

SPECIAL DINNERS

Sunday

Chilled Bing Cherry Cup or Canadian Cheese Soup
Avocado, Asparagus and Tomato Salad, Red French Dressing

ROAST EASTERN PRIME RIB OF BEEF AU JUS
Yorkshire Pudding Grated Horseradish \$5.75

May we suggest Cabernet Sauvignon, Chas. Krug—
Full Bottle 4.00 Half Bottle 2.25

Monday

Minted Solo Papaya Cup or Hawaiian Bouillon Soup
Lettuce, Tomato and Asparagus Spears Salad, Bleu Cheese French Dressing

ROAST YOUNG OREGON TOM TURKEY,
Old Fashioned Bread Stuffing Cranberry Sauce Giblet Gravy \$4.95

May we suggest Liebfraumilch-Hanns Christof—
Full Bottle 5.00 Half Bottle 3.00

Tuesday

Grapfruit Cardinal or New England Corn Chowder
Banana-Nut Salad, Whipped Cream and Mayonnaise Dressing

BAKED VIRGINIA HAM, CHAMPAGNE SAUCE \$4.95

May we suggest Grenache Rosé Almaden—
Full Bottle 3.00 Half Bottle 1.50

Wednesday

Mandarin Orange Ambrosia Cup or Cream of Mushroom Soup
Sliced Beets, Hard Cooked Eggs and Cucumber Salad, French Dressing

BREAST OF CHICKEN PERIGOURDINE \$4.95

May we suggest Chablis, Chas. Krug—
Full Bottle 3.00 Half Bottle 1.50

Thursday

Lichee and Grapefruit Cup or Mock Bird's Nest Soup
String Beans and Pimento Salad, French Dressing, Chopped Bacon Topping

ROAST EASTERN PRIME RIB OF BEEF AU JUS
Yorkshire Pudding Grated Horseradish \$5.75

May we suggest Beaujolais St. Vincent-Chanson—
Full Bottle 4.50 Half Bottle 2.50

Friday

Minted Pineapple Cup or Manhattan Clam Chowder
Hearts of Manoa Lettuce Salad, Green Goddess Dressing

BAKED DUNGENESS CRABMEAT EN CASSEROLE, Duchess Bordure \$5.50

May we suggest Liebfraumilch-Hanns Christof—
Full Bottle 5.00 Half Bottle 3.00

Saturday

Orange, Avocado and Grapefruit Cup or Cream of Asparagus Soup
Watercress and Tomato Salad, Shrimp Mayonnaise Dressing

BEEF TERIYAKI, Fruit Brochette, Fried Rice \$5.25

May we suggest Beaujolais St. Vincent-Chanson—
Full Bottle 4.50 Half Bottle 2.50

ALL OF THESE DINNERS ARE SERVED WITH:

Vegetable Potato or Rice Hot Dinner Rolls
Sherbet Ice Cream Jello Cubes Pie or Cake
Choice of Beverage

(Substitutions Ala Carte)

A State Tax of 4% will

DINNER
ALA CARTE

*Appetizers and
Soup*

Iced Solo Papaya .50 Chilled Island Juices .50
Fruit Cup Polynesian Au Kirsch .50
Dungeness Crabmeat and Avocado Cup, Loui Sauce 1.00
Louisiana Shrimp Cocktail, New Orleans Sauce 1.00
Soup Du Jour .50

Salads

KAIMANA SPECIAL SALAD
*Crisp Lettuce, Watercress, Tomato, Cucumber and Green Onions,
Bleu Cheese French Dressing, Crisp Chopped Bacon Topping* .60

TOSSED CRISP GARDEN GREENS *with Sliced Tomato, Choice of
Dressing* .50
SALAD DU JOUR .60

Entrees

SELECT CUT CHAR-BROILED NEW YORK STEAK, MUSHROOM
CAP 5.50 PETITE LADIES STEAK 4.95
TOP SIRLOIN STEAK AND LOBSTER COMBINATION 5.75
CHAR-BROILED CHOICE TOP SIRLOIN 4.75
CHAR-BROILED TERIYAKI TENDERLOIN STEAK 4.25
BROILED GROUND TENDERLOIN STEAK 3.95
DEEP FRIED JUMBO SHRIMP, TARTAR SAUCE,
LEMON WEDGE 4.25
BROILED MAORI ROCK LOBSTER, DRAWN BUTTER 5.75
BROILED TAHITIAN STYLE KING CRABLEG ON TI LEAF,
GARLIC BREAD 4.25
SAUTEED FILET OF ISLAND MAHIMAHU,
MACADAMIA NUT BUTTER 3.95
BROILED HALF SPRING CHICKEN, HERB BUTTER 3.95
*(All entrees are served with tossed salad, vegetables, rice or potato,
hot rolls and butter)*
BAKED POTATO IN FOIL
Sour Cream, Parmesan Cheese, Chopped Bacon and Chives .50

Desserts

CAKE AND PIE DU JOUR .45
JELLO CUBES, Whipped Cream Topping .35
HALF PAPAYA WITH COTTAGE CHEESE OR SHERBET .90
CHERRIES JUBILEE .75
CHILLED SLICED PINEAPPLE .50
ICE CREAM AND ISLAND FRUIT SHERBET .40

Beverages

TEA, COFFEE, MILK, ICED TEA OR COFFEE .25 SANKA .30

added to the above prices.