

# *Residents' Beach House*

## *Dinner Menu*

### *Starters*

#### *Gazpacho*

Tomato, cucumber, red onion, bell pepper,  
tortilla strips, avocado lime cream

#### *Ahi Sashimi*

Ocean seaweed salad, pickled ginger

#### *Crispy Calamari*

Shaved fennel, Maui onions, lemon basil aioli

#### *Steamed Mussels*

Garlic, chili flake, white wine, grilled baguette

#### *Kalua Pork Quesadilla*

Tomato, caramelized onion, cheddar, pepperjack, salsa fresca

#### *Coriander Crusted Prawns*

Citrus chili sauce

### *Salads*

#### *The House Salad*

Waimea baby lettuce, Hamakua tomato, cucumber,  
Hawaii Island goat cheese, basil balsamic vinaigrette

#### *Kekela Farms Baby Romaine salad*

Garlic croutons, Parmesan Reggiano, lemon anchovy vinaigrette

#### *Pear and Arugula Salad*

Apple smoked bacon, Maytag blue cheese,  
toasted pine nuts, pomegranate vinaigrette

#### *Hamakua Tomato and Golden Beet Salad*

Baby greens, fresh strawberry, goat cheese, cider vinaigrette

## *Main Course*

### *The Beach House Burger*

Sautéed mushrooms, apple smoked bacon,  
Swiss cheese, lettuce, tomato, onion, Kaiser bun

### *Roast Chicken*

Oven dried tomato, capers, roasted fingerling potato,  
grilled asparagus

### *Grilled Salmon*

Steamed lemongrass jasmine rice, grilled bok choy, ponzu sauce

### *Sauteed Ono*

Snow peas, fried rice, ginger chili beurre blanc

### *Seared Yellowfin Ahi*

Broccoli and Nakano Farms corn, steamed rice,  
avocado relish, spicy citrus soy

### *Seafood Curry*

Sautéed prawns, clams, mussels, scallops, fresh fish,  
Thai red curry broth, grilled bok choy

### *Linguine with Kona Lobster and Prawns*

Fire roasted peppers, Hamakua tomato, proscuitto,  
basil pine nut pesto sauce

### *Grilled Ribeye Steak*

Buttermilk mashed potatoes, grilled leeks and peppers,  
Hamakua mushroom demi glace