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## APPETIZERS

CHILLED HAWAIIAN PAPAYA WITH LIME 4.50

TROPICAL FRESH FRUIT 6.50  
With Brie, Gouda and Pepper Jack Cheese

SMOKED BEECHWOOD SALMON 9.50  
With Onions, Capers and Horseradish Cream

CHILLED OCEAN PRAWNS 8.50  
Accompanied by a Tarragon-Dill Cocktail Sauce

ISLAND AHI SASHIMI Market Price  
Daikon Sprouts and Wakame

WON TON AND SPRING ROLL 5.50  
Served with a Spicy Mustard Shoyu Sauce



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## SOUPS

TODAY'S SOUP Cup 2.50 Bowl 3.25

PACIFIC CLAM CHOWDER Cup 2.95 Bowl 3.75



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## SALADS

HOUSE GREEN SALAD 3.75  
Your Choice of Thousand Island, Bleu Cheese,  
Papaya Seed or House Vinaigrette

CHINESE CHICKEN SALAD 9.50  
Shredded Breast of Chicken with Lettuce, Celery,  
Spring Onions, Carrots, Won Ton Chips,  
Toasted Almonds and Sesame Seed Dressing

COOK'S FRESH FRUIT GOBLET 7.50  
With Poha Berry-Yogurt Dressing,  
Served with Banana Macadamia Nut Bread

COBB SALAD 8.75  
Fresh Greens Topped with Turkey, Bacon Bits,  
Avocado, Tomato and Bleu Cheese Dressing

PACIFIC SALAD 12.50  
Shrimp, Crab and Lobster on Mixed Greens, Herb and Miso Dressing



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## COLD SANDWICHES

Served with Fresh Vegetable Crudit  and a Sour Cream Dill Dip

SHRIMP AND CRAB SALAD 7.75  
Served on Whole Wheat Toast with Lettuce and Tomato

THE VEGETARIAN 6.75  
Avocado, Mushrooms, Tomato, Sprouts, Watercress, Onions  
and Herb Pepper Cheese on Nine Grain Bread

THE BEACH CLUB 7.50  
Turkey, Ham, Bacon, Lettuce and Tomato, Choice of Toast

TUNA SALAD 6.75  
With Pickles, Onions, Tomato and Lettuce  
on Whole Wheat Bread





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## HOT SANDWICHES

Served with Steak-Fried Potatoes

### COOK'S BURGER 7.50

A Broiled Burger Topped with Your Choice of Cheddar Cheese, Fresh Mushrooms or Crisp Bacon Served on a Sesame Seed Bun

### ORIENTAL CHICKEN 7.50

A Boneless Chicken Breast Marinated in Rice Wine, Shoyu and Ginger, Served on a Sesame Seed Bun

### ISLAND MAHI MAHI 7.95

A Light Fillet on an Onion Roll with Melted Pepper Jack Cheese, Lettuce, Tomato and Tartar Sauce

### GRILLED STEAK SANDWICH 9.75

Served Open-Faced on Caraway Rye with Sautéed Onions



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## ENTREES

### FRESH CATCH OF THE DAY Market Price

Our Selection Changes Daily, According to Availability

### SPINACH RAVIOLI 8.25

Stuffed with Ricotta Cheese and Served with Pesto Sauce and Vegetables

### SAIMIN 8.75

A Local Favorite Featuring Oriental Noodles in a Light Broth with Tempura Shrimp, Teriyaki Beef Skewers, Scallion and Egg

### HONEY-FRIED CHICKEN 8.50

Served with Pineapple Cole Slaw and Steak-Fried Potatoes

### TERIYAKI BEEF 14.50

Broiled, Sliced and Served with a Ginger-Scallion Sauce, White Rice and Vegetables



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## DESSERTS

### KALAPAKI PIE 4.95

A Freshly Baked Chocolate Chip Macadamia Nut Cookie Pie Topped with Vanilla Ice Cream and Hot Fudge

### SUNDAES 4.50

Choice of Ice Cream with Hot Fudge, Chocolate, Strawberry or Pineapple Toppings with Whipped Cream and Macadamia Nuts

### CAKES AND PIES 3.50

Daily Selection Made in Our Pastry Shop

### MILKSHAKES 3.50

Chocolate, Vanilla or Strawberry

### LAPPERT'S ISLAND-MADE ICE CREAM 3.00

Macadamia Nut, Kauai Pie, Vanilla, Chocolate and Strawberry  
New Fat-Free Flavors: Coconut Almond Fudge and Praline Pecan Cream



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## "HOT ROCK DINING"

Featured Nightly Only at Cook's At The Beach.

Grill Your Own Meat, Fish and Vegetables on a Pure Natural Rock Heated to 500 Degrees.

NEW! EXCITING! HOT!





THE WESTIN KAUAI