cream.

Warriors Coffee
3.50
The Hale Koa Room specialty. Fresh Kona Blend Coffee, Kahlua, Brandy and Chocolate, topped with Whipped Cream.

Desserts

Silver Platter Selections
2.00
An array of mouth-watering Pastries, Pies and Cakes. Created daily by the Hale Koa Room's Chef Pâtissier.

Fresh Seasonal Berries
3.00
Served with Freshly Whipped Cream or Sour Cream and Brown Sugar.

Soufflé McKenna
3.50
Cool and refreshing. A delightful blend of Ice Cream, Whipped Cream and Seasonal Fruit.

Chocolate or Grand Marnier Soufflé
4.25
A classic dessert for the discriminating. Served hot. Please allow forty minutes for preparation.

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E Kūlia Kākou I Ka Po'okela
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The Hale Koa Room

Teas of the Hale Koa Room

1.00
Earl Grey
An unusual blend of scented Oriental teas producing a delicate beverage of exceptional fragrance.

Prince of Wales Tea
A superb blend of carefully selected finest Keemun black teas as used in the days of the Imperial Tang Dynasty. Considered by connoisseurs to be one of the finest Chinese teas.

Lapsang Souchong
The celebrated large leaf black tea with a very distinct flavour.

After Dinner Liqueurs

2.30
Amaretto
Benedictine and Brandy
Frangelico
Grand Marnier
Tia Maria
Creme de Menthe

Cognacs

Remy Martin, VSOP 2.50
Courvoisier, VSOP 2.50
Armagnac 3.50
Martel, Cordon Bleu 4.50