

SUNDAY, MARCH 31ST | 10:30AM - 2:30PM

CHAMPAGNE COCKTAILS

Champagne or Da Classic Mimosa 7|9

Jackie's Royale | 12

St Germaine Elderflower & Chambord, Rose Sugar Rimmed

Lilikoi Swipe | 11

Local Lilikoi Pineapple Moonshine, Garnished with Fresh Rosemary & Lime

Sparkling Dragon | 13

Champagne with Dragon Fruit Sorbet

STARTERS

Mac Nut Ahi Tartare | 18

On Homemade Wonton Chips, Creamy Wasabi Drizzle

Crispy Pork Ribs (3) * | 12

Spicy Asian BBQ Sauce

Bowl Edamame | 8

Sesame Oil, Furikaki, Sweet Chili

FARM FRESH

Angie's Salad | 18

Local Mixed Greens, Blue Cheese, Strawberries, Papaya, Candied Walnuts, Dried Cranberries, Raspberry Balsamic Vinaigrette

Cobb Salad | 18

Mixed Greens, Tomatoes, Avocado, Blue Cheese, Eggs, Papaya, Bacon, Sesame Soy Dressing

Add: Chicken* | 7 Kaui Prawns or Fish* | 11

EGGS & THINGS

Fried Chicken with French Toast | 22

Punalu'u Sweet Bread, Kale and Walnut Slaw

The Brunch Omelet | 19

3 Eggs, Diced Canadian Bacon, Spinach, Avocado & Blended Cheeses, Smashed Red Potatoes

Traditional Eggs Benedict | 19

Toasted English Muffin, Canadian Bacon, Spinach, Hollandaise Sauce & Smashed Red Potatoes

Lobster Eggs Benedict* | 27

Toasted English Muffin, Spinach, Hollandaise Sauce, Smashed Red Potatoes

EVERY DAY FAVORITES

10oz Prime Rib* | 39

Creamy Horse Radish, Au Jus, Roasted Potatoes, Sauteed Vegetables

Fresh Catch Sandwich* |24

Locally Caught Grilled Catch, Wasabi Mayo

Black Pepper Crusted Ahi* |27

Pesto Pasta Linguine, Fresh Spinach, Cherry Tomatoes topped with Gremolata

Wild Mushroom Bowl |21

Mushrooms, Crispy Oshiro Tofu, Garlic & Ginger, Yaki-Soba Noodles, Fresh Vegetables, Kabayaki Sauce

Add: Chicken* | 7 Kaui Prawns or Fish* | 11

The Steakhouse Burger* | 22

 $\frac{1}{2}$ lb Angus Burger, Tillamook Cheddar Cheese, Sautéed Mushrooms, Crispy Onions, Black Pepper Aioli, Greens, Tomato