

# *Plumeria Beach House Dinner Menu*

## *Friday & Saturday Nights*

### *Fresh Start*

#### Ahi Sashimi MP

daikon | chiso | wasabi | soy *NF, DF, EF*

#### Waimanalo Farms Green House Salad 12

mixed greens | heirloom carrots | watermelon radish  
baby heirloom tomatoes | hearts of palm  
papaya seed vinaigrette *GF, NF, DF, EF*

#### Pacific Seafood Chowder 12

fresh assorted seafood | tobiko | ogo  
*GF, NF, EF*

### *Entrees*

#### 8 oz CAB New York Steak 42

farmer's vegetable | kabayaki glaze | chimichurri ponzu  
crispy shimeji mushrooms | steamed rice *NF, DF*

#### Semi-Boneless "Pulehu" Half Chicken 28

soy sherry marinade | farmer's vegetable  
molokai sweet potato and corn hash *NF, DF, EF*

#### Daily Fresh Catch MP

please inquire with your server on today's preparation

GF = Gluten Free NF = Nut Free DF = Dairy Free EF = Egg Free

prices do not include applicable state tax and gratuity  
service charge of 18% will be added to checks for parties of 6 guests or more  
a \$2 surcharge will be added to all split dishes

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