



# Room Service Menu

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TheILIKAI

WESTERN INTERNATIONAL HOTELS
Partners in travel with United Airlines





### **Breakfast**

6:00 AM to 11:30 AM

#### CONTINENTAL BREAKFAST - 3.95

Choice of Juice Your Choice of Danish Pastries or Muffins Coffee, Tea, or Milk

#### CLUB BREAKFAST - 5.75

Choice of Juice
Two Eggs any Style
Jubilee Ham, Link Sausage or Bacon
Danish Pastries or Muffins
Coffee, Tea, or Milk

#### BREAKFAST ILIKAI - 5.95

Hawaiian Papaya or Lanai Pineapple Triple Buttermilk Pancakes topped with One Egg any Style served with Jubilee Ham or Link Sausage Danish Pastry of Muffin Coffee, Tea, or Milk

#### CHILLED FRUITS AND JUICES

Freshly squeezed Orange Juice			1.75
Orange, Pineapple, Guava, Tomato, Grapefr	uit,		
Passion Fruit, or Prune Juice	1.30	Large	1.60
Lanai Pineapple Spears or Hawaiian Papaya			1.75
Half Grapefruit or Stewed Prunes			1.75
Sliced Bananas with Cream			1.85
Melons in Season			2.00

#### CEREALS - 1.60

Cream of Wheat Oatmeal Cold Cereals

#### A LA CARTE BREAKFAST

One Egg, Poached, Fried, or Scrambled	1.75
Two Eggs, Poached, Fried, or Scrambled	2.50
Three Egg Omelette	
Ham, Cheese, Mushroom, Jelly, or Plain	4.50
Fresh Corned Beef Hash with Poached Egg	4.50
Breakfast Steak with Poached or Fried Egg	7.75
Eggs Benedict	5.50

#### Buttered Toast and Jam or Marmalade served with above

Side order of Ham, Bacon, Link or Portuguese Sausage	1.75
Order of Hash Brown Potatoes or Rice	1.00

#### PANCAKES, WAFFLES, BAKE SHOP

Regular Waffle or Buttermilk Pancakes	3.10
Macadamia Nut Waffle or Pancakes	3.25
Apple Pancakes with Apple Sauce and Cream	3.25
Strawberry Waffle with Whipped Cream	3.25
Banana Pancakes	3.25
French Toast with Syrup	3.10
White, Whole Wheat, Rye, Raisin or Cinnamon Toast	.90
Danish Pastry	1.25
English or Fruit Muffin	1.25

#### BEVERAGES - 1.30

Freshly Brewed Coffee, Sanka, Tea, Milk, Hot Chocolate

# Lunch

11:30 AM to 6:00 PM

May We Suggest . . . Your Favorite Cocktail, House Wines by the Glass or Carafe, Ice Cold Beer

#### APPETIZERS AND SOUPS

Assorted Juices Hawaiian Papaya Lanai Pineapple Spears Tropical Fruit Cocktail Pacific Bay Shrimp Cocktai	I Supreme			1.30 1.75 1.75 2.50 3.75
Clam Chowder Soup of the Day Oxtail Soup	Cup Cup Cup	1.50 1.50 1.65	Bowl Bowl	1.85 1.85 2.00

#### SALAD SPECIALTIES

The Pacific Marine Salad — Shrimp, Crabmeat and

Choice of Dressing	6.25
The Ilikai Chef's Salad — Julienne of Turkey, Swiss Cheese, Ham, Asparagus Spears and Avocado Wedge, Choice of Dressing	5.75
The Diamond Head Salad — Combination of Avocado, Turkey Julienne, Tomato, Olives, Bean Sprouts, Alfalfa and Watercress, on bed of Mixed Greens	5.50
<b>The Catamaran</b> — A Lanai Pineapple Boat filled with Fresh Fruit, topped with Cottage Cheese or Sherbet	4.95
The Farmer's Salad — Crisp tossed Island Greens served with your Choice of Dressing	1.75
ENTREES	
Butter-fried Mahi Mahi, served with Tartar Sauce	7.00
French Dip "Au Jus" — Slices of Hot Roast Beef piled on toasted French Bread, served with Baked Beans	5.75
Chicken a la King — Diced Chicken and Mushrooms in a Cream Sauce, served in a Rice Ring	5.00
Spaghetti Bolognaise	4.50
Ham, Cheese, Mushroom or Shrimp Omelette	4.75

