

# Plumeria Beach House

## Dinner Menu

### Pau Hana Time... Come Eat!

#### **Poke, Chip and Dip 15** gf df

inamona ahi poke, spicy hamachi poke, korean style tako poke, chicharrones, sriracha mayo

#### **Hawaiian and Imported Charcuterie Platter sm 22 med 40 lg 80**

pipikaula, genoa salami, prosciutto brie, surfing goat brie, roquefort honey, apricot and prune "mui", candied walnuts, lavosh

#### **Seasonal Orange and Heirloom Tomato Caprese Salad 16** gf ef

orange, mozzarella cheese, heirloom tomato and macadamia nut pesto and basil

#### **Guava Wood Smoked Norwegian Atlantic Salmon 22**

tomato, jalapeno, onion and ogo, ponzu ginger mayo, cucumber and crab namasu

#### **Hawaiian Style Seared Pepper Ahi Caesar Salad MP** nf

peppercorn crusted ahi, dried ahi caesar dressing, caramelized pineapple, shaved parmesan

#### **Auction Seafood Cocktail sm 75 lg 125** nf

Lemon Poached Crustaceans: lobster tail, jumbo prawn, king crab

Sashimi: ahi, salmon, hamachi

Sauces: cocktail sauce, asian remoulade, ponzu

Condiments: shiso leaves, ogo, lemon and lime wedges

### Comfort Soups

#### **Hawaiian Style Noodle Soup 22** nf df

"sun brand" noodles, smoked hoisin char siu, green onion, bok choy, sweet egg omelet, nori, oxtail dashi broth

#### **The Ultimate Saimin 38** nf df

"sun brand" noodles, smoked hoisin char siu, jumbo prawns, roast duck, bok choy, sweet egg omelet, nori, oxtail dashi broth

#### **Vegan Curried Cauliflower Vichyssoise 12** gf, vegan

rice milk, apricot, prune, almond mui

#### **Braised Short Rib Onion Soup Gratin 15** nf

onion soup, braised beef short rib, truffles, swiss cheese and crispy onions

### Home-Style

#### **Kalua Salt, Rosemary and Garlic Roasted Half Chicken 29** gf nf ef

farmer's seasonal vegetables, boursin whipped potato, chicken jus

#### **Red Wine Braised Short Rib 32** nf

okinawan sweet potato, toasted coconut, carrots, parsnips, beets, root vegetables, garlic confit, sautéed ali'i mushrooms

#### **Chinese "Char Siu" Style BBQ New Zealand Lamb Chops 42** nf df ef

3 onion fried rice, baby bok choy

## CAB Signature Beef

**New York Steak 44**  
**Bone in 18 oz. Beef Rib Chop 65**  
**Add a Roasted Bone Marrow Brulee with Grilled Asparagus 12**

**Choice of:**  
boursin cheese whipped potato, baked potato, 3 onion fried rice, steamed rice, brown rice

**Catch Of The Day MP** nf df ef  
chef's daily selection  
steamed whole fish, steamed rice, stir fried vegetables

**Bouillabaisse 36** nf  
saffron infused fennel and tomato broth, lobster, manila clams, fresh catch,  
mussels, shrimp, crab, potato, grilled flat bread

**Macadamia Nut Butter Glazed Pacific Lobster Tail 38**  
toasted coconut whipped sweet potato, garlic and ginger sautéed choi sum,  
shiitake mushrooms

**Broiled Misoyaki Butterfish 36**  
shimeji mushroom and matsuri rice, pickled ginger burre blanc, steamed baby bok choi

**Bubu Arare Crusted Catch of the Day 32**  
thai chili butter sauce, tomato, ogo and basil, sautéed baby bok choi, okinawan sweet potato or matsuri rice

**Sautéed Garlic Jumbo Shrimp Fettuccini 35**  
ali'i mushrooms, applewood smoked bacon, onion, chardonnay cream sauce

## Mix Plate Combinations

**Half New York Steak with Red Wine Sauce**  
**Char Siu Lamb (2 bone)**  
**Half Macadamia nut Lobster**  
**60**

**Half Macadamia Nut Pacific Lobster**  
**Garlic Jumbo Shrimp (2 pcs)**  
**Half New York Steak with Red Wine Sauce**  
**62**

**Misoyaki Butterfish**  
**Small Portion Braised Short Rib**  
**New York Steak with Red Wine Sauce**  
**70**

## Additions

**Steamed or Brown Rice 4** gf nf df ef

**Wild Rice 6** gf nf df ef

**Potato Puree 4** gf nf ef

**Baked Potato 4** gf nf df ef

**Seasonal Market Vegetable, Grilled or Steamed Asparagus 6** gf nf df ef

**Sautéed or Steamed Broccoli 5** gf nf df ef

**Sautéed Wild Mushrooms 10** gf nf df ef

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

gf= gluten free nf= nut free df= dairy free ef= egg free

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

