

LUNCHEON AT THE SHORES

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APPETIZERS

SHORES SPECIAL SALAD75	FRESH HAWAIIAN FRUIT CUP50
with Bacon, Crutons, Shredded Eggs, Green Olives—Try it with our special house dressing of Sour Cream and Chives.			
SHRIMP or CRABMEAT COCKTAIL . . .	1.50	ICED CURRY SOUP50
Vichyssoise with a touch of Curry			
OYSTERS ROCKEFELLER	2.25	FRENCH ONION SOUP, Gratinee75
		SOUP OF THE DAY50

SALADS and COLD PLATES

BEEFEATER • A salad for the Famished, strips of Tender Beef, sliced Maui tomatoes, sliced fresh Mushrooms, served on a mountain of tropical greens—Vinegarette . . . 2.95

HAWAIIAN PINEAPPLE BOAT • One-half Pineapple chucked full of fresh Island Fruit, topped with Cottage Cheese or Sherbet 1.95

SHRIMP OR CRAB MEAT SALAD • Generously garnished with Eggs, Tomatoes, and Asparagus Spears . . 2.95

The above served with Crusty French Bread & Macadamia Nut Muffins

SANDWICHES

NEW YORK STEAK SANDWICH • Char-broiled with sliced Tomatoes, and French Fries, Onion Rings . . . 3.50

TRIPLE-DECKER CLUB HOUSE • With Tossed Green Salad or French Fries . . 2.25

MORE SANDWICHES

Served with Tossed Green Salad or French Fries . . . 2.35

"EL PANCHO" • Ground Sirloin covered with our "El Pancho" Sauce and topped with Chopped Onions

HOT ROAST BEEF • Choice Roast Beef thinly sliced on French Roll—au jus

CHAR-BROILED GROUND BEEF • With melted Cheese & topped with chopped Bacon—Delicious!

TERIYAKI STEAK • choice Tenderloin marinated in a Shoyu-Ginger Sauce, on toasted Bun

SOUP & SALAD

A LARGE, crisp Tossed Green Salad, with Crutons, Bacon, & Shredded Egg, plus a steaming tureen of French Onion Soup (Our Specialty), oven fresh French Bread & Butter . . 1.85

THE CHEF TAKES SPECIAL PRIDE IN THESE SELECTIONS

SCALLOPS PACIFICA • Fresh Mushrooms and Shallots in a White Wine Sauce 3.25

FILET OF MAHIMAHU • Broiled to perfection, to capture its delicate flavor; an island favorite! 2.65

LONDON BROIL • Tender Flank Steak, seared to enhance its natural flavor—au jus 2.95

TERIYAKI STEAK • Char-broiled New York Steak marinated in a Shoyu-Ginger Sauce, Rice 2.95

SHRIMP SCAMPI • Giant Shrimp sauteed with Garlic and various herbs 3.25

TURKEY DIVAN • Slices of Turkey, over Broccoli, covered with a White Wine Sauce, topped with Sauce Hollandaise 2.50

MR. DALEY'S SPECIAL • Char-broiled fresh ground Sirloin with assorted Fresh Fruit complemented with a glass of **WINE** . . . 2.35

BEEF TOMATO • Choice Tenderloin, Green Peppers, Tomatoes, Onions sauteed in our special Shoyu Sauce, an added dash of Sake then served sizzling in a Skillet . . . 2.50

PETITE FILET • Wrapped with Bacon, Broiled Tomato, Rice or French Fries . . . 3.25

OLD-FASHIONED BARBECUE SPARERIBS • Covered with the chef's savory Western Style Sauce . . 2.35

CHOICE SIRLOIN STEAK • Served on a sizzling platter, Broiled Tomato . . . 3.75

EGGS BENEDICT • Toasted English Muffin with sliced Ham, Turkey, Poached Eggs and Sauce Hollandaise . . . 2.75

ONE-HALF EGGS BENEDICT 1.75

CALORIE COUNTER

CHOICE GROUND SIRLOIN • With sliced Tomatoes, Crisp Relishes, and Cottage Cheese . . . 1.85

DESSERTS

Coconut Cream Pie .50	Ice Cream & Sherbet .50	Petite Baked Alaska topped with Frosted Strawberries 1.00
Hot Apple Pie with Cheddar Cheese & Cinnamon Rum Sauce .75	Cheesecake topped with Blueberries 1.00	

BEVERAGES .25