

## BRUNCH

### FIRST FLAVORS

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|--|------|
| FRESH FRUIT JUICES   | 2.75 |
| HALF SUNRISE PAPAYA  | 2.75 |
| PARFAIT OF STRAWBERRIES AND BANANAS  | 4.50 |
| CAESAR<br>A Traditional Favorite   | 4.00 |
| MESCLUN OF GREENS<br>Lemon-Miso Dressing   | 3.75 |
| CLAM AND CORN CHOWDER<br>Roasted Red Pepper Creme Fraiche                          | 3.50 |
| SPRING ROLL OF DUCK CONFIT<br>Hand-rolled and Delicately Fried, Plum Chili Sauce   | 5.75 |
| AHI KATSU<br>Ahi Wrapped in Nori and Deep Fried Medium Rare, Wasabi - Ginger Sauce | 7.50 |

### FEATURE PRESENTATIONS

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|--|-------|
| PORTUGUESE SAUSAGE AND SHRIMP FRITTATA<br>Island Spicy Sausage and Shrimp Sautéed with Tomatoes<br>Onions, Bell Peppers and Eggs                             | 8.00  |
| EGGS "3660"<br>Two Poached Eggs atop a Ragout of Ham, Bacon, Potatoes,<br>Green Onions, Bell Peppers and Onions, Peppered Hollandaise                        | 8.50  |
| PULEHU LAMB CHOPS<br>Fried Eggplants, Sushi Garnish  | 12.75 |
| WARM PEPPERED BREAST OF CHICKEN<br>Pan Seared with Balsamic Vinegar, Mesclun of Field Greens   | 9.50  |
| TODAY'S CATCH  | A.Q.  |
| CHICKEN HASH<br>Diced Chicken, Potatoes, Peppers and Onions, Hand Formed<br>and Sautéed Crispy, Poached Egg  | 8.50  |
| EGGS BENEDICT<br>A Traditional Brunch Favorite   | 8.50  |
| APPLE CINNAMON FRENCH TOAST<br>Thick Sliced Homemade Apple Cinnamon Bread Dipped in an Egg<br>Batter and Baked to a Golden Brown, Grilled Portuguese Sausage | 7.25  |
| ANGEL HAIR PASTA WITH SAUTEED SHRIMP AND SCALLOPS<br>Tomato - Basil Sauce  | 11.50 |



## *Euro-Island Cuisine*

### Hours of Operation:

Lunch, Tuesday - Friday, 11:15 am - 2 pm  
Cocktails, Tuesday - Friday, from 5 pm  
Dinner, Tuesday - Saturday, 5:30 - 10 pm  
Brunch, Sunday, 10:30 am - 1 pm  
Dinner, Sunday, 5:30 - 9 pm

The restaurant will be closed on the following dates:

Christmas, December 25

New Years, January 1 through January 8

3660 Waialae Avenue  
Honolulu, Hawaii 96816

Call 737-1177 For Reservations

## FIRST FLAVORS

|  |                                    |
|--|------------------------------------|
| ISLAND SAUSAGE STEW<br>Spicy Island Sausage, Roasted Tomatoes and Pasta; Grilled Sweetbread  | 3.50                               |
| CLAM AND CORN CHOWDER<br>Red Pepper Creme Fraiche  | 3.50                               |
| CAESAR<br>Traditional Favorite   | Appetizer 4.00<br>Main Course 7.50 |
| MESCLUN OF GREENS<br>Lemon - Miso Dressing   | 3.75                               |
| BEEF SUSHI TEMPURA<br>Julienne of Vegetables Rolled in Thinly Sliced Sirloin and Wrapped with Nori and Deep Fried, Sweet Sake Ginger Sauce | 6.50                               |
| AHI KATSU<br>Ahi Wrapped in Nori and Deep Fried Medium Rare, Wasabe - Ginger Sauce   | 7.50                               |
| SPRING ROLL OF DUCK CONFIT<br>Handrolled and Delicately Fried, Plum Chili Sauce  | 5.75                               |

