

MAKAHIKI

LUNCH MENU SERVED 12:00 P.M. – 2:30 PM

APPETIZERS

Chicken Noodle Soup

Breast of Chicken, Carrots, Onion, Celery, Pappardelle Noodles 13

Ewa Corn and Potato Chowder *cup 9 bowl 12*

Crispy Portuguese Sausage, Cheddar Cheese, Chives, Sweet Bread Croutons

ENTRÉE SALADS

add peppered ahi (seared rare) 9, add grilled chicken 6, add grilled shrimp 10

Caesar Salad

Baby Romaine, White Anchovies, Reggiano Parmesan, Classic Dressing 18

'AMA'AMA Chopped Salad

crispy Wonton Strips, Bacon, Chopped Tomatoes, Avocado, Egg
Furikake, Capers and House-made Ranch Dressing *side 12 regular 18*

SANDWICHES AND BURGERS

**All sandwiches served with choice of Sweet Potato Fries, French Fries or Island Field Greens*

Plant Protein Burger

Grilled Onions, Guacamole, Toasted Brioche 22

Angus Chuck Burger*

American, Cheddar, Swiss or Blue Cheese, Grilled Onions, Toasted Brioche 22

Turkey Club

Oven-roasted Turkey, Applewood-smoked Bacon, Avocado, Tomato, Honey Dijon, Toasted Focaccia 22

ENTRÉES



Catch of the Day

Fresh from the fish auction prepared using local ingredients *Market Price*



Fish Tacos 23

Pier 43 Fresh Catch, Red Cabbage Slaw, Avocado, Aji Amarillo Crema



Melting Pot Poke Bowl 24

Ahi Tuna, Korean-style Salmon, Maui Onion, Crab, Broccoli, Taegu, Tamaki Rice

Plant-based Pasta 20

Red Lentil Pasta, Roasted Farm Vegetables, Vegan Sausage, Chili Oil

DESSERTS

Pineapple Cheesecake 12

Toasted Meringue, Coconut Shortbread, Roasted Pineapple Reduction, Tropical Fruit Compote

Bananarama 12

Bananas Foster, Chocolate Chip Cake, Caramel Pearls, Cinnamon Crèmeux, Caramelized Bananas
Vanilla Bean Gelato

Mocha Chantilly Cake 12

Coffee Kantén, Macadamia Nuts