RAINBOW LANAI
### S O U P S & A P P E T I Z E R S

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>PORTUGUESE BEAN SOUP Hawaii's Own</td>
<td>3.25</td>
</tr>
<tr>
<td>CREAM OF LEEK &amp; WATERCRESS Served Chilled</td>
<td>2.75</td>
</tr>
<tr>
<td>SOUP OF THE DAY</td>
<td>2.50</td>
</tr>
<tr>
<td>SHRIMP COCKTAIL</td>
<td>6.95</td>
</tr>
<tr>
<td>FRESH FRUIT SALAD</td>
<td>3.25</td>
</tr>
<tr>
<td>MISO SOUP with Enoki Mushroom, Tofu and Green Onion</td>
<td>3.00</td>
</tr>
</tbody>
</table>

### S A L A D S & C O L D P L A T E S

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<tbody>
<tr>
<td>SALAD OF AVOCADO, SHIITAKE MUSHROOMS, AND RADICCHIO</td>
<td>3.50</td>
</tr>
<tr>
<td>PACIFIC CRAB COBB SALAD Crabmeat, Tomatoes, Avocado, Bacon, Green Onion, Eggs, and Blue Cheese</td>
<td></td>
</tr>
<tr>
<td>Lemon Dressing</td>
<td>7.75</td>
</tr>
<tr>
<td>CHICKEN &amp; MACADAMIA NUT SALAD Julienne of Smoked Chicken, Plum Tomatoes, Scallions, Mannoa Lettuce Macadamia Nut Dressing</td>
<td>8.00</td>
</tr>
<tr>
<td>TROPICAL FRUIT SALAD IN A PINEAPPLE With Lemon Ice and Spice Bread</td>
<td>6.75</td>
</tr>
<tr>
<td>ISLAND SEAFOOD SALAD Shrimp, Scallops, Poached Filet of Fish and Crabmeat on Crisp Greens</td>
<td></td>
</tr>
<tr>
<td>Dill Dressing</td>
<td>8.50</td>
</tr>
<tr>
<td>BIG ISLAND BEEF STEAK SALAD Grilled Sliced Sirloin on Romaine Lettuce with Cucumbers, Maui Onions, Tomatoes Basil Dressing</td>
<td>9.00</td>
</tr>
</tbody>
</table>

### F I T N E S S F I R S T

Hilton has set the pace with its "Fitness First" menu. We are committed to offering the following daily: fresh fruits and vegetables; decaffeinated beverages; whole grain breads; margarine; low cholesterol salad dressing; and more

<table>
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<tr>
<th>Description</th>
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<tbody>
<tr>
<td>BREAST OF CHICKEN PICCATA Boneless Breast of Chicken with Capers and Sauteed in Lemon Butter</td>
<td>8.00</td>
</tr>
<tr>
<td>BROILED TUNA Served with Fresh Vegetables (Approx. 400 calories)</td>
<td>9.75</td>
</tr>
</tbody>
</table>

### P A S T A

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>SPINACH FETTUCCINE Julienne of Chicken, Mushrooms, Tomatoes and Prosciutto In a Light Cream Sauce</td>
<td>8.00</td>
</tr>
<tr>
<td>YAKI SOBA Japanese Noodles with Bay Shrimp, Garlic, Soy Sauce and Shiitake Mushrooms</td>
<td>7.75</td>
</tr>
<tr>
<td>LINGUINI with Wild Mushrooms, Pancetta Ham, Sun-Dried Tomatoes, Pinenuts</td>
<td>7.50</td>
</tr>
</tbody>
</table>
### Sandwich Specialties

<table>
<thead>
<tr>
<th>Name</th>
<th>Description</th>
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</tr>
</thead>
<tbody>
<tr>
<td><strong>Reuben on Rye</strong></td>
<td>With Sauerkraut and Homemade Potato Chips</td>
<td>6.95</td>
</tr>
<tr>
<td><strong>Club Sandwich</strong></td>
<td>Breast of Turkey, Jack Cheese, Bacon, Tomato, Avocado, and Alfalfa Sprouts</td>
<td>7.30</td>
</tr>
<tr>
<td><strong>Focaccetta</strong></td>
<td>Ripe Olives, Basil, Olive Puree, Smoked Mozzarella on Pizza Bread</td>
<td>6.50</td>
</tr>
<tr>
<td><strong>Pita Pocket</strong></td>
<td>Breast of Turkey, Spinach and Egg Yogurt Dressing</td>
<td>6.50</td>
</tr>
<tr>
<td><strong>Hawaiian Farmer</strong></td>
<td>On Local Sweet Bread Ask your service person; they’ll tell you!</td>
<td>6.75</td>
</tr>
<tr>
<td><strong>Sirloin Steak</strong></td>
<td>On a Crisp Baguette With Sauteed Peppers and Onions Homemade Potato Chips</td>
<td>9.95</td>
</tr>
<tr>
<td><strong>Soup and Sandwich</strong></td>
<td>Cup of Soup and Our Special Sandwich</td>
<td>7.50</td>
</tr>
<tr>
<td><strong>Lox and Bagel</strong></td>
<td>Smoked Salmon, Capers, Onions, Eggs, and Cream Cheese</td>
<td>9.95</td>
</tr>
<tr>
<td><strong>Croissant Sandwiches</strong></td>
<td>Served with Pasta Salad Black Forest Ham, Jarlsberg Cheese, and Sliced Roast Beef</td>
<td>7.25</td>
</tr>
<tr>
<td><strong>Cheeseburger</strong></td>
<td>Choice of American, Bleu, Cheddar, Jarlsberg or Jalapeno Jack Cheese</td>
<td>5.95</td>
</tr>
<tr>
<td><strong>Egg Teriyaki</strong></td>
<td>With Sautéed Mushrooms</td>
<td>6.00</td>
</tr>
<tr>
<td><strong>Egg Benedict</strong></td>
<td>Canadian Bacon, Hollandaise Sauce Grilled Tomato with Basil</td>
<td>7.75</td>
</tr>
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</table>