## FEATURE PRESENTATIONS

|  |       |
|--|-------|
| HAWAIIAN COBB SALAD<br>Diced Char Siu, Kamaboko, Chicken, Tomatoes, Avocadoes, Eggs and Green Onions atop Salad Greens, Shoyu Miso Vinaigrette                 | 8.75  |
| CHINESE BARBEQUE DUCK SALAD<br>Passion Fruit Vinaigrette   | 8.75  |
| DUNGENESS CRABCAKE with MIXED FIELD GREENS<br>Ginger and Cilantro Aioli  | 9.50  |
| LINGUINE WITH ISLAND CHICKEN<br>Sauteed with Grilled Eggplants, Shiitake Mushrooms, Shiso Leaf, Oven Dried Tomatoes and Flavored with Hoi Sin and Chili Sauce. | 9.25  |
| GRILLED FILLET OF SALMON<br>Caramelized with a Hint of Garlic, Butter, Brown Sugar and Lemon   | 12.50 |
| PACIFIC RIM TOSTADA<br>Shredded Chicken, Yaki Soba, Won Bok, Peppers and Cucumbers Layered over Crisp Won Ton Pt   | 8.50  |
| ROAST TURKEY SANDWICH<br>Freshly Sliced Turkey, Alfalfa Sprouts, Lettuce, Tomato and Cranberry Sauce on Twelve Grain Bread                                     | 6.75  |
| DUCK ENCHILADA<br>Sauteed Duck with Red and Green Peppers in Mooshoo Wrapper, Avocado Salsa  | 8.25  |
| BRAISED VEAL SHANKS<br>Shiitake Mushrooms, Ginger and Vegetables over Hong Kong Noodles  | 11.75 |
| "3660" CLUBHOUSE<br>Shrimp Salad, Crabmeat, Bacon, Tomato and Sprouts on Freshly Baked Herb Toast  | 7.75  |

## LUNCH

## FIRST FLAVORS

|  |      |
|--|------|
| CARPACCIO OF AHI<br>Thinly Sliced Ahi, Wasabe - Ginger Aioli                                       | 7.25 |
| SPRING ROLL OF DUCK CONFIT<br>Handrolled and Delicately Fried, Plum Chili Sauce                    | 5.75 |
| AHI KATSU<br>Ahi Wrapped in Nori and Deep Fried Medium Rare, Wasabe - Ginger Sauce                 | 7.50 |
| ISLAND SAUSAGE STEW<br>Spicy Island Sausage, Roasted Tomatoes and Pasta; Grilled Sweetbread        | 3.50 |
| CLAM AND CORN CHOWDER<br>Roasted Red Pepper Creme Fraiche  | 3.50 |
| PAN SEARED SASHIMI SALAD<br>Julienne of Japanese Vegetables Lightly Coated with a Soy Sesame Sauce | 6.50 |
| MESCLUN OF GREENS<br>Lemon - Miso Dressing   | 3.75 |
| CAESAR SALAD<br>A Traditional Favorite   | 4.00 |
| DUNGENESS CRABCAKE WITH FIELD GREENS<br>Ginger and Cilantro Aioli                                  | 7.25 |

## FEATURE PRESENTATIONS

|   |       |
|---|-------|
| FARM - RAISED CATFISH TEMPURA ( Wednesday to Saturday)<br>Delicately Fried Catfish Fillets, Ponzu Sauce               | 19.00 |
| SAUTEED SESAME COATED VEAL CHOP<br>Shiitake Mushroom - Sherry Sauce   | 19.50 |
| WOK FRIED SWEET SAKE SHRIMP<br>Sauteed with Julienne of Vegetables, Crisp Egg Noodles                                 | 17.50 |
| SAUTEED MACADAMIA NUT BREAST OF CHICKEN<br>Hawaiian Sweet Potato Fritter, Guava Lime Sauce                            | 14.00 |
| PAN SEARED FILLET OF SALMON<br>Chinese Black Bean - Lime Sauce  | 17.00 |
| NEW YORK STEAK ALABA<br>Pan Seared with Garlic, Hawaiian Salt and Butter, Crisp Onions                                | 19.50 |
| PULEHU LAMB CHOPS<br>Tomato - Mint Chutney, Pan Fried New Potatoes  | 19.75 |
| "3660" WHOLE ISLAND FISH<br>Prepared According to Chef's Whim   | A.Q.  |
| ISLAND STYLE CIOPPINO WITH PASTA<br>Clams, Mussels, Shrimp, Fish, Scallops and Island Sausage in a Spicy Tomato Broth | 18.95 |

## DINNER