

Lunch Menu

Pupus

Portuguese Bean Soup
remembering the good old days

Crispy Lump Crab Cakes
Mango-chile coulis, lime wedge

Pistachio & Wasabi Crusted Ahi
sweet soy glaze, Maui Gold Pineapple

Upcountry Cucumber Gazpacho
cilantro crème fraiche

Crispy Duck Spring Rolls
achara relish, sweet n sour dipping sauce

Kalbi Marinated Flat Iron Steak Skewers
green papaya salad, Thai peanut sauce

Furikake Crusted Calamari Strips
spicy ume cocktail sauce

from the Kihapai

Kamuela Vine Ripened Tomatoes & Fresh Mozzarella
mixed Kula green salad tossed with balsamic reduction

Chilled Asparagus Spears & Baby Spinach Salad
macadamia nut crusted goat cheese, sherry-shallot vinaigrette

Pineapple Grill Cobb Salad
grilled chicken, bleu cheese crumbles, boiled egg, bacon, tomatoes, buttermilk-bleu cheese dressing

Oriental Chicken Salad
Napa cabbage, candied pecans, hoisin vinaigrette

Chopped Hearts of Romaine Caesar Salad
anchovy dressing & herbed croutons
~ with seared blackened ahi sashimi
~ with grilled herbed chicken breast

from the Sandwich Board

(choice of French fries, pineapple cole slaw, garden salad or ...for \$2 more-onion rings)

Fresh Island Day Boat Catch Sandwich on Maui Onion Roll
blackened or grilled, chef's tartar sauce

Smoked Turkey, Apple-Smoked Bacon & Avocado Wrap
avocado relish, tomato, Kula greens, buttermilk ranch dressing wrapped in a spinach tortilla

Cajun Spiced Chicken Breast Sandwich
toasted focaccia bread, caramelized Maui onions, mustard remoulade

Da Tuna Melt
fresh albacore tuna salad, cheddar cheese on toasted sourdough

Panko Crusted Island Fish & Chips
panko crusted Island Fish & French fries, Chef's tartar sauce

Pulled Kalua Pork BBQ Sandwich
spicy Island BBQ sauce on a Torpedo Roll

The PG "Classic Beefeater"
caramelized Maui onions on toasted sourdough, Roast Beef, melted cheddar cheese & Au jus

Pineapple Grill _lb. Burger
Maui Cattle Company beef patty, on a Maui onion bun
with cheddar or Swiss cheese with apple smoked bacon
with caramelized Maui onions with sautéed mushrooms

"The Double Eagle"
All of the above smothered on your _lb. Burger!!!

18% Gratuity will be added on Parties of 6 or more



~Chef Ryan's Lunch Specials~

Basket of Crispy Onion Rings with Siracha Ketchup
makes a great starter!

Teriyaki Seared King Salmon
chilled soba noodles & fresh crisp vegetables, citrus ponzu sauce

Kapalua Farms Chop Salad with Shrimp
assorted beets, tomato, green beans, pickled herbs, surfing goat cheese vinaigrette

Shichimi Spiced Mahi Mahi Tacos
shredded cabbage, saffron rice, black beans and fire roasted salsa

"Menage a Trois" Asian Style Skewer Salad
chile shrimp, curried chicken and kalbi beef, local greens, honey-miso vinaigrette

Uncle Lou's Crispy Chicken Katsu
shredded cabbage, two scoops rice, secret katsu sauce

Maui Cattle Company Flatiron Steak Noodle Bowl
udon noodle, fresh vegetables, garlic-black bean sauce



1/2 lb. Kobe Beef Burger
grilled Kobe Beef burger topped with bleu cheese, Maui onion roll served with truffle fries

~Wines by the Glass Recommendations~

Domaine de Fontaine, Gris de Gris, Corbieres, France, 2007

This ruby-colored dry rose from the South of France exhibits freshly cracked pepper and a juicy cherry-scented nose. A very pretty, elegant, feminine effort, this wine possesses a well focused depth of fruit, medium crisp body along with layers of deep red and black berries. This is an absolutely wonderful wine for this time of year.

Treana "Mer Soleil Vineyard", Viognier-Marsanne, California 2006

Treana White's inspiration pays homage to the great wines of France's Rhone region. A blend of 55% Viognier and 45% Marsanne grapes from the Santa Lucia Highland's Mer Soleil Vineyard, this wine has richness coupled with bracing acidity. The floral notes lend itself to be the perfect foil to our lunch fare that's a bit on the lighter side.