

RESTAURANT WEEK

DINNER

\$35 per person | please select one from each course

COURSE ONE

POTSTICKERS*•

seared chicken & vegetable dumplings, asian slaw, traditional soy dipping sauce

PICASSO ROLL*•

spicy yellowtail, avocado, yellowtail, jalapeño, cilantro, togarashi, sriracha, yuzu ponzu

SWEET & BLEU SALAD*•

fall greens, grilled honey crisp apples, applewood bacon, bleu cheese, spiced pecan, tomato, buttermilk dressing

COURSE TWO

CILANTRO LIME CHICKEN*

yogurt-lime marinated chicken skewers, cilantro, pickled red onions, turmeric rice

MARKET FISH

chef's selection, seasonal preparation

PRIME RIB 10oz*••

togarashi jus, horseradish cream, miso whipped potatoes

KONA SURF & TURF*••

7oz pan seared filet with lobster butter & sea salt, served with a peppered tuna tatakai roll - lobster & citrus aioli, avocado, sesame-soy chili sauce, green onion

additional \$10

COURSE THREE

CARROT CAKE*

three-layer carrot cake, cream cheese frosting, caramel sauce, toasted walnuts

NEW YORK CHEESECAKE

raspberry sauce, chocolate covered strawberry, whipped cream

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Vegetarian | *Item contains seeds or nuts | *Item contains shellfish.

°Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness; contains (or may contain) raw or undercooked ingredients.