### From Our Sandwich Board

5.95

Chopped Sirloin Steak with French Fries

and Mushroom Sauce

#### 11:00 AM to 10:00 PM

Strip Loin Steak Sandwich on Crisp French Bread	7.75
Beef Burger, French Fries	4.25
Cheeseburger, French Fries	4.25
Ham, Cheese, Salami or Roast Beef Sandwich	3.75
Ilikai Clubhouse Sandwich	5.25
Open-faced White Turkey Meat Sandwich,	
served with Cranberry Sauce	4.00

### Dinner

6:00 PM to 10:00 PM

May We Suggest . . . Your Favorite Cocktail, House Wines by the Glass or Carafe, Ice Cold Beer

#### APPETIZERS AND SOUPS

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Pacific Bay Shrimp Cocktail	3.75
Hawaiian Papaya or Pineapple Spears	1.75
Fresh Fruit Cocktail	2.50
Ilikai Clam Chowder	1.50
Soup of the Day	1.50
Oxtail Soup	1.65
Mixed Greens, Choice of Dressing	1,75

#### SELECTED ENTREES

Petit Filet Mignon, with Herb Butter, Cottage Potatoes Vegetables of the Day	10.25
Beef Tomato with Onions and Bell Peppers,	10.20
served in a Rice Ring	5.75
Crispy Fried Chicken, French Fries and Cole Slaw	6.75
Breaded Pork Chops, Vegetables of the Day, Cottage Potatoes	6.50
Lamb Chops, French Fried Potatoes, Vegetables of the Day	9.75
Broiled New York Steak, 10 oz., topped with Sauteed Mushrooms, Vegetables of the Day	12.95
Butter-fried Mahi Mahi, served with Tartar Sauce, Mashed Potatoes or Rice	7.75
Crispy Deep-fried Scallops and Shrimps, Tartar Sauce, French Fried Potatoes	7.75

#### SALAD SPECIALTIES

Scallops on a bed of Garden Greens, Choice of Dressing	6.25
The Ilikai's Chef's Salad — Julienne of Turkey Swiss	0.20

The Ilikai's Chef's Salad - Julienne of Turkey, Swiss		
Cheese, Ham, Asparagus Spears and Avocado		
Wedge, Choice of Dressing	7	5.75

The Diam	ond Head Salad — Combination of	of Avocado,
Turkey	Julienne, Tomato, Olives, Bean S	prouts,
Alfalfa	and Watercress, on bed of Mixed	Greens 5.50
ment States 1	The state of the s	and a second

The Catamaran	- A Lanai F	'ineapple	Boat filled with	
Fresh Fruit,	topped with	Cottage	Cheese or Sherbet	4.95

#### DESSERTS

Plain	1.60
la Mode	1.85
	1.75
Plain	1.60
la Mode	1.85
	1.95
	1.50
	1.95
	Plain

#### BEVERAGES - 1.30

Freshly Brewed Coffee, Sanka, Tea, Milk, Hot Chocolate

### Breakfast Around The Clock

Choice of Juice, Two Farm Eggs, with Link Sausage, Bacon or Ham, served with Toast 5.95 Side order of Hash Brown Potatoes or Rice 1.00

### Night Owl Dining

10:00 PM to 6:00 AM

FRUITS AND JUICES		SOUPS		
Assorted Juices	1.30	Portuguese Bea		2.50
Lanai Pineapple Spears Hawaiian Papaya	1.75 1.75	Saimin	Bowl	2.75

#### SANDWICHES

Ham	3.60
Ham and Cheese	3.85
Roast Beef	3.60
Clubhouse	5.25
Strip Sirloin Steak Sandwich	7.75

All Sandwiches served with Potato Salad or Cole Slaw

#### BEVERAGES - 1.30

Freshly Brewed Coffee, Sanka, Tea, Milk, Hot Chocolate

#### **BOX LUNCHES**

(Please allow one hour preparation time)

