

RESTAURANT WEEK

DINNER 2020

\$33 per person - please select one from each course

COURSE ONE

POTSTICKERS**

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

PICASSO ROLL*0

spicy yellowtail, avocado, yellowtail, jalapeño, cilantro, togarashi, sriracha, yuzu ponzu

HERB SALAD*

arugula, bibb lettuce, mixed herbs, grape tomatoes, cucumber, egg, mozzarella, almond praline, lemon 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**

togarashi jus, horseradish cream, miso whipped potatoes, asparagus

KONA SURF & TURF°

8oz pan seared filet accompanied by lobster butter & sea salt - served with a monte carlo roll - lobster filled crispy tempura roll with spicy motoyaki sauce

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

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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.