

Appetizers

Chilled

- ◇ ICED MELON of the SEASON
Refreshing Ripe Melon Wedges
on Crushed Ice 2.25
- ◇ HAWAIIAN PAPAYA
One Half Island Papaya Served the Traditional
Way, with Lime and a Sprig of Mint . . . 2.25
- ◇ SHRIMP AND AVOCADO
or CRAB AND AVOCADO
COCKTAIL 4.95
- ◇ SHRIMP AND HEART of PALM
or CRAB AND HEART of PALM
COCKTAIL 4.95
- ◇ NORTH ATLANTIC HERRING FILET
Maui Onion and Apple Slices Accompany
this Generous Portion of Select Herring
in Sour Cream 4.95
- ◇ JUMBO SHRIMP or ALASKAN
KING CRAB LEG COCKTAIL 5.25
- ◇ FRESH EAST COAST
LITTLE NECK CLAMS
Air Flown from East Coast Waters,
the Clam Lovers Favorite with
Lemon and Cocktail Sauce 5.50
- ◇ SMOKED ALASKAN SALMON
Delicate Layers of Flavorful Salmon with
an Array of Garnishes, Chopped Egg
and Onion, Capers, Lemon, Horseradish
and Pumpernickel Bread 5.95
- ◇ FRESH HAWAIIAN OYSTERS
on the HALF SHELL
Delivered Daily from Kahuku on the
North Shore of Oahu. The Freshest
Most Delicate Oysters Available
Anywhere. Served with Lemon and
Cocktail Sauce (When Available) 5.95
- ◇ THE WARRIOR'S
COMBINATION
Generous Portions of Our Jumbo Shrimp
and Alaskan King Crab, Fresh Local
Sashimi with Hot Shoyu Sauce, Fresh
Oyster and Little Neck Clam with
Cocktail Sauce. An Appetizer
Befitting the King's Own Warriors . . . 6.50

Hot

- ◇ HAWAIIAN OYSTERS ROCKEFELLER
Fresh Oysters From Kahuku, Baked in
the Shell on a Bed of Delicate Spinach,
with a Pernod Sauce Glaze 4.95
- ◇ ESCARGOT BOURGUIGNONNE
Half Dozen Escargot Oven Baked in
Butter with Wine, Garlic and Herbs,
Served Sizzling in an Earthenware
Dish with French Bread 4.95
- ◇ BAKED CLAMS "DIABLO"
Fresh Little Neck Clams Topped with a
Spicy Crab and Brandy Stuffing, Baked
and Served in Its Own Shell 5.50

A la Carte

- ◇ BAKED POTATO
with CONDIMENTS 1.50
- ◇ SAUTÉED FRESH MUSHROOMS
with SHALLOTS and
WHITE WINE 2.00
- ◇ FETTUCCHINI ALFREDO
Prepared for Two. (Per Person) 3.95

Salads

- ◇ HALE KOA DELUXE SALAD
Our Own Creation of Crisp Romaine
and Manoa Lettuce, Fresh Mushrooms,
Shredded Egg and Cherry Tomatoes.
Tossed with Our Distinctive Creamy
Tarragon House Dressing 2.50
- ◇ SPINACH and SHRIMP SALAD
Chilled Fresh Spinach, Orange Segments,
Boiled Egg, Fresh Mushrooms and
Baby Shrimps are Tossed with Bacon
Dressing. Prepared for Two. (Per Person) 3.50
- ◇ CAESAR SALAD
Prepared Tableside in the Classic
Manner for Two. (Per Person) 3.50

Soups

- ◇ SOUP of the DAY 1.50
- ◇ FRENCH ONION SOUP
with CHEESE CRUST 2.95

Beverages

- ◇ HOT or ICED COFFEE, SANKA,
HOT or ICED TEA,
or MILK75



HALE KOA DINING ROOM

Dinner

6:00 - 9:30 P.M. daily

Aloha Friday Luncheon Buffet

11:00 A.M. - 1:30 P.M.

Sunday Brunch Buffet

10:00 A.M. - 1:30 P.M.

Reservations are suggested

Phone: 955-0555

HALE KOA HOTEL

Armed Forces Recreation Center
2055 Kalia Road in Waikiki

6-84

Subject to Change Without Notice

A fine dining experience in the
best tradition of Polynesian hospitality

HALE KOA HOTEL / 2055 KALIA ROAD, HONOLULU, HAWAII 96815



HALE KOA HOTEL

Hale Koa Dining Room

GOLD MEDAL AWARD WINNER
NATIONAL RESTAURANT ASSOCIATION

Complete Dinner Selections

Your Dinner Includes
RELISH TRAY
and
HALE KOA SALAD with CHOICE OF DRESSING
or
SOUP du JOUR

- ◇ **Rainbow Mahi Mahi Filet**
Mahi Mahi, the King of Island Fish, Floured and Pan-Fried in Fresh Creamery Butter and White Wine then Crowned with Exotic Kiwi Fruit 12.50
- ◇ **Breast of Chicken Oriental**
Deboned Chicken Breast Stuffed and Oven Baked with an Oriental Flair 12.95
- ◇ **Bay Scallop Brochette**
Plump Tender Scallops and Bacon, Skewered, Broiled and Topped with Tangy Sauce Bearnaise . 13.50
- ◇ **Veal Scallopini Marsala***
Tender Milk-Fed Veal Sautéed with Marsala Wine and Fresh Mushrooms 14.95
- ◇ **Prime Rib of Beef, Au Jus**
The Alii Cut: Fit for Royalty 16.95
English Cut: Thin Slices for Lighter Appetites 14.95

Above Complete Dinner Selections Served with Fresh Vegetable Du Jour and Butter Roast Potatoes or Epicurean Rice, Your Selection from Our Dessert Cart and Beverage.

