



FLAVORS OF HAWAII

Served from 4pm until sold out

APPETIZERS

Spicy Shrimp Sushi Stack* \$17

Sesame-fried rice layered with cucumber, avocado, and spicy shrimp, finished with a delicate drizzle of ponzu and spicy mayo. A refined balance of heat, citrus, and umami.

Crispy Wonton Tuna Poke* \$18

Crisp wonton cups filled with coconut rice, ahi tuna, mango, and avocado. Finished with ponzu, sesame seeds, green onions, and a touch of spicy mayo.

ENTRÉES

Served with an option of soup or salad.

Hawaiian Shrimp Tower* \$38

Layered white rice and marinated shrimp with grilled pineapple and mango salsa, finished with our house-made Hawaiian sauce.

Hawaiian Ribeye* \$80

An 18oz. ribeye, marinated in our house Hawaiian blend and grilled to perfection. Served with steamed broccolini, white rice, and traditional macaroni salad.

\$10 split plate charge on any entrée.

*Warning: Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of foodborne illness. Young children, the elderly and individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.



HAWAIIAN Specials

SERVED FROM 11AM UNTIL SOLD OUT

Hawaiian Pulled Pork Sandwich*

Slow-braised pulled pork served on a warm hoagie roll, topped with Hawaiian-style coleslaw and finished with our signature Island Gold BBQ sauce for the perfect balance of sweet and savory. Served with house-made potato chips.

18.99

Aloha Island Chicken Salad*

Grilled chicken breast served over chopped romaine, topped with fresh mango, strawberries, and blueberries, and finished with a light, refreshing tropical mango dressing.

16.99

Chicken Teriyaki Musubi*

Grilled teriyaki-glazed chicken layered over white rice wrapped in nori and finished with a drizzle of spicy mayo. Served with a light cucumber salad.

15.99

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The background of the entire page is a vibrant, artistic illustration of tropical flora. It features large, detailed leaves in shades of teal, blue, and purple, interspersed with soft, pink and white flowers. The overall aesthetic is bright and summery. The text is centered on a white background that has a subtle, larger-scale floral pattern.

ALOHA DRINK SPECIALS

AVAILABLE AT
SEASONS BAR & GOLD BAR

Lava Flow \$8

Light rum, coconut rum, pineapple juice, cream of coconut, and strawberry daiquiri mix. Garnished with a Maraschino cherry.

Bahama Mama \$8

Malibu, dark rum, pineapple juice, orange juice, grenadine, and lime juice. Garnished with a Maraschino cherry.