



Pikake Terrace

Buffet & Broiler

TIM/SUNSET
REFERENCE CENTER

OCT 2 1998



Soups

Soup of the Day 2.75


Chicken Noodle Soup 2.95

Clam Chowder 3.25


Salads

♥ **Mixed Garden Greens 3.50**

Caesar Salad 4.50



♥ **Romaine, Watercress and Tofu 3.75**
With Oriental Dressing



Hot and Cold Appetizers

Broiled Pipi Kaula 5.50

With Pickled Onions and Papaya Relish

Shrimp Scampi over Linguine 6.50

In a Creamy Mushroom Garlic Sauce

Steamed Clams 6.25


With Garlic Toast

Ocean Salad 8.25


With Chilled Jumbo Shrimps

Long Rice Salad 5.25

On a bed of Manoa Lettuce with
Cucumbers and Bay Shrimp



♥ **Chilled Papaya filled with Melon Balls 4.95**



Light Fare

Spaghetti Bolognese with Garlic Bread 11.95

An All Time Favorite

Sheraton Deluxe Hamburger 8.95

Choice Ground Beef on a Sesame Bun

Deluxe Grilled Sandwich 10.75

With Ham, Jalapeno-Jack Cheese, Pickled Peppers
Served with Coleslaw on Sour Dough and Steak Fries

Salad Triton 10.75

Crisp Garden Greens with Tomatoes and Cucumber
New Zealand Mussels and Jumbo Shrimp

Fish and Chips 11.95

With Steak Fries and Tartar Sauce



♥ **Broiled Boneless Breast of Chicken 12.75**



With Wild Rice, Julienne of Bell Peppers and Cashew Nuts

Side Orders

Baked Potato 2.75

With Condiments

Sauteed Fresh Mushrooms 3.25

With Garlic, Shallots and White Wine

Gourmet Wild Rice 2.75

Desserts

Macadamia Nut Ice Cream Truffle 3.75

With Mango Coulis and Strawberries

Ice Cream or Sherbet 3.50

German Chocolate Cake 3.50

Old Fashioned Cheesecake 3.75

With Tropical Fruit Coulis

Bowl of Fresh Strawberries 3.95

With Brown Sugar and Sour Cream

Dessert Buffet 5.75





Steak and Seafood Broiler Menu

Includes Salad Bar and Dessert Bar

All Entrees are Accompanied with Selected Fresh Vegetables and Steamed White Rice, Rice Pilaf or Potatoes du Jour

Veal Scallopini 19.95
With Red Pepper Coulis and Basil

Herb Marinated Flank Steak 18.50
With Onion Bordelaise

Sauteed Soft Shell Crab 21.00
With Garlic Herb Butter

Sauteed Opakapaka 23.50
With Spicy Corn Relish

Golden Fried Captain's Platter 18.95
Shrimp - Scallops - Oysters



Seafood Sampler Deluxe Market Price

Slipper Lobster Tail, Soft Shell Crab, Soft Shell Crayfish, Mahi Mahi and Shrimp
Broiled or Sauteed in Garlic Butter to your liking



Broiled to Perfection

Char Broiled New York Steak 22.50
U.S. Choice Center Cut
Served with Herb Butter

Rib Eye Steak 21.95
With Sauce Bernaise

Twin Lobster Tails Market Price
From the Southern Hemisphere
Served with Drawn Lemon Butter

Peppered Seared Ahi 23.00
Caught in the blue Hawaiian Waters

Filet Mignon 23.00
With Green Peppercorn Sauce

Western Style Barbecued Baby Back Ribs 19.95
Basted in our own zesty Barbecue Sauce

Succulent Lamb Chops 20.00
With Minted Papaya Relish

Mahi Mahi 19.95
With Tomato and Maui Onion Relish



♥ **Boneless Breast of Chicken 18.00**
Tomato-Cilantro Salsa

♥ **Broiled Swordfish 19.95**
With Scallions and Straw Mushrooms



Princess Kaiulani Combinations

Broiled Filet Mignon
Served with Your Selection of

Spiny Rock Lobster Market Price
With Green Peppercorn Sauce and Drawn Butter

Sauteed Shrimp 23.50
With Garlic and Mushrooms

Maryland Soft Shell Crab 23.50
With Herb Butter

Broiled Opakapaka 24.95
With Tomato and Maui Onion Relish

Island Mahi Mahi 21.50
With Macadamia Nut Citrus Butter

Boneless Breast of Chicken 19.95
With Teriyaki Glace

Barbecued Baby Back Ribs 21.50
With Texas Style Whiskey BBQ Sauce

Softshell Crayfish 23.50
Sauteed in Garlic Butter

♥ This symbol signifies that these items are lower in fat content and calories.
These are generally heart healthy diet choices.

*Water will be served upon request.
Applicable State taxes will be applied.*

