

# THE PLANTATION HOUSE

*By Gaylords*

## Plantation Style Cuisine Lunch Menu

11:00am – 2:15pm

### Starters

**Spinach and Artichoke Dip** \$14 (nf)

Spinach, artichoke hearts, Maui onion, garlic, cream cheese, mozzarella, and parmesan cheeses served with focaccia bread

**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, Aloha Spice Kiawe smoked sea salt, won ton chips, mesclun greens, avocado, pickled ginger juice, wasabi mayo, unagi sauce, tobiko caviar, and furukaki

**Quick Fried Brie** \$16

Creamy Triple cream, drizzled with honey, truffle oil served with macadamia nuts, red grapes, and baguettes

**Vegetarian Spring Rolls** \$15 (nf/df)

Fried vegetable spring rolls, bean sprouts, green beans, cabbage, and carrots, served with a pineapple sweet and sour sauce

**Hamachi Sashimi** \$17 (gf/ng/df)

Sliced Japan Hamachi, rich in omega oil, served with jalapeno, wasabi tobiko, and soy sauce infused with pineapple juice OR add crab dynamite for \$2 more

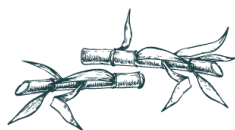
**Beef Tenderloin Carpaccio** \$17 (nf/gf)

Peppercorn crusted beef tenderloin, seared rare, thinly sliced, served with Hawaiian salt, olive oil, roasted garlic aioli, red onions, capers, and lemon arugula

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

Up to 2 separate checks per table

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## Soup of the Day

Ask your server for our delicious plantation style creations \$8 bowl / \$5 cup

Classic French Onion Soup served daily! (nf) \$8 bowl

## Salad Ala Carte

### **Panzanella Style Beet Salad** \$15 (nf)

Local beets, local greens, goat cheese, red onion, grape tomato, naan bread, and lemon balsamic vinaigrette

### **Kilohana Cobb Salad** \$17 (nf)

Apple wood smoked bacon, char grilled chicken breast, blue cheese, avocado, boiled eggs, red onions, grape tomato, romaine lettuce and Ranch dressing

### **Caesar Salad** \$13 (nf)

Crisp romaine lettuce, parmesan cheese, anchovy, crispy parmesan, focaccia croutons tossed in a creamy Caesar dressing

### **Ahi Sashimi Salad** mkt price (nf/df)

Fresh sashimi grade ahi, thinly sliced, tossed in sesame hoisin vinaigrette, carrots, kale, Kilauea greens, red and green cabbage

### **Caprese Salad** \$14 (nf)

Burrata cheese, vine ripened tomato, Local Farmer greens, Aloha Spice Alae Hawaiian Salt, crostini, balsamic reduction, basil, and extra virgin olive oil

### **Local Field Green Salad** \$14

Local Farmers mix greens, garlic, roasted portobello mushroom, grape tomato, goat cheese, cucumber, lemon balsamic vinaigrette, and toasted pine nuts (gf)

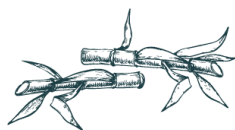
**Add: Chicken \$7 / grilled or miso fish \$10 / avocado \$ 3 / kalua pork \$ 6 / furukaki fries \$7 / anchovy \$2**

**Choice of Dressings: ranch, lemon balsamic, tangy papaya seed, miso mustard vinaigrette, sesame hoisin vinaigrette, Caesar dressing**

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## Sandwiches

### Served with French Fries or Garden Salad

#### **Teriyaki Bison Burger** \$18 (nf/gf with gf bun)

Flame grilled Bison on brioche bun, smoked gouda, roasted garlic mayo, arugula, vine ripened tomato, grilled pineapple, and red onion

#### **Kilohana Cheeseburger** \$17 (nf/gf with gf bun)

Flame grilled beef patty, caramelized onion, brioche bun, butter lettuce, red onion, and vine ripened tomato, your choice of cheese

#### **Pulled Pork Sandwich** \$16 (nf/df/gf with gf bun)

Slow roasted pork, passion fruit barbeque sauce, grilled onions, garden slaw, on brioche bun.

