



kuakini
terrace

Appetizers

Maui Onion Soup Gratinee

Served with French bread croutons, Swiss and Jack cheeses - browned to golden perfection.

3.95

Pan Fried Brie Cheese

Lightly breaded and served with fresh fruit salsa and French bread.

5.95

Kuakini Fettucine

Served with smoked Nova Scotia salmon, parmesan cheese and cream seasoned to perfection.

4.95

Waimea Spinach and Clam Chowder

Rich and buttery, with minced bacon, a hint of garlic and a dash of pernod. Hawaii's answer to New England.

3.95

Jumbo Pacific Shrimp Cocktail

Served with traditional cocktail sauce and lemon or a spicy miso ginger dip.

6.95

Chilled Mauna Loa Papaya Bisque

Creamy essence of Puna papaya whipped with cream and served in a most delightful fashion.

3.95

Ahi Sashimi

Served on a bed of shredded daikon with fresh ginger, soy sauce and hot wasabi mustard.

(When available)

Market Price

Specialty Sandwiches

All sandwiches are served with your choice of Maui style potato chips, french fried potatoes or potato salad.

Grilled Teriyaki Breast of Chicken

Served with Mung beansprouts, sliced tomatoes and our own smoky flavored sesame soy sauce.

6.95

Fresh Moana I'A (ocean fish)

The fisherman's catch of the day on toasted sourdough bread with fresh local spinach, a hint of cilantro and our chef's special mustard - mayonnaise sauce.

8.25

Lobster Melt

Tender chunks of lobster piled high on toasted sourdough bread with a julienne of vegetables, enoki mushrooms, Wisconsin cheddar or Swiss cheese

13.95

Crabhouse Club

Dungeness crabmeat, crisp broiled bacon and thinly sliced turkey breast with lettuce and tomato on your choice of toasted bread.

7.95

Vegetarian Triple Decker

Served on toasted stone ground whole wheat with avocado, sprouts, shredded carrots, tomatoes, Waimea lettuce, mayonnaise and your choice of Wisconsin cheddar or Swiss cheese.

5.95

Keauhou Hamburger

6 oz. beef patty grilled to order and garnished with lettuce, tomato and pickle.

5.25

... with your choice of crisp broiled bacon, Wisconsin cheddar, Swiss or American cheese.
.75 additional

Nightly Buffets

We feature a Chinese Buffet, Monday through Thursday and a Seafood Buffet on Friday, Saturday and Sunday; each offering a wide selection of entrees, salads and desserts.

Chinese - 12.95 Seafood - 19.95

Entrees

All entrees are served with Kamuela tossed green salad and a choice of steamed rice or pan-roasted potatoes.

Fresh Hawaiian Fish

Selected daily by our Chef. Sauteed, broiled, poached or baked with your choice of citrus buerre blanc or pineapple papaya salsa.

Market Price

Teriyaki Kajiki

Fresh Marlin prepared as you like it with a tantalizing Oriental ginger sauce and garnished with green onions and lychee.

13.95

Spicy Cajun Style Prawns

Jumbo Pacific shrimp sauteed and simmered in beer, then blended to perfection with a cayenne red pepper sauce.

17.95

Keahole Gourmet Abalone

A special treat from Kona's waters; sauteed in sweet butter with lemon, garlic and toasted almonds.

23.50

Peppered Pork Loin Medallions

Served with a Madeira glaze and garnished with island fruits.

13.95

Island Style Short Ribs of Beef

Marinated in a sesame garlic soy sauce and grilled to perfection.

12.95

Choice New York Steak

A 10 oz. center cut perfectly aged and marbled; served with herbed butter or green peppercorn sauce.

16.95

Choice Prime Rib of Beef

Served with creamed horseradish, Yorkshire pudding and Au Jus. English cut or King's cut (with bone) on request. Regular 15.95 King's 18.95

Desserts

Pu'u O'o Volcano Pie

Rich and creamy chocolate with Kona coffee sabayon ribboned with raspberry lava sauce.

3.25

Frozen Lilikoi Ice Box Pie

Served on a graham cracker crust - cool and refreshing as the Kona tradewinds.

2.95

Big Island

Fresh Strawberries with Lilikoi Sauce

An unusual and delightful combination.

2.95

Macadamia Nut Pie

Famous the world over.

2.95

Mango Creme Brulee

Vanilla custard topped with a golden mango cinnamon crumb crust.

2.95

Frozen Yogurt Coconut Pie

From a special island recipe.

2.95

Assorted Island-made Ice Creams

This is as fresh as it gets - no preservatives.

2.50

Beverages

Hot Chocolate 1.00
Regular or Skim Milk 1.25
Old Fashioned Milkshakes 3.00

Kona Coffee 1.25
Kona DeCaf Coffee 1.25
Peppermint Tea 1.25
Constant Comment Tea 1.25
Earl Grey Tea 1.25

Iced Tea 1.25
Kuakini Iced Tea 2.75
Fresh Fruit Smoothy 3.50

Please inquire about Keiki selections for children in your party.

4.17% Hawaii sales tax will be added.

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National Restaurant
Association
Menu Collection

