

# HISTORIC KONA INN



In 1928 the Kona Inn was built by the Inter-Island Steam Navigation Company. This venture was considered to be a pioneering effort in the neighbor island hotel industry.

Previous to the Kona Inn, the passengers aboard the company's steamers had only haphazard room arrangements at outlying stops.

An editorial in the Honolulu Star-Bulletin Feb. 7, 1928 summed up the enthusiasm of the new venture.

"The land of the first Kamehameha; the land which cradled the old Federation of the Hawaiian Islands; the storied land where an English ship's captain was worshipped before natives found him human and slew him there, is to be opened at last to the comfort-loving tourists of the world. Soon after the completion of the hotel, the territory will have cause to be grateful to the foresight and enterprise of Inter-Island."

The rambling 2-story Hawaiian structure, carefully designed to blend with the Palm fringed Kona shore, found its 20 rooms booked solidly for months in advance.

The Kona Inn became Hawaii's favorite refuge for kamaainas as well as the world traveler. The new hostelry was responsible for the popularity of the colorful Kona Coast. The Inn was also instrumental in developing the Kona Coast as one of the world's greatest fishing areas. With the Inn as unofficial headquarters, the place has attracted marlin fishermen from all over the globe.

Despite the passage of time and pressures of growth, the Kona Inn still blends in harmony with its environment. The nostalgia of the past is an important factor in the Kona Inn's lasting popularity.



**KONA INN**  
**1928**

# CHAMPAGNE BRUNCH

## • Entrées •

Each entrée includes complimentary champagne, in season fresh fruit, potatoes Kamehameha & our own homemade blueberry muffins.

### • Tavern Ham or Bacon & Eggs •

Strips of bacon or ham & 3 eggs cooked as you like them •

### • Eggs Blackstone •

Our secret recipe includes English muffins, Canadian bacon, sliced tomato, poached eggs & fresh avocado all topped with Hollandaise sauce •

### • French Toast •

Large, thick & cooked to perfection in our own tasty cinnamon batter served with Canadian bacon •

### • Steak & Eggs •

The old standard • Choice top sirloin broiled to perfection with 3 large eggs cooked as you like them •

### • Belgian Waffles •

Your choice of the Kona Inn's special Macadamia Nut waffle or the regular deep crevice Belgian waffle. Each served with Canadian bacon and choice of syrups •

### • Pineapple Fruit Boat •

Finest selection of in-season fresh fruits served with watermelon sherbet and cottage cheese •

### • Mariner Salad •

A combination of shrimp, avocado and tuna served on a large bed of freshly shredded lettuce, garnished with tomato wedges, sliced eggs, olives and the dressing of your desire •

### • Chowder & Salad •

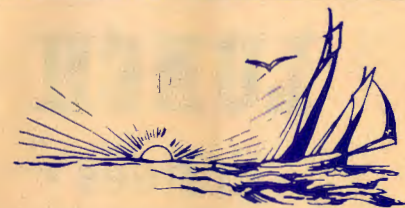
A garden fresh green salad with our homestyle chowder •

#### Beverages

- Fresh Brewed Royal® Kona Blend Coffee
- Kona Brewed Decaf • Hot Tea •
- Iced Tea & Milk

#### Keiki Brunch (under 12)

- 2 eggs (any style) 2 strips of Bacon
- fresh fruit and muffins •



## • Seafood Omelette •

Our seafood delight of shrimp and crab mixed with Monterey Jack and served with Hollandaise sauce •

## • Kona's Special Omelette •

A special magic makes this possible • A mysterious blend of diced ham, bell peppers, grated onions, mushrooms, tomatoes & Cheddar cheese •

## • Mexican Omelette •

Pancho Villa's favorite! • Giant Ortega chiles stuffed with Monterey Jack & Cheddar cheese • Topped with our own special sauce •

## • Huevos Rancheros •

This recipe of Mexico's most famous breakfast special was smuggled back to the Kona Inn Restaurant by Jerome Kanuha, a local folk hero •

## • Calamari •

Reminiscent of Abalone • sauteed golden brown •

## • Hawaiian Chicken •

Marinated chicken breast & topped with pineapple •

## • From the Sandwich Bar •

All sandwiches include your choice of cole slaw, potato salad, sliced tomatoes or cottage cheese •

- #1 **Deluxe Hamburger** • With lettuce, tomato & onion served on a sesame seed bun • with Monterey Jack add -
- #2 **Tuna** • Lettuce, tomato, mayonnaise and Monterey Jack served on whole wheat.
- #3 **Turkey** • With sliced avocado, lettuce, tomato and mayo on whole wheat.

# LUNCH

## • Entrées •

Each entrée includes a serving of fresh fruit, relish tray and your choice of cole slaw, potato salad, sliced tomatoes or cottage cheese.

### • From the Sea •

**Local Fish of the Day** • These are some of the fish caught in local waters • Served fresh when available • Please ask your server for today's selection. Cooked Cajun style or broiled and basted in lemon butter. Market Price.