A la Carte Entrées

Seafood

- ◇ **Catch of the Day:**
Fresh Island Fish Prepared in the Manner of Your Choice **Priced Daily**
SAUTÉED with Banana Slices Dusted with Curry
POACHED with Sauce Hollandaise
BROILED with Sauce Bearnaise
- ◇ **Rainbow Mahi Mahi Filet***
Mahi Mahi, the King of Island Fish, Floured and Pan-Fried in Fresh Creamery Butter and White Wine then Crowned with Exotic Kiwi Fruit 10.50
- ◇ **Bay Scallop Brochette**
Plump Tender Scallops and Bacon, Skewered, Broiled and Topped with Tangy Sauce Bearnaise . 11.50
- ◇ **Scampi Wailua***
Shelled Jumbo Shrimp Sautéed with Butter, Shallots, Garlic and a Dash of Chablis Wine .. 15.50
- ◇ **Fisherman's Seafood Brochette**
Jumbo Shrimp, Bay Scallops, Pacific Mahi Mahi, and Succulent Rock Lobster, Skewered and Broiled, Delicately Accented with Fresh Dill Sauce 16.50
- ◇ **Alaskan King Crab Leg Platter***
A Generous Serving of Steamed Crab Legs with Drawn Butter and Lemon 18.50
- ◇ **New Zealand Rock Lobster***
A Pair of Succulent Rock Lobster Tails, Broiled and Served with Lemon and Drawn Butter . 18.95

* For children under 12 years of age, reduced portions are available. Minimum Charge Per Person is \$6.00.
A 10% Gratuity will be added to your check. Additional recognition of service is acceptable.

Specialties

- ◇ **Filet Wellington**
A Classic Favorite of Tenderloin with Paté and Fresh Mushrooms Wrapped in a Flaky Pastry Crust and Baked to a Golden Brown, Sauce Madeira 13.95
- ◇ **Tenderloin of Beef Rasputin** (Prepared Tableside)
Enjoy Slices of Choice Tenderloin Sautéed and Flamed with Vodka, Smothered in Sour Cream and Fresh Mushrooms 14.95
- ◇ **Prime Rib of Beef, Au Jus***
The Alii Cut: Fit for Royalty 14.95
English Cut: Thin Slices for Lighter Appetites 12.95
- ◇ **Rack of Lamb Provencale**
Tender Young Rack of Lamb Basted with Mustard and Sprinkled with Seasoned Bread Crumbs, Oven Roasted and Carved at Your Table. Garnished with Asparagus Spears, Broiled Tomato and Mint Jelly 16.95
- ◇ **The Warrior's Flaming Sword** (Prepared for Two)
A Skewer of Plump Lobster Tails, Grenadines of Tenderloin, Fresh Island Pineapple Chunks, Giant Fresh Mushrooms and Bell Pepper Wedges. Oven Broiled and Brought Flaming to Your Table (Per Person) 17.95
- ◇ **Hale Koa Room Beef and Sea Combinations***
Choice Prime Rib of Beef Au Jus and Alaskan King Crab Legs, Drawn Butter and Lemon . . . 17.95
Choice Prime Rib of Beef Au Jus with Broiled Rock Lobster Tail, Drawn Butter and Lemon . 18.95

Grillades

- ◇ **Filet Mignon**
Center Cut Tenderloin of Beef Broiled and Accompanied by Sauce Bearnaise 14.95
- ◇ **New York Cut Steak**
A Beef Eater's Choice of Superb Grain Fed Sirloin, Broiled to Order, Served with Lightly Seasoned Maitre d'Hotel Butter 15.95
- ◇ **Tenderloin of Beef with Madagascar Pepper Sauce**
Thick Filet Broiled and Finished Tableside with Fresh Green Peppercorns, Heavy Cream and Flamed with Brandy 16.95
- ◇ **Chateaubriand Jardiniere** (Prepared for Two)
Center Cut Tenderloin Prepared to Order Surrounded by Fresh Vegetables and Mushrooms, Carved at Your Table and Served with Sauce Bearnaise (Per Person) 17.95

Poultry and Veal

- ◇ **Breast of Chicken Oriental**
Deboned Chicken Breast Stuffed and Oven Baked with an Oriental Flair 10.95
- ◇ **Veal Scallopini Marsala***
Tender Milk-Fed Veal Sautéed with Marsala Wine and Fresh Mushrooms 12.95
- ◇ **Medallions of Veal with Fresh Chervil***
Thin Sliced Veal Steaks Sautéed with White Wine and Fresh Chervil, Tomatoes, Mushrooms and a Pinch of Tarragon to Balance this Gourmet Dish 12.95
- ◇ **Veal Cordon Bleu**
Sliced Ham and Swiss Cheese Wrapped in an Envelope of Milk-Fed Veal, Breaded and Pan-Fried in Fresh Creamery Butter 12.95
- ◇ **Veal Medallion Au Four**
Pan-Fried Veal Topped with Ragout Fine (cubed veal, chicken and mushrooms in a zesty cream sauce) with Hollandaise Glaze 12.95

All A la Carte Entrées Accompanied by Fresh Vegetable Du Jour and Epicurean Rice or Butter Roast Potatoes.