

HTLR2



HALE
KOA
ROOM

Appetizers

Chilled

- ◇ ICED MELON of the SEASON
*Refreshing Ripe Melon Wedges
on Crushed Ice* 2.25
- ◇ HAWAIIAN PAPAYA
*One Half Island Papaya Served the Traditional
Way, with Lime and a Sprig of Mint .* 2.25
- ◇ SHRIMP AND AVOCADO
or CRAB AND AVOCADO
COCKTAIL 4.95
- ◇ SHRIMP AND HEART of PALM
or CRAB AND HEART of PALM
COCKTAIL 4.95
- ◇ NORTH ATLANTIC HERRING FILET
*Maui Onion and Apple Slices Accompany
this Generous Portion of Select Herring
in Sour Cream* 4.95
- ◇ JUMBO SHRIMP or ALASKAN
KING CRAB LEG COCKTAIL 5.25
- ◇ FRESH EAST COAST
LITTLE NECK CLAMS
*Air Flown from East Coast Waters,
the Clam Lovers Favorite with
Lemon and Cocktail Sauce* 5.50
- ◇ SMOKED ALASKAN SALMON
*Delicate Layers of Flavorful Salmon with
an Array of Garnishes, Chopped Egg
and Onion, Capers, Lemon, Horseradish
and Pumpernickel Bread* 5.95
- ◇ FRESH HAWAIIAN OYSTERS
on the HALF SHELL
*Delivered Daily from Kahuku on the
North Shore of Oahu. The Freshest
Most Delicate Oysters Available
Anywhere. Served with Lemon and
Cocktail Sauce (When Available)* 5.95
- ◇ THE WARRIOR'S
COMBINATION
*Generous Portions of Our Jumbo Shrimp
and Alaskan King Crab, Fresh Local
Sashimi with Hot Shoyu Sauce, Fresh
Oyster and Little Neck Clam with
Cocktail Sauce. An Appetizer
Befitting the King's Own Warriors . .* 6.50

Hot

- ◇ HAWAIIAN OYSTERS ROCKEFELLER
*Fresh Oysters From Kahuku, Baked in
the Shell on a Bed of Delicate Spinach,
with a Pernod Sauce Glaze* 4.95
- ◇ ESCARGOT BOURGUIGNONNE
*Half Dozen Escargot Oven Baked in
Butter with Wine, Garlic and Herbs,
Served Sizzling in an Earthenware
Dish with French Bread* 4.95
- ◇ BAKED CLAMS "DIABLO"
*Fresh Little Neck Clams Topped with a
Spicy Crab and Brandy Stuffing, Baked
and Served in Its Own Shell* 5.50



A la Carte

- ◇ BAKED POTATO
with CONDIMENTS 1.50
- ◇ SAUTÉED FRESH MUSHROOMS
with SHALLOTS and
WHITE WINE 2.00
- ◇ FETTUCCINI ALFREDO
Prepared for Two. (Per Person) 3.95

Salads

- ◇ HALE KOA DELUXE SALAD
*Our Own Creation of Crisp Romaine
and Manoa Lettuce, Fresh Mushrooms,
Shredded Egg and Cherry Tomatoes.
Tossed with Our Distinctive Creamy
Tarragon House Dressing 2.50*
- ◇ SPINACH and SHRIMP SALAD
*Chilled Fresh Spinach, Orange Segments,
Boiled Egg, Fresh Mushrooms and
Baby Shrimps are Tossed with Bacon
Dressing. Prepared for Two. (Per Person) 3.50*
- ◇ CEASAR SALAD
*Prepared Tableside in the Classic
Manner for Two. (Per Person) 3.50*

Soups

- ◇ SOUP of the DAY 1.50
- ◇ FRENCH ONION SOUP
with CHEESE CRUST 2.95

Beverages

- ◇ HOT or ICED COFFEE, SANKA,
HOT or ICED TEA,
or MILK75



HALE KOA DINING ROOM

Dinner

6:00 – 9:30 P.M. daily

Aloha Friday Luncheon Buffet

11:00 A.M. – 1:30 P.M.

Sunday Brunch Buffet

10:00 A.M. – 1:30 P.M.

Reservations are suggested

Phone: 955-0555

HALE KOA HOTEL

Armed Forces Recreation Center
2055 Kalia Road in Waikiki