



## starters



### Ihilani Island Fish Sampler \$16

Fresh Sashimi, Poke and Smoked Fish

### Chicken Tenders \$13

Deep fried, french fries, honey-mustard and barbecue sauce

### Coconut Shrimp \$12

Three crispy fried jumbo shrimp, apricot sauce

### Shrimp or Chicken Summer Roll \$12

Avocado, cucumber, kaiware sprouts, carrots, somen noodles, rolled in rice paper, two sauces

### Piadina \$10

Warm flat bread, parma ham, arugula, oven dried pineapple, shaved parmesan, sundried tomato aioli

### Shrimp Cocktail \$12

Smoked chipotle chili sauce

### Asian Spicy Wings \$10

Jumbo Wings with homemade hot sauce

### Soup of the Day \$8

## salads

### Soup, Salad and Sandwich \$15

Soup of the day, House or Caesar salad, one half roasted tuna sandwich



### Ihilani House Salad \$8

Mixed greens, fresh island ogo, tomatoes, asparagus, tomato-basil dressing

### Farmers Market Salad \$8

Grape tomatoes, Kahuku corn, gorgonzola cheese, purple sweet potato chip, mixed greens, shiitake-tomato vinaigrette

### Creamy Caesar Salad \$8

Romaine, grape tomatoes, grated parmesan, garlic croutons

### Grilled chicken or shrimp \$14

### Cobb Salad \$16

Chicken, avocado, gorgonzola cheese, bacon, tomato, eggs, mixed greens, red wine vinaigrette dressing

### Hibachi Salad \$16

Grilled shrimp, scallop, fish, half papaya, Red pepper, red onions, mangoes, romaine lettuce, calamansi lime-shoyu dressing



### Naupaka Pineapple Fruit Boat \$14

Warm banana bread, choice of plain non fat yogurt or low fat cottage cheese



These items have been selected to meet the diverse dietary needs of our guests.

Your server will be happy to answer any questions you may have.

Hawaii state food code requires us to inform you that undercooked eggs, meat and fish may increase your risk of food borne illness.

There will be an 18% gratuity added to all Parties of 8 or More



## sandwiches

Served with homemade sweet and sour pickles and choice of Maui chips, French fries, fruits, taro chips, House or Caesar salad

### **The Marriott Burger \$15**

A half pound ground Angus beef, bacon, cheddar cheese, lettuce, tomato and Maui onions with our special sauce

### **Chicken Avocado Sandwich \$15**

Grilled, marinated chicken breast, Avocado, roasted peppers, Monterey jack cheese

### **Grilled Island Fish on Hijiki Roll \$15**

Seasoned market fish, lemon basil aioli, vine ripe tomato relish

### **Hummus Sandwich Salad in Wrap \$14**

Spinach tortilla, romaine, tomatoes, red onions, cucumbers, Greek olives, Feta cheese, red wine vinaigrette, purple sweet potato chips

## entrées

### **Filet & Prawns \$39**

Grilled 5 ounce tenderloin, 3 jumbo prawns, okinawan sweet mash potato grilled bok choy and hamakua mushrooms

### **Five Spiced Marinated Rack of Lamb \$39**

Hapa Mash Potato, Hoisin Demi Glaze, Bok Choy, Portabella Mushroom

### **Kona Coffee Salt Rubbed 12 ounces New York Steak \$31**

Garlic herb butter, roasted potatoes, char onions

### **Sautéed Hawaiian Snapper \$31**

Garlic shoyu glaze, crisp vegetables

### **Huli Huli Chicken \$24**

Jasmine garlic furikake rice, oyster sauce flavored choy sum



### **Seafood Linguine \$24**

Shrimp, scallops, black mussels, fresh fish, grape tomatoes, baby artichokes, Hamakua mushrooms, shaved reggiano cheese. Garlic lemon herb broth, truffle oil drizzle

### **Misoyaki Salmon \$25**

Bed of steamed rice, grilled vegetable

### **Fried Pork Chops \$23**

Bone in chops, onions, fries, chipotle aioli

### **Herb Garlic Chicken Penne Pasta \$22**

Sweet peppers, Hamakua mushroom cream sauce, grilled bok choy



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