



Nakaha Resort and Spa

Appetizer

Smoked Bacon-Wrapped Black Tiger Shrimp

Served with Honey-Cumin Sauce 12

Pretzel-Dusted Calamari

Served with Mustard Aioli and Marinara Sauce 11

Kalua Pork Dim-Sum

Served with Coconut-Macadamia Nut Reduction Sauce 9

Steamed Green Mussel

Served with Basil-Chili Infused Lemongrass Broth over Angel Hair Pasta 11

Yellowtail Ahi Poke

Marinated with Shoyu, Green Onion, Chili and Sesame 11

Salad and Soup

Caesar Salad

Composed of Romaine Lettuce, Garlic Crouton and Parmigiano-Reggiano, Served with White Anchovy Vinaigrette 10

Caramelized Mango Salad

Composed of Baby Spinach, Thai Basil, Feta Cheese and Olive, Served with Caramelized Mango-Champagne Vinaigrette 12

Salad of Green Papaya and Seared Squid

Served with Spicy Cashew Vinaigrette on a Bed of Frisée 12

Cucumber-Melon Gazpacho

Prepared with Cucumber, Cantaloupe, Honeydew and Mint 8

French Onion Soup

Prepared with Caramelized Onion and Cognac, Topped with French Bread and Gruyère Cheese then Broiled 9

Conch Chowder

Prepared with Roasted Tomato, Garlic, Potato and Coconut Milk 9

Entrée

Seared Black Angus Filet Mignon

Stuffed with Gorgonzola Cheese and Poblano Chili Pepper, Accompanied by Roasted Garlic Mashed Potato, Red Wine-Braised Purple Cabbage and Steamed Asparagus 36

Grilled Black Angus New York Strip Steak

Served with Tarragon Compound Butter, Accompanied by Oven-Roasted Potato, Red Wine-Braised Purple Cabbage and Steamed Broccoli 32

Roasted Chicken Breast

Served with Coconut-Shiitake Mushroom Reduction, Accompanied by Coconut-Ginger Rice and Sautéed Pak Choy 24

Macadamia Nut Encrusted Pork Loin Chop

Stuffed with Pineapple-Mango Salsa, Accompanied by Wild Rice, Steamed Broccoli and Caramelized Pineapple 26

Glazed Black Tiger Shrimp

Served with Chipotle-Pineapple Honey Glaze on a Bed of Roasted Meyer Lemon Risotto 18

Baked Portabella Mushroom Cap

Stuffed with Blue Crab Claw Meat, Served with Coconut Beurre Blanc, Accompanied by Wild Rice 22

Butter-Poached Maine Lobster Tail

Served with Garlic-White Wine Sauce, Accompanied by Roasted Corn Wild Rice and Grilled Leek 34

Pan-Seared Diver Sea Scallop

Served with Ginger-Scallion Reduction over Angel Hair Pasta 24

Catch of the Day

*Fresh, Local-Caught Fish, Prepared by the Chef *Ask Server for Selection and Pricing**

Vegetarian

Pilaf of Lentil, Cous Cous and Garbanzo Bean

Served with Fire-Roasted Red Pepper-Pineapple Reduction

14

Executive Chef, Mark Anthony