**Ono** • A game fish also known as Wahoo • With a white meat of fine circular flake and delicate texture • Considered the finest tasting fish in the world!

**Ahi** • A famous Hawaiian deep-sea fish • prized for it's red color, it's firm texture and exceptional flavor • with flesh so light you can eat it uncooked (sashimi).

**Opakapaka** • Hawaiian pink snapper • with moist white meat that is flakey, sweet tasting and delicately flavored.

**Spearfish** • A white meat fish with thin circular flake and a firm texture • topped with pineapple.

**Mahi Mahi** • The most famous of the Hawaiian fish, with moist white meat and exceptional delicate flavor.

**Seafood Combination** • A generous bounty of locally caught fish, scallops & shrimp • all broiled & basted in lemon butter • Priced as available •

**Hawaiian Chicken** • Marinated chicken breast broiled & served on a bed of rice pilaf • topped with pineapple •

**Cashew Shrimp** • Tender shrimp-fried in a wok with fresh snow pea pods, broccoli, onions, red bell peppers, mushrooms, sprouts and a special oriental sauce all on a bed of white rice •

**Cashew Chicken** • Just like our stir-fry shrimp but with boneless chunks of tender white meat chicken breast •

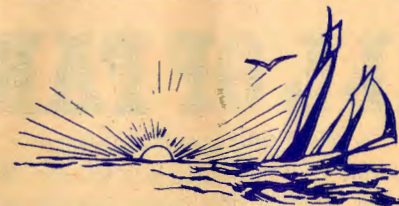
**Calamari** • Reminiscent of Abalone • Sauteed golden brown •

### Beverages

- Fresh Brewed Royal® Kona Blend Coffee •
- Kona Brewed Decaf • Hot Tea •
- Iced Tea & Milk •

### Keiki Lunches (under 12)

- Peanut Butter and Jelly Sandwich.
- fresh fruit or potato salad •



## • From the Sandwich Bar •

• any sandwich •

#1 Hot Pastrami • With Swiss cheese and Dijon mustard on rye.

#2 Tuna • Lettuce, tomato, mayonnaise and Monterey Jack served on whole wheat.

#3 Turkey • Lettuce, tomato, sliced avocado & mayonnaise on whole wheat.

#4 French Dip • Tender Roast Beef dipped in au-jus and served with lettuce, tomato and mayonnaise on a French roll.

#5 Patty Melt • A 6 oz. patty grilled with sauteed onions and Monterey Jack • served on rye.

#6 Tuna Melt • Tuna, sliced avocado and Cheddar Cheese with mayo • served hot & open faced on a toasted English muffin.

#7 Deluxe Burger • Mayonnaise, lettuce, tomato and onion • served on a sesame seed bun • with Monterey Jack add

## • On the Lighter Side •

Each entrée includes a relish tray.

**Vegetable Casserole** • A huge bounty served piping hot • includes mushrooms, zucchini, summer squash, tomatoes & other fresh in-season vegetables • all covered with melted Cheddar & Monterey Jack • sprinkled with sunflower seeds •

**Fresh Fruit Salad** • A selection of in-season fresh fruits topped with watermelon sherbet or cottage cheese •

**Chinese Chicken Salad** • Sliced chicken, cucumber, snow-peas, red bell peppers & tomatoes on shredded lettuce. Topped with roasted sesame seed and a ginger vinaigrette dressing •

**Cobb Salad** • A combination of turkey, crumbled bacon, tomato, avocado, egg, onion, and Jack Cheese with a vinaigrette dressing •

**Chowder & Salad** • A garden fresh mixed green salad with our home style chowder and warm bread •

**Mariner Salad** • A seafood delight • shrimp, avocado & tuna served on a bed of freshly shredded lettuce • garnished with tomato wedges, sliced eggs, radishes, olives, carrots & the dressing of your desire •

# BILL OF FARE

— each selection includes —

garden fresh mixed green salad or homemade clam chowder,  
baked potato, rice pilaf or white rice, green vegetables and warm bread

**Local Fish of the Day.** Ask your server. These are some of the fish caught in local waters and served fresh when available. Cooked Cajun style or broiled and basted in lemon butter...Market Price.

**Ono.** A game fish also known as Wahoo. With a white meat of fine circular flake and a delicate texture. Considered the finest tasting fish in the world!

**Ahi.** A famous Hawaiian deep-sea fish. prized for its bright red color, its firm texture and exceptional flavor with a flesh so light you can eat it uncooked (sashimi).

**Opakapaka.** Hawaiian pink snapper. with moist white meat that is flakey, sweet tasting and delicately flavored.

**Spearfish.** A white meat fish with thin circular flake and a firm texture. topped with pineapple.

**Mahi-Mahi.** The most famous of the Hawaiian white fish, with moist white meat and exceptional delicate flavor.

**Vegetable Casserole.** A huge bounty served piping hot. includes mushrooms, zucchini, summer squash, tomatoes, & other fresh in-season vegetables. all covered with melted Cheddar & Monterey Jack and sprinkled with roasted sunflower seeds.

