

# THE PLANTATION HOUSE

*By Gaylords*

## Gaylords Presents Plantation Style Cuisine Dinner 2022

5:00pm – 8:00pm

Inquire about our weekly featured items

### Starters

**Firecracker Ahi** \$18 (nf) Local caught tuna dusted with Madame Pele's heat, wrapped in a pastry dough, quick fried, drizzled with masago caviar, wasabi mayo, ikura, sweet chili and unagi sauce

**Ahi Poke Stack** \$18 (nf) Fresh ahi poke, kiawe smoked sea salt, won ton chips, mesclun greens, avocado, pickled ginger juice, wasabi mayo, unagi sauce, tobiko caviar, and furukaki

**Beef Tenderloin Carpaccio** \$17 (nf/gf without Crostini) Peppercorn crusted beef tenderloin, seared rare, thinly sliced, served with roasted garlic aioli, olive oil, red onions, capers, charred crostini, and lemon arugula

**Hamachi Sashimi** \$17 (gf/ng/df) Sliced Japanese Hamachi, rich in omega oil, served with jalapeno, wasabi tobiko, and soy sauce infused with pineapple juice OR add crab dynamite for \$2 more

**Blue Point Oysters** \$5 per oyster (nf/gf/df) Pacific blue point oysters on the half shell served raw with salmon caviar and kiawe smoked soy sauce OR oysters Rockefeller finished with hollandaise sauce

**Quick Fried Brie** \$16 Creamy triple cream, encrusted with panko, fried golden brown, drizzled with honey, truffle oil served with macadamia nuts, grapes, and baguettes

**Vegetarian Spring Rolls** \$16 (nf/df) Fried vegetable spring rolls, bean sprouts, green beans, cabbage, celery, and carrots, served with a pineapple sweet and sour sauce

**Stuffed Mushrooms** \$15 (nf/gf) Spinach, artichoke hearts, Maui onion, garlic, cream cheese, mozzarella, and parmesan cheeses, stuffed in button mushroom baked to perfection, finished with garlic butter sauce

**Chinese Style Pork Belly Confit** \$17 (gf/nf/df) Braised pork belly in sake, soy sauce, star anise, ginger, and lemongrass, finished with hoisin glaze, settled on arugula, steamed jasmine rice topped with furukaki

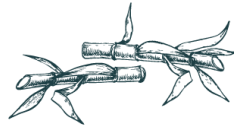
**Pork and Scallop Ravioli** \$17 House made pork, shrimp and scallop ravioli finished with ginger gojujang beurre blanc and chili vinaigrette

20% gratuity will be added to all parties of 6 or more

Up to 2 separate checks per table

2% Surcharge for all cc charges

\*nf – nut free, \*gf – gluten free, \*df – dairy free



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## Salads

**Local Field Green Salad** \$12 (gf) Local farmers mix greens, garlic, roasted portobello mushroom, grape tomato, goat cheese, cucumber, lemon balsamic vinaigrette, toasted pine nuts (gf)

**Caesar Salad** \$11 (nf) Crisp romaine lettuce, parmesan cheese, crispy parmesan, seasoned focaccia croutons tossed in a creamy Caesar dressing (nf)

**Island Style Beet Caprese** \$15 (nf) Burrata mozzarella cheese, vine ripened tomato, beets, local farm greens, alae salt, papaya seed dressing accented with red plum and vanilla, basil, extra virgin olive oil served with charred crostini

**Ahi Sashimi Salad MP** (gf)(nf)(df) Fresh sashimi grade ahi, thinly sliced, tossed in sesame hoisin vinaigrette, carrots, kale, Kilauea greens, red and green cabbage

## Soups

Bowl Classic French Onion \$8

Bowl Soup du jour \$8

## Vegetarian/Vegan Dishes

**Vegan Dish** \$26 (nf/df/gf)

Kaffir lime leaves, eggplant, hon shimeji and shiitake mushrooms, green beans, baby bok choy, red and green bell peppers, simmered in coconut Olena curry sauce settled on steamed jasmine rice