#### **Misoyaki Fish Sandwich** \$18 (nf/df/gf with gf bun)

Fresh Catch of the day in miso and sake, oven roasted, wasabi mayo, butter lettuce, red onion, vine ripened tomato on Brioche and pickled ginger

#### **Pork Belly Reuben** \$17 (nf)

Pork belly confit, sauerkraut, caraway seeds, caramelized onion, and Plantation House thousand isle dressing

#### **Portobello Mushroom Burger** \$16 (nf/gf with gluten free bun)

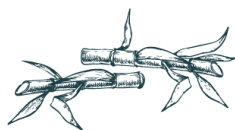
Oven roasted garlic and portobello mushroom, topped with triple cream brie, caramelized onion, and white truffle oil, served with L.T.O. on toasted brioche bun

#### **Grilled Vegetable** \$16 (nf/gf with gf bun \$3.00)

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Flame grilled zucchini, onions, eggplant, red and yellow bell peppers, Havarti cheese, balsamic reduction, extra virgin olive oil, on ciabatta bread, served with sweet potato fries

## **Kalbi Style Chicken \$17**

Flame grilled chicken breast, finished with kalbi and miso ranch sauce, served with butter lettuce, red onion, and vine ripened tomato

## **Braised Short Rib Dip \$18**

Slow sake braised beef boneless short rib, Havarti cheese, creamed horseradish, tucked in ciabatta bun, served with au jus

**Add: sweet potato fries \$3 / bacon \$3 / grilled pineapple \$2 / avocado \$3 / gluten-free bun \$3**

**Add cheeses: gouda, swiss, blue cheese, Havarti, or cheddar \$1**

## **Vegetarian Pasta \$16 (nf)**

Burrata cheese, daily pasta, zucchini, arugula, grape tomato, garlic butter, lemon juice, parmesan cheese, served with garlic bread

**Add: chicken breast \$7 / Fresh Catch \$10 / shrimp \$9**

## **Vegan \$16**

### **Vegetarian and Vegan Dish (nf/gf/df)**

Kaffir lime leaves, eggplant, Alii mushroom, green beans, baby bok choy, red and green bell peppers, simmered in coconut Olena sauce settled on steamed jasmine rice

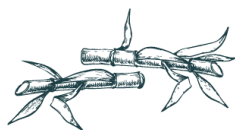
## **Entree's**

**Fresh Catch (ask your server for daily catch) (nf/gf) \$20**

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Fresh Island catch, pan roasted, Cole slaw, unagi and coconut lemongrass butter sauce over jasmine rice

**Misoyaki Fresh Catch** (ask your server for daily catch) (nf/gf) \$20.

Fresh Catch, miso sake marinated, oven broiled, pickled ginger, lemongrass butter sauce, tomato, scallion relish over jasmine rice

**Meatloaf** \$17

Kilohana Meatloaf, hon shimeji mushroom gravy, jasmine rice and sauteed baby bok choy

**Fish and Chips** \$18 (nf)

Fresh island catch dipped in a saffron beer batter, fried to a crisp, served with tartar sauce, and fries

**Fish Tacos** \$17 (nf/ gf with corn tortilla)

Fresh catch pan roasted, corn or flour tortillas, roasted tomato salsa, and chipotle crème fraiche, served with fries

**Chinese Style Pork Belly Confit** \$18 (nf/gf/df)

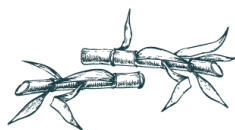
Braised pork belly in sake, soy sauce, star anise, ginger, and lemongrass, finished with hoisin glaze, settled on arugula, steamed jasmine rice topped with furukaki alongside sautéed seasonal vegetables

## Desserts

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## **Banana Foster Mocha Cheesecake \$11**

Creamy banana, Koloa rum sauce mocha cheesecake

## **Tiramisu \$12**

Lady Fingers, mascarpone cheese, cacao powder  
Koloa Rum, espresso

## **Banana Cream Pie \$12**

Toasted coconut crust, banana cream, whip cream, caramel  
pineapple

## **Bread Pudding \$11**

Taro and Hawaiian sweet bread with cream anglaise and seasonal berries

## **Chocolate Lava Cake \$12**

Warm cake, vanilla ice cream

## **Crème Brulee \$11**

Vanilla flavored, ginger snap cookie

## **Plantation Pie \$12**

Graham crust, vanilla ice cream,  
macadamia nut brittle, caramel,

## **After Dinner Drinks**

### **Dessert Wines:**

Blandy's "Malmsey" 5 yr Madeira \$15

Dolce, 2007 1oz \$12 / 3oz \$35  
\$10

Pacific Rim "vin de glaciere" \$11

Ch. Graves Sauternes \$17

Moscato D'Asti ½ bottle \$20

### **Ports 3oz**

Fonseca Bin 27 \$9

Croft Tawny \$9

Fonseca 10yr Tawny \$11

Ferreira 20yr Tawny \$20

### **Cognac:**

Courvoisier VSOP \$9

Larressingle VSOP (Armagnac)

Remy Martin VSOP \$16

Remy Martin "1738" \$26

Remy Martin XO \$41

### **Sherry 3oz**

Lustau Olorosso Sec (dry) \$9

Lustau "East India Solera" \$10

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