

2023

The Plantation House Restaurant, Menu, Date unknown

Follow this and additional works at: https://scholarsarchive.jwu.edu/whitman_menu_donations

Repository Citation

"The Plantation House Restaurant, Menu, Date unknown" (2023). *Diane Whitman donations*. 39.
https://scholarsarchive.jwu.edu/whitman_menu_donations/39

This International Cuisine Menu is brought to you for free and open access by the The Donor Menu Collections at ScholarsArchive@JWU. It has been accepted for inclusion in Diane Whitman donations by an authorized administrator of ScholarsArchive@JWU. For more information, please contact mmatook@jwu.edu.

The Plantation House Restaurant

Maui's most beautiful restaurant introduces **Kama'aina Cuisine**. Kama'aina is the Hawaiian word that usually refers to one who was born here in the Islands. Kama'aina also means familiar and comfortable. And that's what we call our food - kama'aina cuisine - because we want you to feel like an old friend here at The Plantation House Restaurant. Welcome!

Located in The Plantation Course Clubhouse overlooking Kapalua,
The Plantation House Restaurant is open daily.

• The Best Sunset View in West Maui •

Breakfast and Lunch is served from 8:00 a.m. to 3:00 p.m.
Dinner hours from 5:30 p.m. to closing

For parties of 8 or more, a 15% gratuity will be added.

The Plantation House Restaurant

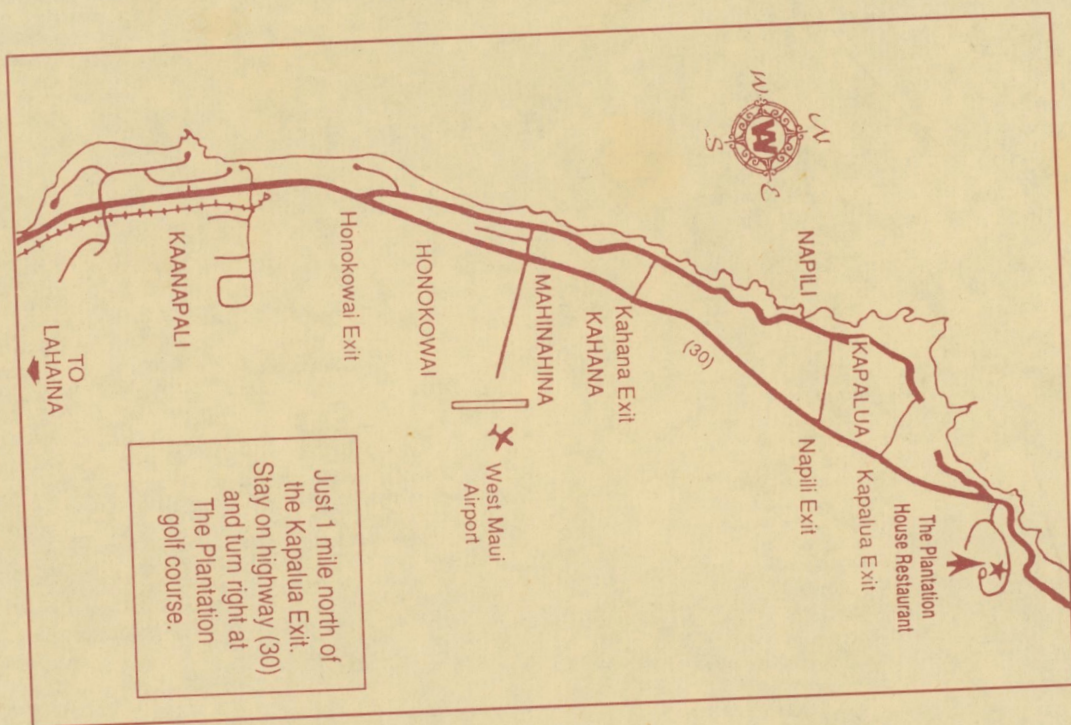
2000 Plantation Club Drive
Kapalua, Maui, Hawaii 96761

For reservations, please call

(808) 669-6299 • FAX 669-1222

Banquets and Special Events available

The Plantation House Restaurant



2000 Plantation Club Drive
Kapalua, Maui, Hawaii 96761
669-6299

The Plantation House Restaurant



Aloha Awakea Good Day

Served 8:00 a.m. - 3:00 p.m., seven days a week

STARTERS

Fresh Papaya	2.95
<i>a half served with a wedge of lime</i>	
Fresh Pineapple	2.95
<i>served with a light cinnamon-sour cream sauce</i>	
Our Baker's Muffin of the Day	2.95
Toasted Bagel and Cream Cheese	2.95
<i>topped with smoked salmon, capers and Maui onion</i>	
Sashimi Hawaiian Style	Daily Quote
<i>fresh ahi served in the traditional style on a bed of shredded cabbage with pickled ginger and wasabi</i>	
Sashimi Hot and Spicy	Daily Quote
<i>coated with our own spice blend and quickly seared</i>	
Crab Cakes	7.95
<i>fried and served with a green peppercorn mayonnaise</i>	
Onion Rings	4.25

