

Kama'aina Thursdays at The Kahala

Special Menu Selection

*choice of one entrée
all you can eat salad and dessert bar*

\$49.00 plus tax and gratuity per person

one entrée of your choice

Roasted Rosemary Semi Boneless "Shelton" Chicken

pan roasted chicken jus, farmer's vegetable, twice cooked garlic potato *GF DF EF*

Crispy Shrimp & Chicken with Candied Walnuts

wok asian vegetables, steamed white rice *NF*

BBQ Meatloaf Moco

mashed potato, broccolini, cajun jus *NF*

Steamed Catch of the Day Hong Kong Style

soy ginger jus, asian vegetables, steamed rice *NF DF EF*

Sautéed Lemon Garlic Shrimp

farmer's vegetable *GF NF EF*

Boneless Short Rib of Beef

braised kalbi style, steamed rice, furikake *NF DF EF*

Poached Butterfish

black cod in soy sake broth, braised root vegetables *NF DF*

Maine Lobster Tail

tofu, asian stir fried vegetables with black pepper garlic sauce, steamed white rice *EF*

Seafood Flatbread

gluten free flatbread, shrimp, scallop, squid, catch of the day, mozzarella, parmesan, pesto and chardonnay cream *GF NF EF*

Sushi and Sashimi Platter

panko crusted california roll, ahi, salmon, hamachi, ika sashimi, poached shrimp, ikura, daikon, cucumber, lemon, kaiware, chiso, gari shoga, wasabi *NF DF*

Wine Pairings to Complement your Meal

gondolino, prosecco, veneto, italy 15/65

wairau river, sauvignon blanc, marlborough 17/59

william fevre, chablis, france 19/75

trefethen, chardonnay, napa valley 20/99

melville, pinot noir, santa barbara 20/79

ridge, zinfandel, sonoma 20/79

obsidian ridge, cabernet sauvignon, lake county 19/75

GF= gluten free NF= nut free DF= dairy free EF= egg free

service charge of 18% will be added to checks for parties of 6 guests or more

**consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness*

Plumeria Beach House A la Carte

Soups and Appetizers

Maui Onion Soup 10
croutons, gruyere, parmesan, herbs NF

Vegan Curried Cauliflower Vichyssoise 12
braised chicken, onion, celery, carrots, orzo pasta, fresh herbs
hearty chicken broth *NF DF*

Kahala Heirloom Seafood Gazpacho 18
crab, shrimp, scallop, avocado, cucumber, crème fraiche *GF NF EF*

Seasonal Bruschetta Trio 15
avocado, basil, garlic, baby tomatoes, honey-ricotta cheese, roasted
pineapple, berries, lilikoi compote, roasted beets, herbed goat cheese *EF*

Crispy Ahi Spring Rolls 20
sweet chili grain mustard yuzu sauce, upcountry greens, confetti slaw *NF DF*

Macadamia Crusted Brie En Croute 14
artisan sourdough, mac nut brown sugar and brown butter crust
poha berry compote

Seafood Cocktail 30
lobster tail, jumbo prawn, mussel, crab leg, oysters, grilled lemon
sweet chili wasabi cocktail sauce, calypso sauce, seasonal mignonette *GF NF DF*

Entrees

Roasted Rosemary Semi Boneless "Shelton" Chicken 29
pan roasted chicken jus, farmer's vegetable, roasted garlic red potatoes
NF DF EF

Steamed Catch of the Day Hong Kong Style 28
soy ginger jus, asian vegetables, steamed white rice *NF DF EF*

Sautéed Lemon Garlic Shrimp 30
farmer's vegetable *GF NF EF*

Kalbi Style Boneless Short Rib of Beef 28
asian vegetable, steamed rice, furikake *NF, DF, EF*

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