



Slack Key Dinner

Seating Wednesday at 5 pm
Includes Salad, One Entrée and Dessert

Island Salad ^{GF}

Kula greens, tropical salsa, lilikoi vinaigrette

Your Choice of Entrée

Macadamia Nut Crusted Hawaiian Fish

*Coconut-jasmine rice, macadamia nut drizzle,
caramelized chili beurre blanc*

^{GF} *No macadamia nut panko crust*

Herb Marinated Chicken Breast ^{GF}

Smashed potato, fresh local vegetables, lemon beurre blanc

Sea House Mixed Grill ^{GF}

*Grilled fresh fish, shrimp scampi, petite steak, smashed potato
& vegetable, lemon beurre blanc and red wine demi-glace*

Pineapple Tiramisu

*Layered white cake, pineapple mascarpone cream,
fresh fruit relish, guava & mango drizzle*

Featured Wines

Petit Bourgeois, Sauvignon Blanc, Loire Valley, France
A light and crisp wine, a perfect aperitif or with our seafood selections

\$11 Glass \$39 Bottle

Jovino, Willamette Oregon, Pinot Noir
Ripe berries, black currents, fig and soft tannins. Perfect for both seafood and meat

\$13 Glass \$45 Bottle

Ulupalakua Vineyards, Maui, Hawaii, Syrah
Limited availability, delicious ripe berries, eucalyptus, hint of pepper

\$43 Bottle

^{GF} **Signifies Gluten Free** * **Water Upon Request**

All items subject to 4.166% General Excise Tax • A split charge of \$3 for entrées.

In respect of our other guests, please refrain from using your cellular phone in our dining area.

*** Please inform your server if you have any food allergies. ***

While our staff takes precautions to safely handle ingredients, we do prepare dishes using wheat, soy, eggs, milk, peanuts, tree nuts, fish and shellfish in our kitchen among many other items.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. 5.16