

The Black Orchid Restaurant
Lunch Menu

Appetizers

<i>Sashimi (fresh Ahi from Hawaiian waters)</i>	<i>'mkt price'</i>
<i>Smoked Salmon (on Pumpernickle toast with watercress cream cheese, capers, red onion and cucumber)</i>	\$ 8.95
<i>Big Island Crab Cakes (served with mustard sauce and marinated vegetables)</i>	\$ 6.95
<i>Brie and Mango Quesadillas (flour tortilla filled with Brie, mango, grapes and herbs)</i>	\$ 5.95

Soups

<i>Soup du Jour</i>	<i>Black Orchid Clam Chowder</i>
<i>Cup \$2.75 Bowl \$3.75</i>	<i>Cup \$2.75 Bowl \$3.75</i>

Salads

<i>California Salad (California baby greens with choice of dressing)</i>	\$ 4.25
<i>Nick's Special Salad (with Nick's special creamy spinach dressing, topped with prawns)</i>	\$ 5.25
<i>Spinach Salad (with mushrooms, Pancetta bacon and topped with pine nuts)</i>	\$ 8.95
<i>Hawaiian Fruit Salad (served with a yogurt, honey, macadamia nut dressing)</i>	\$ 9.95
<i>Seafood Pasta Salad (with Big Island crab meat, shrimp and marinated Ahi tossed with Rotini pasta and a selection of fresh garden vegetables)</i>	\$10.95
<i>Broiled Sesame Seed Chicken Salad (plump chicken breast with Oriental dressing, served over a bed of lettuce)</i>	\$10.95
<i>Salmon Nicoise (fresh salmon served with a lemon vinaigrette and assorted vegetables)</i>	\$10.95
<i>Grilled Flank Steak Salad (with Shiitake mushrooms, baby California greens and a ginger lime vinaigrette)</i>	\$10.95

Sandwiches

<i>Black Orchid Hamburger (our fresh ground chuck, tomatoes and Swiss cheese and our fried potatoes)</i>	\$ 8.50
<i>Reuben Sandwich (corned beef and champagne sauerkraut with melted cheese on a french roll)</i>	\$ 8.50
<i>Open Faced Roast Beef Sandwich (with horseradish sauce and fried potatoes)</i>	\$ 9.50
<i>Broiled Oriental Sesame Seed Chicken Sandwich (with sliced Big Island tomato and served on an onion roll)</i>	\$ 8.50
<i>Grilled Mahi Club (with bacon, lettuce, tomato and homemade mayonnaise on an onion roll, served with shoestring potatoes)</i>	\$ 9.50

Entrees

<i>Black and Blue Ahi (pan seared rare with cajun spices)</i>	\$13.95
<i>Fresh Salmon Filet (served over tomato, cucumbers and fresh dill)</i>	\$14.95
<i>Fresh Swordfish (grilled, served with tomato vinaigrette, Japanese eggplant and rosemary mayonnaise)</i>	\$13.95
<i>Fresh Mahi Mahi (broiled with sweet butter lemon sauce)</i>	\$13.95
<i>Sauteed Sea Scallops (with julienne of peppers in a black bean sauce and saffron rice)</i>	\$13.95
<i>Deep Sea Giant Calamari Steak (with lemon butter and capers)</i>	\$12.95
<i>Hawaiian Seafood Brochette (grilled chunks of fish, shrimp and scallops served over saffron rice)</i>	\$12.95
<i>Grilled New York Steak (with crispy Maui onion rings and grilled vegetables)</i>	\$14.95
<i>Sonoma Leg of Lamb (stuffed with rosemary and spinach then garnished with Sri Lanka chutney and mashed potatoes)</i>	\$12.95
<i>Grilled Big Island Chicken Breast (marinated in olive oil, herbs and lemon, served on a bed of warm spinach and artichokes with roasted potatoes and herbed aioli)</i>	\$11.95

Desserts

An assortment of fresh desserts are baked daily in our kitchen and will be presented to your table.