**Cashew Shrimp.** Tender whole shrimp stir-fried in a wok with fresh snow pea pods, broccoli, onions, red bell peppers, mushrooms, sprouts and a special oriental sauce. All on a bed of white rice.

**Hawaiian Chicken.** A large boneless breast marinated in our secret Hawaiian sauce, broiled & topped with pineapple.

**Chicken Cordon Bleu.** A provocative blend of ham and Swiss cheese wrapped with a large boneless chicken breast & topped with our special sauce.

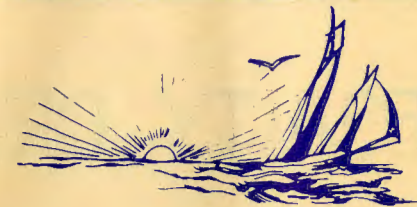
**Lobster.** Australia's finest!! A bountiful portion from the Great Barrier Reef.

## Beverages

- Fresh Brewed Royal® Kona Blend Coffee
- Kona Brewed Decaf
- Hot Tea
- Iced Tea & Milk

## Keiki Dinners (under 12)

- ½ Hawaiian Chicken or ½ Local Fish clam chowder or green salad and rice pilaf



**Calamari.** Reminiscent of Abalone. sauteed golden brown.

**Scampi.** ½ dozen giant prawns, sauteed to perfection.

**Shrimp Teriyaki.** Six scrumptious prawns marinated in our special teriyaki sauce & broiled to perfection.

**Cashew Chicken.** Just like our stir-fry shrimp but with boneless chunks of tender white meat chicken breast.

**Top Sirloin.** Carefully selected from the best cornfed, aged Eastern beef available. broiled to your specifications. ½ lb. portion. Large Cut.

**Teriyaki Top Sirloin.** The Kona Inn's famous "top" marinated in our homemade teriyaki sauce & broiled to order.

**New York.** The old favorite. Combines the best in flavor & tenderness of cornfed aged Eastern beef. broiled to your specifications.

**Roast Prime Rib of Beef.** Features two different sized portions of the finest Eastern beef available. Regular Cut. Kona Cut. \$16.95.

## • Combination Dinners •

**Seafood Combination.** A seafood lovers delight. large shrimp, jumbo scallops & some locally caught fish too!! Basted with lemon butter and broiled to perfection. Priced as available.

**Steak & Lobster.** The best of both worlds. A combination of the finest beef in America & the best lobster from Australia's Great Barrier Reef.

**Gourmet Shellfish Combination.** Our scrumptious scampi & large scallops served alongside a delicious lobster tail. A seafood delight!

NOTE: OTHER COMBINATIONS ARE AVAILABLE. PLEASE ASK YOUR WAITER!

THANK YOU FOR NOT SMOKING CIGARS OR PIPES

# SPECIALTY DRINKS

## MARGARITA EL DORADO

*A double shot of Gold and our own special blend of lime juice.*

## FRUIT DAIQUIRI

*Delicious fruit blended with Rum and lime juice.*

## LONG ISLAND ICED TEA

*A mixture of Rum, Gin, Vodka and Triple Sec that still tastes like Mom's iced tea.*

## HAWAIIAN PUNCH

*Tastes like Donny and Marie's favorite, but watch out.*

## PIÑA COLADA

*A luxurious blend of light Rum, pineapple and rich coconut.*

## MAI TAI

*A tasty sampling of light and dark Island Rums mixed with fruit juices and well iced. Topped with a variety of fresh fruits.*

**WIND & SEA**  
restaurants, inc.

California • Hawaii

# WELCOME

We of the Wind & Sea Restaurants are committed to excellence. We are relentlessly concerned with quality.

We devote each and every day to the purpose of providing the best and freshest foods available. Then we take pride in offering superb service by a group of people enthusiastically concerned with your well-being. We pay special attention to your environment, providing a comfortable ambience of casual elegance enhanced by one-of-a-kind waterfront views.

Since 1972 our attention to quality has become a time-honored custom. Experience this long-established tradition of hospitality at any of our restaurants ... and enjoy!

### California



WIND & SEA RESTAURANT  
DANA POINT HARBOR  
34699 GOLDEN LANTERN  
DANA POINT, CA. 92629  
(714) 496-6500  
EST. 1972



HARPOON HENRY'S SEAFOOD  
RESTAURANT  
DANA POINT HARBOR  
34555 GOLDEN LANTERN  
DANA POINT, CA. 92629  
(714) 493-2933  
EST. 1975

### Hawaii



KONA INN RESTAURANT  
KONA COAST  
75-5744 ALII DRIVE  
KAILUA-KONA, HI. 96740  
(808) 329-4455  
EST. 1979