**Vegetarian Pasta** \$26 (nf)

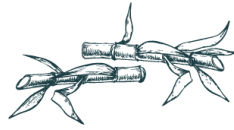
Burrata mozzarella cheese, grape tomato, arugula, zucchini, yellow squash, shimeji mushroom, and baby bok choy sautéed in garlic butter tossed in linguine pasta and lemon juice, served with garlic bread

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## **From the Ocean (Makai)**

**Portuguese Seafood Stew** (cioppino) \$39 (nf/gf) Sea scallops, fresh catch, mussels, calamari, crab meat, and shrimp simmered in tomato saffron sauce finished with velouté and crostini

**Fresh Catch Oscar** \$39 (nf) Fresh Island catch encrusted with parmesan cheese, pan roasted, topped with crab meat and asparagus, served with whipped truffle Yukon potato, finished with hollandaise and truffleyaki sauce

**Fresh Catch Chinese Style** \$38 (nf/df/gf) Fresh catch stuffed with shrimp hash, steamed to perfection, finished with Shiitake mushroom salad, cilantro, scallions, garlic chili, ginger, sesame oil and soy sauce, served with jasmine rice and broccolini

**Seafood Orzo Risotto** \$40 (nf) Poached sea scallop, shrimp, abalone, clams, fresh catch, tossed in garlic caper cream with seasonal vegetables and orzo pasta

## **From the Land (Mauka)**

**Prime Grade NY Steak Au Poivre or Kalbi Style** \$45 (nf/gf) House aged prime grade New York steak, flame grilled, your choice of kalbi style *or* au poivre, served with whipped truffle potato and sautéed local vegetables

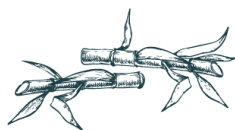
**Filet Mignon Au Poivre** \$41 (nf/gf) Flame grilled beef tenderloin, finished with green peppercorn demi-glace, blue cheese, rissole potato, and arugula

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**Harris Ranch CAB Tomahawk** \$95 (gf/df/nf) 34-ounce bone in rib eye steak, char grilled to your specification, finished with mushroom demi and hollandaise, served with rissole potato and green beans (perfect for two)

**Kurabuta Prime Rib of Pork** \$38 (nf/gf) Brined bone in pork loin, flame grilled, with hon shimeji mushroom demi – glaze, roasted garlic mashed potato and sautéed seasonal vegetables

**Plantation Pasta Carbonara** \$38 (nf) Char grilled chicken breast, linguine pasta, applewood smoked bacon, hon shimeji mushrooms, spinach, grape tomato, white wine, garlic shallots, tossed in herbed bechamel sauce, eggs, served with garlic bread

**Champagne Chicken** \$35 (nf/gf) Brined chicken breast and leg quarter, poached in champagne, finished with mushroom demi, settle on Yukon gold roasted garlic whipped potato and sautéed seasonal vegetables

**Drunken Duck** \$37 (nf/gf/df) Duck leg and breast cooked in lemongrass, coriander, star anise, ginger, garlic, gluten free soy, sherry wine and sake, finished with hoisin shitake mushroom demi, served with broccolini, and garlic mashed potato

**Sake Short ribs** \$39 (nf/gf) Tender beef short ribs braised in sweet soy and sake, sliced, finished with unagi demi-glaze, alongside truffle whipped potatoes and sautéed seasonal vegetables

**Kurabuta Pork Osso Bucco Island Style** \$38 (nf/gf) Pork shank braised in sake, soy, ginger, garlic, carrots, and onions, finished with pineapple demi sauce, served with roasted garlic mashed potato and green beans

**Lamb Shank** \$39 (nf/gf) lamb shank braised in coconut milk, egg plant, carrots, onions, alongside whipped truffle potato, seasonal sautéed vegetables

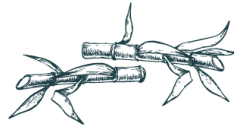
**Surf and Turf** – mkt price (nf/gf) ask your server for the evening surf and turf

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**Prime Rib Night every Friday, come and get some while it last!**

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