THE
Black Orchid Restaurant
 DINNER MENU

APPETIZERS

ASIAN SPRING ROLLS <i>(stuffed with fresh local vegetables and served with a chile molasses sauce)</i>	\$ 5.95
BRIE AND ZINFANDEL GRAPE QUESADILLA <i>(with roasted chiles and pesto)</i>	\$ 6.95
CHARRED NEW YORK CARPACCIO <i>(with rosemary scented olive oil and grilled garlic bread)</i>	\$ 7.95
BAKED NATURAL ESCARGOT <i>(in garlic butter served with garlic toast)</i>	\$ 7.95
ROYAL MIYAGI OYSTERS ON THE HALF SHELL <i>(flown daily from the Pacific Northwest, served with a balsamic mignonette)</i>	\$ 8.95
MOROCCAN CHICKEN WON TONS <i>(with cashews and herbs wrapped in phyllo dough served in a pool of red chile sauce)</i>	\$ 8.95
BLACK AND BLUE AHI <i>(rolled in cajun spices and pan seared rare with a mustard shoyu sauce)</i>	\$ 9.95
FRESH AHI SASHIMI <i>(caught daily in Hawaiian waters)</i>	\$ 9.95
NORWEGIAN SMOKED SALMON <i>(served on a lacy potato cake, with creme fraiche and salmon caviar)</i>	\$10.95
BIG ISLAND CRAB CAKES <i>(served with English mustard sauce and drizzled with red pepper aioli)</i>	\$10.95
RUSSIAN BELUGA CAVIAR <i>(served with toast points and appropriate garnish)</i>	\$85.00

SOUP

SOUP OF THE DAY <i>(made by Mike, just like mom's)</i>	\$ 3.95
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SALADS

CAESAR SALAD <i>(leaves of young romaine with garlic vinaigrette and warm parmesan croutons)</i>	\$ 5.95
MANOA LETTUCE SALAD <i>(with avocado, oven dried tomatoes, grilled Maui onion and a toasted pine nut vinaigrette)</i>	\$ 6.95
SPINACH SALAD <i>(with grilled prawns, pears and buttermilk mustard seed dressing)</i>	\$ 7.95
WARM GOAT CHEESE BAGUETTE <i>(with manoa and romaine lettuces, tomatoes and a black eyed pea vinaigrette)</i>	\$ 7.95

ENTREES

GRILLED BIG ISLAND CHICKEN BREAST <i>(with black eyed peas, shoestring fries, roasted garlic, braised escarole, and fried sage)</i>	\$15.95
RAVIOLI OF GRILLED BIG ISLAND CHICKEN <i>(with three cheeses, thyme and spinach)</i>	\$16.95
HAWAIIAN LOBSTER ENCHILADA <i>(with black beans, green chile relish and tomato salsa)</i>	\$18.95
MALAYSIAN TIGER PRAWNS <i>(with wild mushrooms and garlic risotto)</i>	\$19.95
GRILLED FRESH MAHI MAHI <i>(with white rice, stir fried vegetables, ginger, wasabe and shoyu)</i>	\$21.95
GRILLED RIB EYE STEAK <i>(basted in a black pepper and Maui onion butter served with homemade spicy steak fries)</i>	\$22.95
FRESH NORWEGIAN SALMON <i>(in a pepper fennel crust, served with spinach, shoestring sweet potatoes, and a rosemary tomato butter)</i>	\$22.95
GRILLED FRESH SWORDFISH <i>(with a spicy avocado papaya salsa, ancho chile rice and our own tortilla chips)</i>	\$23.95
OVEN ROASTED FRESH OPAKAPAKA <i>(with basil basmati rice, grilled vegetables, saffron and basil sauces)</i>	\$24.95
GRILLED FILET MIGNON <i>(with wild mushroom risotto, and a watercress and grilled leek salad)</i>	\$24.95
RACK OF LAMB <i>(THE "BEST" - with potato scallion cakes, spicy eggplant and a rosemary tomato sauce)</i>	\$29.95
BARBEQUE LIVE MAINE LOBSTER <i>(with shoestring fries, grilled vegetables and lobster barbeque sauce)</i>	\$31.95