

Signature Salads and Fruit Bowls

Signature Salads

Aloha Caesar Salad

Crisp Romaine Hearts with Shaved Parmesan Cheese and Garlic Herb Croutons. *Dressing: Caesar*

Grilled Shrimp \$9.95 Steak \$8.75
Ahi \$9.95 Chicken Breast \$7.95

Aloha Mediterranean

Tomatoes, Red Onions, Cucumbers, Garbanzo Beans, Greek Olives, Fresh Dill, Bell Peppers & Crumbled Feta Cheese. *Dressing: Mediterranean. Romaine Hearts.* \$7.95

Aloha Passion

Red Grapes, Apples, Walnuts, Cranberries, Mangoes & Blue Cheese. Recommended with Steak. *Dressing: Passion Orange Vinaigrette. Mixed Field Greens.* \$7.95

Aloha Pineapple

Strawberries, Pineapple, Coconut, Fresh Mint, Mandarin Oranges & Lychee. Recommended with Grilled Shrimp. *Dressing: Pineapple Vinaigrette.* \$8.25

Kahuku Spinach

Grilled Tiger Shrimps with Bacon, Avocado & Island Fresh Eggs. *Dressing: Papaya Seed. Spinach Leaves.* \$9.25



Signature Salads

Kamuela Cobb

Grilled Chicken Breast with Bacon, Blue Cheese, Tomatoes, Island Fresh Eggs, Avocado Slices. *Dressing: Creamy Herb Ranch Dressing. Mixed Field Greens.* \$8.95

Mandarin Ginger

Grilled Chicken Breast with Mandarin Oranges, Almonds, Julienne Carrots, Snow Peas, Green Onions, Cilantro, Crispy Won-Tons & Sesame Seeds. *Dressing: Asian Ginger. Mixed Field Greens.* \$8.95

Maui Mozzarella

Hau'ula Vine Ripened Tomatoes, Fresh Mozzarella, Red Onions & Basil with Freshly Ground Black Pepper *Dressing: Balsamic Vinaigrette. Mixed Field Greens.* \$8.95

Ono Island Ahi

Blackened Fresh Ahi Tuna with Mango, Strawberries, Shredded Coconut, Avocado, Green Onions & Bean Sprouts. *Dressing: Mango Vinaigrette. Mixed Field Greens.* \$10.95

Paia Pomegranate

Antioxidant Rich Pomegranates Envelop Our Newest Salad of Baby Spinach Leaves, Fresh Strawberries, Fresh Papaya, Mint Leaves, Red Onions, Candy-Glazed Walnuts, Crispy Won-Tons and Feta Cheese. *Dressing: Pomegranate.* \$8.95

Signature Salads

Satay

Grilled Chicken Breast with Julienne Carrots, Cucumbers, Green Onions, Cilantro, Basil, Peanuts & Crispy Won-Tons. *Dressing: Thai Peanut Satay. Romaine with chopped cabbage.* \$8.95

The Goddess

The Salad Fit for a Goddess. Sweet Local Papaya, Avocado & Pine Nuts. *Dressing: Goddess. Mixed Field Greens.* \$8.25

The Parido

Romaine Hearts with Corn, Black Beans, Jicama, Diced Tomatoes, Avocado, Cilantro, Green Onions & White Cheddar Cheese. *Dressing: Barbeque Ranch.* \$8.95

Design Your Own Salad

Custom Salad

Choose a Lettuce, Up to 4 Toppings, Up to 2 Cheeses, 1 Dressing. \$7.50

Design Your Own Fruit Bowl

Custom Fruit Bowl

No Duplicates. Choose Five Fruits.
Apples · Mango · Shredded Coconut Banana · Papaya · Strawberries
Lychee · Pineapple · Mandarin Oranges · Red Grapes \$4.50

Specials of the day panel