



Thursday's Specials

June 20, 2024

CHEF'S BRAISED TURKEY

Braised Turkey, cooked until tender in a Dutch Pan, hand pulled and served with Portuguese Sausage stuffing, Turkey Gravy, cranberry sauce and two sides.

18.95

CHEF'S BEEF CURRY

Braised Beef, Carrots, Celery, Onions, Potatoes in our Curry Sauce; served with Steamed Rice & Potato-Macaroni salad.

18.95

SEARED BLACKENED AHI

Fresh Island Ahi coated with Cajun Spices pan-seared to medium-rare, garnished with Micro Greens; and served over steamed Furikake Rice & Grilled Zucchini.

21.95

NEW YORK STEAK & PANKO SHRIMP

8 Ounce New York Steak with a Mushroom Demi Sauce & (3) Panko Shrimp. Served with Mashed Potatoes & Brussel Sprouts.

23.95

SHOYU CHICKEN

A Local Classic! Chicken Thighs braised in our Shoyu Ginger braising liquid until Fork Tender. Served over Steamed Rice (Extra Sauce on Rice upon request) & Potato-Macaroni Salad.

17.95

CHICKEN BREAST ALFREDO PLATE

Charbroiled Chicken Breast with Chef's Alfredo Sauce Mushrooms & Tomatoes served with Mashed Potatoes & Grilled Asparagus.

19.95

SHRIMP SCAMPI LINGUINI

10 Pieces of Shrimp Scampi over a bed of Butter-Garlic-Caper Herb Linguini. Served with Garlic Bread.

19.95

PATTY MELT SMASH BURGER

(2) Four Ounce fresh ground all beef Smashed Hamburger Patties with Bacon, Chef's refreshing House Spread, Cheddar Cheese, Caramelized Onions, Tomatoes all between a Buttered-Grilled Sourdough Bread. Served with Hand Cut French Fries.

19.95

Side Options

Steamed White, Brown or Hapa rice; sautéed Buttered Corn, Broccoli, Carrots, Tossed Green or Potato-Macaroni salad; unless otherwise specified.