

KONA GRILL®

WINTER - DINNER

Restaurant Week

\$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, jalapeño, cilantro, togarashi, sriracha, yuzu ponzu

HERB SALAD*

arugula, bibb lettuce, mixed herbs, grape tomatoes, cucumber, chopped eggs, fresh mozzarella, almond praline, lemon dressing

~ COURSE TWO ~

CILANTRO-LIME GRILLED CHICKEN*

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

SWEET-CHILI GLAZED SALMON**

shrimp & pork fried rice, soy brussels sprouts

BIG ISLAND RIBEYE°

14oz pineapple-ginger-soy marinated ribeye, crispy onions, sautéed green beans, crispy garlic potatoes

KONA SURF & TURF*°

8oz pan seared filet finished with angry butter, accompanied by lobster butter & sea salt, served with a monte carlo roll - lobster filled crispy tempura roll with spicy motoyaki sauce **additional 10**

~ COURSE THREE ~

CARROT CAKE*

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

WOODFORD RESERVE BREAD PUDDING*

brioche, caramel, vanilla cream, whiskey nuts

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

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