HTL

Kaanapa

Proudly presents carefully
for your di

From 6:30 P.

Broiler 7 P.

HORS D'OEUVRES

Caviar Beluga, Malossol 3.50; with Blinis à la Russe, Sour Cream 4.50

Prawn, Crab or Lobster Supreme 1.25

Hearts of Palm Vinaigrette .80 Prosciutto and Papaya .95

Artichoke Hearts, Biarritz 1.25 Pate Maison 1.25

Escargots Bourguignonne 1.50

SOUPS

French Onion Soup, aux Croutons .60 Jellied Madrilène .50

Chilled Vichyssoise Supreme .50 Soup du Jour .50

ENTREES

CHEF'S SPECIALTIES

Coq au Vin, Bourguignonne 3.65

Filet of Sole, Veronique 3.75

Coquille Saint-Jacques 3.75

Roulade de Veau, Florentine 3.95

Frogs' Legs, Provençale 4.25

Tournedos Rossini 4.95

Prime Rib of Beef, au Jus 4.95

"Le Klaus" Filet Mignon baked in a flaky dough 5.25

Served with Lahaina Tossed Green Salad Special Dressing

...from our KEAWE CHARCOAL BROILER . . .

New York Sirloin Steak 5.25; double N.Y. 11.00

Porterhouse Steak 5.50; for Two 12.00

Filet Mignon 6.00; Châteaubriand 13.00

Tenderloin of Beef, en Brochette, Bordelaise 4.25

Island Mahi Mahi Steak 3.50
Beurre D'echalotes

Maui Chicken a l'Anglaise 3.50
Served with Idaho Baked Potato—Sour Cream, Chives and Bacon

Shish Kebab, Caucasian 4.00

Rack of Lamb, a la Alexi's 4.75; for Two 10.00
Rice Pilaf Yogurt

The Kaanapali area was an ancient Hawaiian Capitol and hence was populated by many

li Room

lected Viands and Wines
g pleasure

to 9:30 P.M.
to 10 P.M.

Chef's
Famous Creation
Roast Duckling Flambé
Orientale
FOR TWO
10.00

A LA CARTE

VEGETABLES Fresh Vegetable du Jour .50 Mustard Cabbage .50 Cauliflower, Polonaise .60
Asparagus Spears .75 Baby Onions .50 Broccoli .75
Hearts of Artichokes, Brown Butter 1.00
Oriental Sweet Peas, with Water Chestnuts 1.00

POTATOES Lyonnaise Au Gratin Long Branch Hashed Brown
Delmonico Baked Idaho .50; with Sour Cream, Chives and Bacon .75

SAUCE Bearnaise Bordelaise Mushroom Hollandaise .75

SALADS Sliced Beefeater Tomato, with Onion Rings .50
Hearts of Romaine or Lettuce en Branch .75
Casear Salad, mixed at your table, for two 2.50
Maui Tomato, stuffed with Crabmeat or Lobster 3.50
Fresh Tropical Fruit Salad, au Kirsch 1.85

DRESSINGS Special French .25 1000 Island .35 Roquefort .50

DESSERTS

FOR TWO
Cherries Jubilee 2.25 Crêpes Suzette 3.00 Baked Alaska 2.75
Soufflés — Swiss Chocolate, Grand Marnier 3.00
Coffee Diable flamed with Konaroyal 2.75

Parfait de Menthe .60 Coupe Marrons .75
Pêche Melba .70 Ice Cream or Sherbet .45
Layer Cake du Jour .50 Fruit Jello, Whipped Cream .40
Fresh Fruit Pie du Jour or Tarts .45

CHEESES Roquefort .75 Camembert .60 Swiss Gruyère .60
Limburger .60 Cheddar .50 Swiss .40

BEVERAGES Freshly Ground Coffee (our own blend) .20
Darjeeling or Orange Pekoe Tea (Jasmine Blend) .20
Milk .25 Buttermilk .25 Sanka .35

DENNIS LEE
Chef de Cuisine

(Royalty) as well as by their Moi (warriors), training for battle or resting between battles.

HTL

ROYAL LAHAINA
Kaanapali

Luncheon

FROM 11:30 A.M. to 2 P.M.

APPETIZERS

Shrimp Rémoulade 1.15 — Lobster Cocktail Supreme 1.25
Crab Cocktail Supreme 1.25 — Tomato or Claim Juice .30
Hearts of Palm Vinaigrette .70 — Grapefruit Juice .30

SOUPS

Jellied Madrilène en Tasse .40 — Soup du Jour .40 — Iced Vichyssoise Supreme .40

CHEF'S SUGGESTIONS

During the opening week:
Items marked by Blue Star
are not available.

Tournedo of Chopped Sirloin wrapped in Bacon, Bernaise 1.90
French Pepper Corn Steak a la Minute 3.50
Lancette of Island Mahi Mahi Saute, Belle Meunière 1.85
Itailenne Conellioni au Gratin, Florentine 1.65

Served with LAHAINA SALAD (Special Dressing)
Vegetable and Potato du Jour
Fresh Rolls and Butter

COLD BUFFET AND SALAD

Stuffed Maui Tomato with Tuna, Chicken or Egg, Garni 1.65
Island Fresh Fruit Salad in Pineapple Boat, au Kirsch or Cottage Cheese, Sherbet 1.50
Cold Prime Rib of Beef, Sauce Moutarde, Potato Salad, Sliced Tomato 2.75
Lobster or Alaskan King Crab Leg Salad, Mayonnaise 2.50

SANDWICHES

Golfer's Club 1.50 — Baked Ham .85 — Sliced Turkey, White meat 1.15
Corned Beef on Rye 1.25 — Grilled Island Mahi Mahi 1.10
Teriyaki Steak 1.85

DESSERTS

Cake du Jour .40 — Fruit Tarts .35 — Fresh Pineapple .30
Ice Cream or Sherbet .30 — Fruit Jello, Whipped Cream .30

BEVERAGES

Freshly Ground Coffee .15 (Our Own Blend) — Darjeeling or Orange Pekoe (Jasmine Blend) Tea .20
Sanka .25 — Milk or Buttermilk .20

DENNIS LEE *Chef de Cuisine*