OUR EGG-CEPTIONAL SPECIALTIES

Eggs Benedict	6.95
<i>two poached eggs perched on a Thomas English Muffin with Canadian bacon and hollandaise</i>	
Eggs Blackstone	6.95
<i>traditional eggs benedict with a twist - a country sausage patty instead of Canadian bacon - a local favorite</i>	
Smoked Salmon Benedict	7.95
<i>a Thomas English Muffin with smoked salmon, two poached eggs and hollandaise, sprinkled with capers</i>	

OUR EGG-CEPTIONAL DISHES

<i>all served with toast and your choice of sticky rice or Plantation House breakfast potatoes, all omelettes made with three farm fresh eggs or Eggbeaters</i>	
Plantation House Omelette	6.25
<i>filled with fresh, wok-fried local vegetables and topped with sour cream</i>	
Smoked Ham and Cheddar Cheese Omelette	6.95
Portuguese Omelette	6.95
Rancher's Breakfast	6.95
<i>three eggs and toast, two scoops rice or Plantation House breakfast potatoes, grilled ham, bacon or Portuguese sausage</i>	
Steak and Eggs	9.95
<i>an 8oz New York strip and two eggs</i>	

...MORE

Plantation House Potato Pancakes	5.75
<i>made from freshly grated potatoes and Maui onions, served three to an order with apple sauce and sour cream</i>	
French Toast Island Style	5.25
<i>famous Molokai sweetbread in cinnamon and vanilla batter</i>	
Saimin	5.45
<i>savory homemade broth brimming with noodles, shrimp char sui pork, egg, green onions and broccoli - a true local favorite</i>	
Assorted Cereals	2.25
<i>with sliced fruit</i>	

BEVERAGES

Soft Drinks	1.50
Fresh Ground Kona-Blend Coffee	1.50
Fresh Ground Kona-Blend Decaf	1.50
Tea	1.25
Iced Tea	1.25
Milk	1.75
Chocolate Milk	1.75
Hot Cocoa	1.75
Cappucino	3.50
Espresso	2.50

SALADS AND SOUP

Cobb Salad	7.25
<i>a traditional favorite - with chicken, bleu cheese, bacon, avocado, egg, and tomato with a choice of homemade dressings</i>	
Blackened Chicken Caesar	7.25
<i>a mix of local greens tossed with our Caesar dressing, garnished with tomato and avocado and topped with spicy slices of blackened chicken breast</i>	
Shrimp Salad	7.25
<i>bay shrimp, served on a bed of fresh local greens with cucumber, tomato, and sliced hard boiled egg, your choice of dressing</i>	
Plantation House Seafood Chowder	
Cup	2.95
Bowl	3.95

SANDWICHES

<i>served with your choice of French fries, rice, or pasta salad. All sandwiches, unless otherwise noted, served on your choice of sliced sourdough, wheat or rye</i>	
Plantation House Burgers	
<i>all burgers served on a sesame roll with lettuce, tomato, Maui onion and a kosher pickle spear</i>	
A fresh 1/2 pounder	5.95
with cheese	6.95
with bacon and cheese	7.25
Garden Burger	6.50
Chicken Breast	6.95
<i>a grilled or blackened breast served on a fresh bakery roll with Swiss cheese and bacon</i>	
Deli Corned Beef	6.95
<i>the real thing, served on rye with Swiss cheese and a kosher pickle spear</i>	
Turkey and Swiss	6.25
<i>sliced turkey breast, Swiss cheese, and avocado</i>	
The Plantation House Club	7.25
<i>baked ham, turkey, bacon, lettuce, tomato, and green peppercorn mayonnaise</i>	

ON THE SIDE

French Fries	1.50
Sticky Rice	1.25
Pasta Salad	1.50

FROM FARM, RANCH, AND SEA

<i>all selections (except wok-fried vegetables) accompanied by your choice of soup, sliced tomatoes, and pasta salad, French fries or sticky rice</i>	
Wok-Fried Vegetables	6.25
<i>fresh local vegetables, seasoned, tossed in the wok, and served on rice or noodles</i>	
with chicken	6.95
with New York beef tips	7.25
A Good Old Steak	9.95
<i>an 8oz New York strip, grilled</i>	
Grilled Chicken Breast	7.50
<i>grilled breast served with spicy Island salsa</i>	
Fresh Catch	Daily Quote
<i>our local fish, grilled or blackened</i>	

