

RESTAURANT WEEK

DINNER

AVAILABLE FOR DINE-IN, TAKEOUT & DELIVERY

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

COURSE ONE

POTSTICKERS**

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

PICASSO ROLL*o

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-almond rice, sautéed broccolini

MARKET FISH

chef's selection, seasonal preparation

PRIME RIB 10oz**o

togarashi jus, horseradish cream, miso whipped potatoes, asparagus

KONA SURF & TURF**o

8oz pan seared filet with lobster butter & sea salt, served with a peppered tuna tataki 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

COCONUT RUM CAKE

coconut rum, vanilla, grilled pineapple butter, lime zest, toasted coconut, cream cheese sauce

KONA GRILL    @KonaGrill

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.