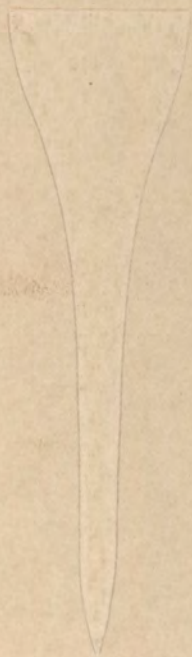


Spoon & Brassie



Luncheon

Refreshing Appetizers

Fresh Orange, Pineapple or Guava Juice65
Half Solo Papaya or Maui Pineapple Spears60
Baked, half Grapefruit with Kirsch	1.00
Supreme of Fresh Tropical Fruits75
Pickled Marinated Herring with Onion Rings	1.25
Pacific Seafood Cocktail with Horseradish — or Brandy Sauce	1.35

Or A Soup

Saimin75
Minestrone Soup75
Iced Banana Bisque75

Crisp Salads

THE MAKAHA CHEF	2.10
A Bowl of Tossed Greens with Garnishes; sliced Ham, Tongue and Turkey with Swiss Cheese; your choice of Dressing	
THE HUKILAU	3.00
A Combination of selected Pacific Seafoods with Louis Dressing	
THE PINEAPPLE BOAT	2.00
Loaded with a Cargo of Fresh Tropical Fruits with Cottage Cheese or Sherbet and Macadamia Dressing	
THE THREE MENEHUNES	2.60
Chicken, Crabmeat and Beef Salads with assorted Garnishes	

Pacific Sandwich Plank

COLD

THE SURFBOARD	1.85
Chicken Salad on toasted French Loaf with Jello and Cottage Cheese	
THE MAKAHA CLUB	1.40
The Classic toasted Three-Decker with Turkey, Bacon and Tomato; German Potato Salad	
THE SAN FRANCISCAN	1.30
Hickory Smoked Ham and Gruyere Cheese on San Francisco Sourdough Bread; Cole Slaw	
THE BERLINER	1.60
Liverwurst on fresh Rye with Hot German Potato Salad and Dill Pickles	
THE SCANDINAVIAN	1.90
Open face Salmon and Cream Cheese with Capers and Onion Rings on Pumpnickel	

HOT

- THE NEW YORKER** 1.75
Hot sliced Pastrami on toasted Rye with Cole Slaw
and Kosher Pickles
- THE MAKAHA REUBEN** 1.90
Slices of Corned Beef, Breast of Turkey and Swiss Cheese
with Sauerkraut on Russian Rye
- THE BEEFEATER** 2.60
A generous slab of Prime Rib topped with Wisconsin
Cheddar Cheese gratine on Kummelwick Bread
- THE PACIFIC TWINS** 3.25
Two half English Muffins; one heaped with Crabmeat au
Gratine; one with Filet Mignon topped with Bearnaise
- THE MAKAHA BURGER** 1.65
Grilled Chopped Sirloin Steak on toasted Onion Roll with
Glazed Pineapple, Cole Slaw and French Fries
- THE SAMURAI BURGER** 1.95
Tender Filet Steak marinated in Ginger and Shoyu on
toasted Sesame Bun with Oriental Fried Rice

**Today's Special
Luncheon Plates**

(Served From Noon to 3:00 P.M.)

- Chopped Steak Benedict 2.75
Filets of Sole Duglere 2.60
Served with Steamed Potato and Buttered Leaf Spinach

Your choice of Beverage

Pacific Pearls

- ISLAND MAHI-MAHI "MACADAMIA"** 1.60
Saute in Lemon Butter and topped with chopped Macadamia
Nuts; french fried Taro Roots and Luau Leaves
- CHICKEN LONG RICE** 1.85
With Buttered Chinese Pea Pods and Water Chestnuts
- POLYNESIAN SPARERIBS** 2.20
Basted with Coconut Syrup, served with Fried Rice
and Glazed Bananas
- CHAR SIU EGG FOO YONG** 1.90
A Chinese Omelette with Smoked Pork and Bean Sprouts;
Oyster Sauce and White Rice
- TERIYAKI STEAK** 3.25
Prime Top Sirloin Steak marinated in Ginger and Shoyu;
Oriental Fried Rice and Pea Pods

Desserts

- Today's Pie or Cake .75 Fresh Fruit Tart .75
Assorted Ice Creams and Fresh Fruit Sherbets .65
Strawberry Vacherin .85 Rainbow Parfait .85 Mauna Kea Snowball .85

Fountain Trivialities

- Waianae Banana Split 1.25
Chocolate, Fresh Fruit, Strawberry, Pineapple— or Banana Sundae 1.00
Assorted Milk Shakes and Malts .80

Beverages

- Freshly Brewed Coffee or Tea .30 Iced Tea .30
Pasteurized Milk, Plain or Chocolate .30 Sanka .30
Lemonade .30 Soft Drinks .30

 **MAKAHA INN**
& COUNTRY CLUB
and THE ILIKAI-WAIKIKI
 WESTERN INTERNATIONAL HOTELS