Appetizers

- Iced Islander FRUIT COCKTAIL .85
- San Francisco Bay SHRIMP COCKTAIL SUPREME 1.30
- HALF PAPAYA Filled with Tropical Fruit Salad 1.40
- TOSSED GREENS with Your Choice of Hale Koa Dressings .75

Soups of the world

- BOSTON CLAM CHOWDER
  Cup .50  Bowl 1.10
  A Crock of FRENCH ONION SOUP with Cheese Croutons
  Crock .75
- SAIMIN Oriental Noodle Soup
  Bowl 1.40

Salads Supreme

- OUR CHEF'S SALAD Cold and Crisp Greens Topped with Morsels of Tender Roast Beef, Turkey, Salami and Swiss Cheese, and Graced with Your Choice of Dressing 2.00
- PINEAPPLE SCHOONER Pineapple Shaped to Hold a Cargo of the Finest Tropical Fruits Served with Your Choice of Cottage Cheese or Sherbet 2.60
- TROPICAL CHICKEN SALAD Island Chicken Set in a Star Tomato, and Garnished with Eggs, Sliced Pineapple, Asparagus Tips and Toasted Coconut 2.30
**Sandwiches**

**HOT**

- **The Monte Cristo:**
  A Double Decker, layered with Lean Tavern Ham, Roast Turkey, Swiss Cheese, Dipped in Egg and Grilled in Butter.
  2.15

- **Toasted Reuben:**
  Corned Beef, Swiss Cheese, and Sauerkraut on Rye Bread, and Served with German Potato Salad and Garnished.
  2.45

- **Pastrami Submarine:**
  An Oldtime Favorite on a Sourdough Roll Accent with French Mustard, Served with German Potato Salad and Garnished.
  1.95

- **The Territorial Burger:**
  A Hefty Quarter Pound of Grilled Ground Round Packed into a Sesame Bun, Generously Garnished with Tomatoes, a Slice of Maui Onion and French Fried "Potatoes With Cheese.
  1.95

- **The Chef's Burger:**
  1.95

- **Hot Roast Beef:**
  Choice Roast Beef, Covered with Mushroom Gravy on Sliced Bread and a Generous Portion of German Potato Salad.
  2.15

**COLD**

- **Steamed Kokeshi Rice**
  30

- **Golden Fried Onion Rings**
  50

- **Crisp French Fried Potatoes**
  35

- **Baked Idaho Potato, Condiments**
  75

**ENTREES**

- **Cannelloni Romana:**
  Two Delicato Pancakes Filled with a Flavorful Combination of Veal, Chicken, Pork, Topped with Sauce Marinara and Parmesan Cheese.
  3.20

- **Country Fried Steak:**
  An Old Favorite of Tender Sirloin, Breaded and Fried, Covered with Mushroom Sauce.
  2.55

- **Fruit of the Sea Platter:**
  Fresh from the Sea, Fillet of Fish, Shrimp, Crabmeat, Accompanied by Tartar Sauce, Lemon Wedge.
  3.95

- **Grilled Center Cut Top Sirloin Steak (7 oz.):**
  Topped with Maitre d' Butter.
  5.15

- **Kona Coast Mahi Mahi:**
  with Macadamia Nuts:
  Carefully Broomed to Preserve the Subtle Flavor of the Sea. The Fish of Kings.
  3.15

- **Teriyaki Steak (7 oz.):**
  An Island Specialty, Premium Sirloin Steak, Marinated in a Flavorful Teriyaki Sauce.
  5.10

- **Island Chicken:**
  Dipped in Honey Batter, Golden Deep Fried.
  3.40

- **9-Inch Pizza:**
  Made in the Old Home Way, with Green Peppers, Fresh Mushrooms, Black and Stuffed Green Olives and Pepperoni.
  2.75

- **9" Mozzakella Cheese Pizza**
  2.00

**ALACARTE**

- **Steamed Kokeshi Rice**
  30

- **Golden Fried Onion Rings**
  50

- **Crisp French Fried Potatoes**
  35

- **Baked Idaho Potato, Condiments**
  75

**AN ITALIAN SPECIALTY**

- **9-Inch Pizza**
  2.75

**THE TERRITORIAL DINNER FEATURES**

- **Territorial Burger:**
  A Generous Blend of Turkey, Bacon, Island Tomatoes, Avocado and Crisp Lettuce, Garnished with Crisp Potato Chips.
  2.45

- **The Chef's Opu Nui:**
  A Special Cornucopia of Salami, Ham, Turkey, Swiss Cheese, Lettuce, Tomato with your Choice of Dressing, on a Sourdough Roll, Served with German Potato Salad.
  1.65
DESSERTS

A Chosen Variety of:
MACADAMIA NUT, KONA COFFEE, FRENCH VANILLA, CHOCOLATE and STRAWBERRY

.50

DELICATE SHERBETS:
Watermelon, Rainbow

.45

SUNDAES:
Butterscotch, Chocolate or Strawberry

.65

THE SPLENDIFEROUS SPLIT:
Three Scoops of Ice Cream, Covered with Different Toppings and Set in a Split Banana

1.65

BAKERY

from our

Macadamia Nut, Kona Coffee, French Vanilla, Chocolate and Strawberry

50

DELCIA SHERBETS:
Watermelon, Rainbow

.45

SUNDAES:
Butterscotch, Chocolate or Strawberry

.65

The Chef's Pride

.85

COFFEE • SANKA
ENGLISH TEA • ICED TEA
HOT CHOCOLATE
SOFT DRINKS

.35
MILK ............... .40

DRAFT BEER ............. .40

COFFEE • SANKA
ENGLISH TEA • ICED TEA
HOT CHOCOLATE
SOFT DRINKS

.35
MILK ............... .40

For an Island Taste:
Surf Coconut Cream
Macadamia Nut

.75

Ala Mode ................ 1.00

Cakes

Coconut Haupia Cake or
Blueberry Cheesecake
The Chef's Pride

.85

Wines

• ROSE
• CHABLIS
• BURGUNDY

by Carafe ............ 2.50