### Hamburgers

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<thead>
<tr>
<th>Name</th>
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<tbody>
<tr>
<td><strong>Terrace Burger</strong></td>
<td>With Sliced Tomatoes, Onions, and Alfalfa Sprouts</td>
<td>5.75</td>
</tr>
<tr>
<td><strong>California Burger</strong></td>
<td>Ham, Cheddar Cheese, and Sliced Avocado</td>
<td>6.75</td>
</tr>
</tbody>
</table>

### Eggs

<table>
<thead>
<tr>
<th>Name</th>
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<tbody>
<tr>
<td><strong>Three Egg Omelettes</strong></td>
<td>Fresh Mushrooms, Western Style, or Smoked Salmon with Onions</td>
<td>6.95</td>
</tr>
<tr>
<td><strong>Eggs Benedict</strong></td>
<td>Canadian Bacon, Hollandaise Sauce Grilled Tomato with Basil</td>
<td>7.75</td>
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RAINBOW LANAI SPECIALTIES

BROILED FRESH SEASONAL
FISH OF THE DAY
Market Price

FRESH ISLAND CHICKEN
Marinated in Lime and Herbs
Topped with Macadamia Nuts
8.25

SHRIMP HULA
Stuffed with Banana,
Coconut Batter Dipped,
Served with Curry Sauce
12.95

CHINESE DUCK LEG WITH BEAN RAGOUT
with Homemade Sausage
8.75

BEEF OR CHICKEN FAJITAS
Served with Tortillas, Salsa,
Onions and Tomatoes
9.00

FRESH LOCAL VEGETABLE PANCAKE
with Cheese
6.95

GRILLED MAUI CATFISH
with Almond Peppers and
Mint Marigold
9.95

SHRIMP AND FRESH TUNA
BROCHETTES
Green Peppercorn Butter
13.00

TERIYAKI STEAK
with Ginger Shoyu Sauce
12.50

SWEET SENSATIONS

BANANA CREAM PIE
We're bananas about this!
2.50

MACADAMIA NUT PIE
When you're in a nutty mood!
2.50

GUAVA CHIFFON PIE
Gotcha guava in a crust
2.50

STRAWBERRY CHEESECAKE
From strawberry fields forever!
2.25

DIAMOND HEAD CRATER
You'll lava this one!
Kona Coffee, Macadamia Nut,
Banana, Strawberry, and Coconut
Ice Cream with your choice of
topping and just covered with nuts!
5.50

MACADAMIA NUT CUSTARD CREAM
Loaded with calories...
Just the way you like it!
2.25

HAUPIA COCONUT PUDDING
Here's how in Hawaii
2.00

GUAVA CHIFFON PIE
Coconut Willie's favorite
2.00

COCONUT CAKE
Fresh Tropical Fruit Sherbets
Guava, Passion Fruit, and
Pineapple Sherbets
4.25

TASTE OF PARADISE
With season's fresh berries.
2.25

SCOOPS DU JOUR
Your favorite ice cream flavor
with choice of topping
2.25

THE WAIKIKI SPA
Fresh Papaya with Kiwi Sherbet and Fresh Mint
4.50

BEVERAGES

Kona Coffee,
Fresh Brewed Decaffeinated Coffee,
Tea, Herbal Tea, Iced Tea,
Milk, Skim Milk,
Soft Drinks,
1.50
ISLAND TROPICALS

EXOTIC TROPICAL LIBATIONS

MAI TAI
Light rum, lemon and pineapple juice, Orgeat syrup, orange curacao.

CHI CHI
Vodka, coconut syrup, and pineapple juice. Slightly sweet and mild.

TROPICAL ITCH
Rum, bourbon, and curacao complemented with passion fruit juice and a back scratcher.

PINO ROYAL
Passion fruit, orange, and lemon juices, and rum. Served in a fresh Hawaiian pineapple.

BLUE HAWAII
Vodka, blue curacao, sweet and sour, and soda. As cool and refreshing as the sea.

SENSATIONAL SMOOTHIES

A delicious, refreshing blend of Fresh Fruit, Whipped Yogurt, Ice Cream, Tropical juices, Honey, and Shaved Ice. All natural ingredients.

BANANA
Blended with rum.

PEACH
Flavored with brandy.

STRAWBERRY
With Maui's gold and white rums.

WINE COOLERS

Bartles & Jaymes 2.75  California Coolers 2.75  Seagrams 2.75

NON-ALCOHOLIC DRINKS

DAIQUIRIS
Strawberry 3.00  Pineapple 2.75  Banana 3.00

MOCKTAILS
Chi Chi 2.75  Mai Tai 2.75

BEER CHOICES (non-alcoholic malts)
Kingsbury (U.S.) 2.50  Moussy (Switzerland) 2.50  Patriziar Zero (Germany) 2.50

WINES
St. Regis, California. Red, White 2.75 split 8.00 bottle
J. Lohr, California. White 8.00 bottle
Petillion, France. Red, Rose 2.75 split 8.00 bottle
Giovanne, Italy. Sparkling Red 8.00 bottle

WINES AND COCKTAILS

MISSION HILL PREMIUM WINE
Red, White, Rose. 5.00 small carafe 9.00 carafe
Wines By The Glass. 2.00

COCKTAILS, BEER, AND FULL BAR SERVICE AVAILABLE.
CAFE & COFFEE SUP