



THE PINEAPPLE ROOM

WEDNESDAY, FEBRUARY 16, 2000

LUNCHEON SPECIALS

STARTERS, SOUPS, AND SALAD "MARTINIS"

CHILLED WAIMEA TOMATO SOUP

WITH AVOCADO SALSA AND POACHED KAUAI SHRIMP
\$ 5.50

PORK WATERCRESS SOUP

\$ 4.50

KONA LOBSTER MARTINI

WITH AVOCADO SALSA, TOBIKO, AND ASSORTED CRISPY CHIPS
\$ 8.00

AHI SASHIMI SALAD IN A GLASS

WITH ASIAN SLAW AND SOY VINAIGRETTE
\$ 7.75

HALF A KONA LOBSTER SALAD

WITH MICRO GREENS AND TARRAGON VINAIGRETTE
\$ 16.50

SALAD OF LAVENDER SMOKED DUCK BREAST

BALSAMIC ONIONS AND HIRABARA GREENS WITH MELON AND POTATO ROSTI
\$ 9.50

FRESH SHUCKED OYSTER SHOOTER

WITH WASABI COCKTAIL SAUCE
\$ 2.75

CHEF'S SPECIALS

CHINESE ROAST DUCK QUESADILLA

WITH GRILLED ONIONS, MOZZARELLA CHEESE AND MICRO GREENS
\$ 9.50

HOUSEMADE MOZZARELLA AND TOMATO SALAD

WITH PESTO DRESSING AND MICRO GREENS
\$ 8.50

CONFIT OF DUCK

ON MUSHROOM AND CORN RISOTTO WITH NATURAL JUS
\$ 14.00

PINEAPPLE ROOM WON TON MIN

WITH PORK HASH, KAI CHOY, AND ROAST DUCK IN FIVE SPICE BROTH
\$ 12.75

"SEAFOOD SALAD"

SEARED AHI AND PHYLLO WRAPPED SHRIMP WITH WAIMEA ROMAINE LETTUCE AND CAESAR DRESSING
\$ 15.00

PRIX FIXE LUNCH SPECIAL

CHOICE OF

BEEF VEGETABLE SOUP

OR

COLD SOUP

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KALUA PIG "BLT"

WITH HALF CAESAR SALAD

OR

GRILLED EGGPLANT PIZZADILLA

PORTOBELLO MUSHROOMS, GRILLED EGGPLANT, BASIL AND MOZZARELLA CHEESE  
WITH MIXED GREENS AND BALSAMIC OLIVE OIL

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HAWAIIAN VINTAGE CHOCOLATE FUDGE BROWNIE

WITH JACK DANIELS VANILLA ICE CREAM

\$ 16.75