Standard - 6.75	Deluxe - 9.75
Two Sandwiches	Half Roasted Chicken
Ham and Cheese and Roast	Ham and Cheese Sandwich
Beef with Lettuce on Rye	Fresh Hard-boiled Eggs
Fresh Fruits, Cake du Jour	Fresh Fruits, Cake du Jour

### Hors D'Oeuvres

7.25

8:00 AM to 11:00 PM COLD Assorted Canapes (1 dozen per tray)

Crabmeat on Ice (1 dozen) Assorted Finger Sandwiches (1 dozen)	14.50 6.95
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(1 dozen per order)	
Deep-fried Prawns with Tartar or Cocktail Sauce	10.00
Teriyaki Tidbits	7.75
Wun Tun and Cocktail Sauce	7.50
Deep-fried Mahi Mahi Fingers and Red Sauce	7.50
Fried Cocktail Sausages	5.00
Individual bowls of Pretzels, Potato Chips or Peanuts	2.25
Bowl of Fancy Mixed Nuts	5.50
Tray of Assorted Cheeses	4.75
Fresh Pine Ruby (whole pines serve 6)	4.50
Fresh Fruit Basket	6.75

# Beverages

10:00 AM to 12:00 PM

Beer, Domestic	2.50	Exotic Tropical Drinks	3.25
Beer, Imported	2.75	Highballs with your	
Mixed Cocktails	2.75	Preferred Brands	2.75

#### BOTTLED SPIRITS (QUARTS)

TLED SPIF	RITS (QUARTS)			
SCOTCH		CANADIAN & RYE		
30.00	Canadian Club	20.00		
30.00	Seagrams VO	20.00		
Johnny Walker B.L. 30.00 Cutty Sark 22.00		15.00		
22.00				
22.00	GIN & VODKA			
	Beefeater	18.00		
ON	Tangueray	18.00		
17.00	Smirnoff Vodka	15.00		
STRAIGHT BOURBON		RUM & VERMOUTH		
20.00	Bacardi Light	13.00		
15.00	Bacardi Dark	13.00		
Early Times 15.00 Jim Beam 15.00		8.00		
	30.00 30.00 22.00 22.00 22.00 0N 17.00 80N 20.00 15.00	30.00 Canadian Club 30.00 Seagrams VO 22.00 Seagrams 7 Crown 22.00 22.00 GIN & VODKA  Beefeater Tanqueray 17.00 Smirnoff Vodka  80N RUM & VERMOUT 20.00 Bacardi Light 15.00 Bacardi Dark		

Includes ice, four glasses, stir-sticks, and napkins.

#### ASSORTED MIXES

Small - .95 Large - 1.85

Party Set - 3.00

Includes glasses, napkins, stir-sticks, and ice for six.

## Wines

WHITE			
#108	Monterey Riesling, Mirassou Vineyards	9.00	4.56
#109	Gewurtztraminer, Almaden Vineyards	9.00	4.75
#110	Emerald Dry, Paul Masson	7.00	3.75
#163	Verdillax Bordeaux Superieur	6.75	
#192	Macon Blanc, Louis Jadot	11.50	
#240	Liebfraumilch, Blue Nun	11.00	6.00
#243	Piesporter Goldtropfchen, Havemeyer	17.50	
No.			
RED	THE CONTRACT OF THE CONTRACT O	2.20	1 20 20 20
#134	Cabernet Sauvignon, Paul Masson	10.00	5.25
#169	Verdillax Bordeaux Superieur	7.50	
#209	Beaujolais Villages, Louis Jadot	12.50	
ROSE			
	C P P-1M	0.00	456
#120	Gamay Rose, Robert Mondavi	9.00	4.50
#250	Lancer's Rose	10.50	5.50
#251	Mateus Rose	10.50	
CHAMP	AGNE		
#150	Almaden, Cuvee, Blanc de Blancs	15.00	
#151	Korbel, Brut	13.00	7.00
#152	Paul Masson, Brut	12.00	,,,,,
#260	Mumm's Cordon Rouge	31.00	16.00
#200	Mullin a Coldon Houge	51.00	10.00

White, Red, and Rose Wine by the Carafe Half ...... 2.95 Full . . . . . 5.50