JUICES

Fresh Squeezed Orange	2.75
Pineapple	1.75
Guava	1.75
Grapefruit	1.75
Tomato	1.75

Aloha Ahiahi Dinner

Served from 5:30 p.m. to closing

APPETIZERS

Hawaiian Style Sashimi	Daily Quote
<i>Sliced Ahi tuna on a bed of cabbage, pickled ginger rose, and hot wasabi.</i>	
Hot and Spicy Sashimi	Daily Quote
<i>Fresh Ahi tuna rolled in a special Chef's blend of Asian spices, flash seared, & served with pickled ginger rose, daikon, and hot wasabi.</i>	
Plantation House Crab Cakes	6.00
<i>Pan fried and served on roasted pepper-aioli and peppercorn mayonnaise.</i>	
Fried Calamari	7.00
<i>Dusted in seasoned flour, fried and served with marinara-diablo or homemade tartar sauce.</i>	
Pacific Island Prawns	8.00
<i>Chili crusted, quick sauteed shrimp in lemon wasabi beurre blanc, with Tabiko caviar and blanched lemon zest.</i>	
Our Famous Honey-Guava Scallops	8.00
<i>Atlantic sea scallops wrapped in guava-smoked bacon and broiled in a lehua honey-guava glaze.</i>	

SALADS

Plantation Salad	4.00
<i>Mixed baby Kula lettuces (lola rosa, red oak, red and green romaines, frisee) with Maui onion strings in passion fruit vinaigrette dressing.</i>	
Kula Spinach Salad	6.00
<i>Baby Kula spinach tossed with a warm bacon-pineapple vinaigrette and gorgonzola cheese. Topped with Maui onion strings.</i>	
Goat Cheese Salad	6.00
<i>Warm Mediterranean herb encrusted goat cheese, served on mixed Kula field greens with Maui onion, sliced Kula tomatoes, and roasted eggplant and tossed with passion fruit vinaigrette.</i>	
Plantation Caesar	7.00
<i>Crisp Olinda romaine lettuce with herbed-garlic croutons and our own spicy Caesar dressing.</i>	
<i>with Gorgonzola cheese</i>	
<i>with Shrimp</i>	
Hawaiian-Mediterranean Salad	7.00
<i>Fresh baby mozzarella, Kula tomatoes, Maui basil and calamata olives with a splash of baby Kula greens. Served with extra virgin olive oil and balsamic vinegar</i>	
Pacific Lamb Salad	8.00
<i>Seared loin of spring lamb with mixed Kula field greens. Ulupalakua strawberry vinaigrette, Feta cheese and Maui onion strings.</i>	

PASTA

Linguini-Plantation Style	16.00
<i>Tossed with fresh Maui basil, garlic and olive oil.</i>	
Topped with Parmesan cheese.	20.00
with Shrimp	21.00
with Scallops	

FRESH ISLAND FISH AND SEAFOOD

We prepare the harvest of our island waters in a variety of styles. Ask for the daily quote. If you would like a different preparation, just ask, and if we have the ingredients we'll be happy to make it for you.

Hawaii-Mediterranean Style

Charbroiled or blackened on baby Kula greens with a warm Kona crab vinaigrette

Maui Style

Sauteed with butter braised Maui onion, crimini mushrooms and summer vegetables in a lemon beurre blanc.

Island Style

Sweetly sauteed in mirin and macadamia nuts with spicy tropical fruit salsa.

Asian-Pacific Style

Charbroiled with shitake mushrooms, ginger, green onion, sake and oyster sauce.

Sesame-Shichimi-Crusted

Rollled in shichimi spices, seared, sake glazed on somen kaiware sprout salad in a black bean sauce, tropical fruit.

Hawaiian-Mediterranean Ahi Steak	Daily Quote
<i>Rare Ahi steak seared with Kula herb crusting, seasonal vegetables in pinot noir sauce.</i>	
Prawns Nunui	21.00
<i>Jumbo prawns, wok-fried with fresh local tomatoes, Maui onions, fresh cilantro, serrano peppers, and Moloka'i lime.</i>	

GRILLE SPECIALITIES

Chicken Mediterranean	18.00
<i>Boneless breast of chicken stuffed with Feta cheese and fresh herbs on roasted tomato caulis.</i>	
Duck Under the Influence	21.00
<i>Boneless Muscovy duck breast, pan seared medium rare with a cabernet-citrus reduction.</i>	
Double-Cut Lamb Chops	21.00
<i>Broiled with wild rosemary-shallot bordelaise.</i>	
New York Strip Steak	22.00
<i>Pepper crusted and finished tableside with a green peppercorn sauce.</i>	
<i>Mediterranean Style, stuffed with Gorgonzola cheese,</i>	
Filet Mignon	23.00
<i>Tenderloin of beef with Kula bearnaise and mushroom sauce.</i>	