



❖ DINNER MENU ❖

Sample Menu only. Prices and items subject to change. 6/2010

STARTERS

DUNGENESS CRABCAKES

meyer lemon rémoulade 15.

GRILLED PRAWNS

basil and prosciutto,
dijon vinaigrette 12.5

STEAMED SHELLFISH

saffron broth, ginger,
cilantro 15.

AHI SASHIMI

wasabi, pickled ginger 14.

CRISPY CALAMARI

macadamia nut coated,
sweet & sour glaze 11.5

GRILLED ARTICHOKE

roasted garlic aioli 9.5

AHI POKE ROLLS

chili and soy dipping sauce 12.5

BEEF SATAY

grilled flank steak, spicy
coconut-sesame peanut sauce 12.

ARTICHOKE HEARTS

panko breaded, fried,
two dipping sauces 9.

SOUPS & SALADS

SEAFOOD CHOWDER

new england style 8.

SEASONAL SOUP

daily selection 7.5

CAESAR SALAD

classic preparation 8.

HEARTS OF PALM SALAD

hazelnuts,
basil vinaigrette 9.

APPLE & CANDIED WALNUT SALAD

goat cheese, cranberry balsamic 9.

FIELD GREENS SALAD

tarragon vinaigrette 7.5
with blue cheese crumble 8.5

CAFÉ DINNER

ANGUS BEEF BURGER

crisp applewood smoked bacon,
aged blue cheese 15.

UDON NOODLE BOWL

Shrimp, Chicken, or Beef
vegetables, bok choy, sprouts 15.

ALPINE CHICKEN

hazelnut crust, jarlsberg
swiss cheese, black forest ham 18.

BBQ CHICKEN CHOP SALAD

lettuce, carrots, cilantro, cabbage,
tortilla strips, corn, black beans,
red peppers, bbq ranch 14.

SEAFOOD CAESAR

daily fresh fish 15.

CRAB & SHRIMP LOUIS

lettuce, egg, tomato,
olives, lemon
shrimp 16. crab 18. combo 20.

PASTAS

CHICKEN BRIE PENNE

tomatoes, toasted almonds 18.

ROASTED VEGETABLE FETTUCCINE

fire roasted red bell pepper sauce 18.



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SEAFOOD

CHEF'S FISH

uniquely prepared fresh fish market.

MACADAMIA NUT CRUSTED FRESH FISH

passion fruit beurre blanc, vegetable medley,
jasmine rice 29.

JAKE'S ORIGINAL SCAMPI

capers, butter, parmesan, bread crumbs 25.5

GRILLED WILD SALMON

ponzu sauce, raspberry essence, cilantro oil,
garlic mashed potatoes, spinach 32.

MAINE LOBSTER TAIL

oven roasted, clarified butter market.

PANKO SEARED AHI

yam cake, vegetable medley,
spicy soy vinaigrette 31.

STUFFED IDAHO TROUT

shrimp, lobster, dungeness crab 24.

HERB CRUSTED FRESH FISH

panko bread crumbs, parmesan,
lemon butter sauce, capers 27.

FROM THE GRILL

TENDERLOIN OF BEEF Tournedos

sauce béarnaise 32.
half portion 24.

SLOW BRAISED BEEF SHORT RIBS

sweet ginger-chili glaze,
root vegetables, spinach, pancetta 28.

NEW YORK STEAK

flame broiled,
mushroom cabernet sauce 31.

BUFFALO FILLET

crispy shallots, fontina herb
mashed potatoes 39.

NEW ZEALAND RACK OF LAMB

dijon mustard, herbs,
roasted garlic port sauce 33.

FILET MIGNON AND ROASTED LOBSTER TAIL

clarified butter market

DESSERT

KIMO'S HULA PIE ®

"It's what the sailors swam ashore for in Lahaina" 7.

NEW YORK CHEESECAKE 7.5

TRIPLE CHOCOLATE CAKE 7.5

TRUFFLES AND SHORTBREAD 9.

we recommend pairing this with port

FRESH BERRIES

with champagne sabayon sauce 7.5

LIVE MAINE LOBSTER

Fridays and Saturdays (limited availability)

includes dinner salad and red potatoes

32.