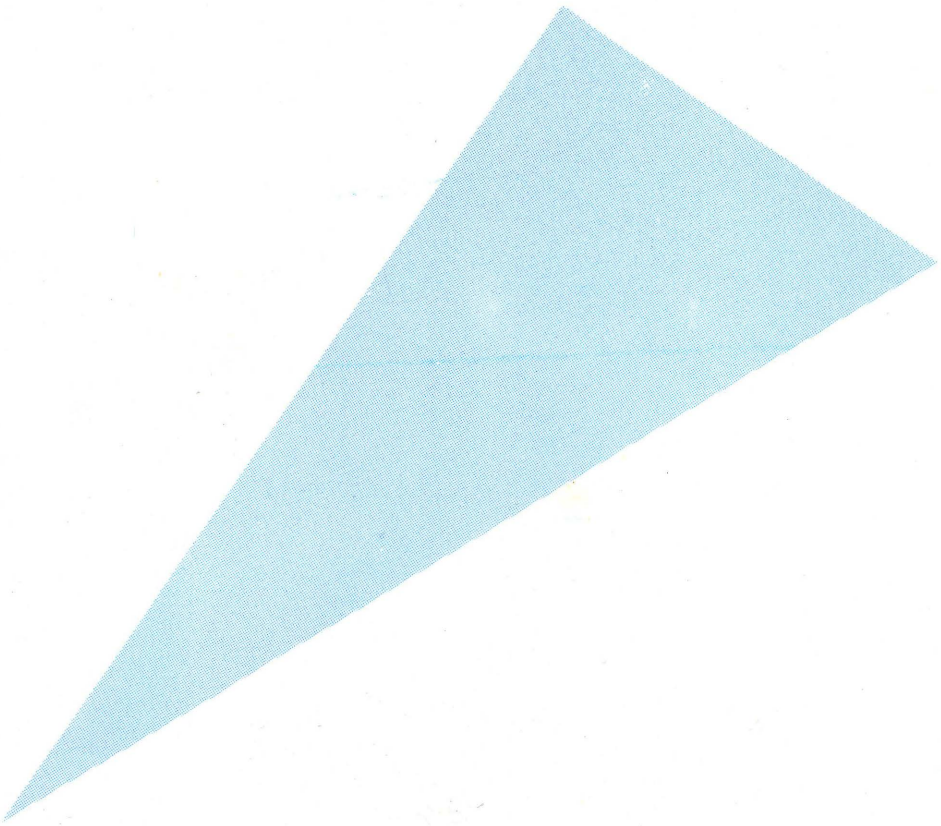
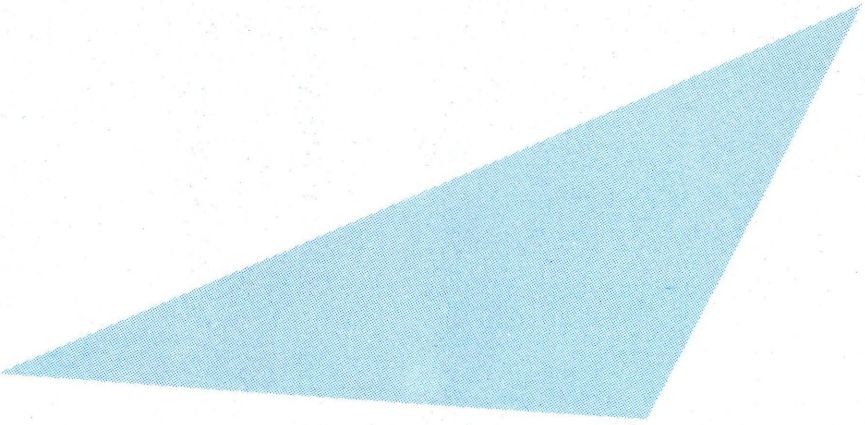


Brooks

HTL

HTL





Sheraton Kauai Hotel

POIPU BEACH, KOLOA, KAUAI, HAWAII 96756 808-742-1661

The hospitality people of **ITT**

Surfs Up

(appetizers)

Naniwa Sushi

Combination of Osaka style sushi, known for it's distinctive shapes (pressed and rolled), featuring a variety of toppings and fillings.

\$4.95

Hawaiian Pupus

A tasty local concoction of shumai, won ton, teriyaki steak, fish tempura and Portuguese sausage.

\$5.50

Sashimi

Served in a traditional Japanese way.

\$5.50

Hanalei Bay

Bay shrimp served with shredded lettuce, chopped salad and cocktail sauce.

\$4.95

Soup & Salads

Portuguese Bean Soup

A hearty combination of ham, beans, vegetables, and Portuguese sausage.

\$1.95

Breakers Salad

Romaine lettuce accompanied by cucumber, eggs, Maui onions, mushrooms, alfafa sprouts and tomatoes.

\$2.95

In The Tube

(extras)

Sauteed Mushrooms	\$2.95
Baked Potato	\$1.50
Garlic Bread	\$1.50
Pasta	\$1.25

Ripples

(Beverages)

Kona Blend Coffee	\$1.50
Kona Blend Decaffeinated Coffee	\$1.50
Tea	\$1.50
Milk	\$1.50

Breakers



The Long Board

(from the grill)

All of our broiled items are grilled on Kiawe Charcoal, a hardwood from the Island of Niihau.

Served with steamed rice and accompanied by fresh garden vegetables.

Filet Mignon

Beef tenderloin wrapped in bacon and broiled to your liking.

\$16.50

New York Steak

Grilled, Cajun or Teriyaki

\$17.50

Shore Breaker

Half pound of ground chuck broiled to your liking, accompanied with sauteed mushrooms.

\$9.50

High Tide

(main course)

All entrees served with steamed rice and accompanied by fresh garden vegetables.

Tiger Prawns

Succulent prawns broiled with butter.

\$23.95

Kalbi Chicken

Marinated in sweet shoyu, ginger and wine.

\$10.50

Land and Sea

The best of both worlds, a combination of filet mignon and Tiger Prawns.

\$21.95

Grilled Local Chicken

Half a chicken specially seasoned fresh daily from our Kalahaero poultry farmer.

\$10.50

Rip Curl

(pasta)

Canneloni Milanese

Pasta shell stuffed with veal, chicken and spinach. Baked in our tomato sauce and served with garlic bread.

\$10.50

Fettuccine Alfredo

Flavored with cream, butter and cheese. Served with garlic bread.

\$9.50

Fettuccine Bolognese

Imported pasta topped with a rich meat sauce and served with garlic bread.

\$9.50

Pasta Prima Vera

Fresh garden vegetables prepared in a light cream sauce, served with garlic bread.

\$9.50

Breakers Specialties

Served with steamed rice and accompanied by fresh garden vegetables.

Catch of the Day

Daily catch from our local waters, seasoned and flavored with butter, herbs and capers.

\$15.75

BBQ Ribs

Baby pork ribs marinated and seasoned in our Chef's unique barbecue sauce.

\$14.75

Cajun Catch of the Day

Blackened and specially seasoned.

\$15.75

Desserts

From our Pastry Tray	\$2.50
Lappert's Local Ice Cream	\$2.50
Mango Papaya Coupe	\$2.95