

Kuhio Beach Grill - Mother's Day Dinner Menu

Sunday, May 12th, 2019

Time: 5pm to 9pm

Seafood Action Station

Wok Seared Jumbo Scallops on Spicy Soba Noodle Salad
&
Steamed Snow Crab Legs with Drawn Butter

Carving Station

Pineapple Glazed Ham with Rum Raisin Sauce
&
Alae & Herb Crusted Prime Rib of Beef
With Natural jus and Creamy Horseradish

Hot Entrees

Poached Ora Salmon with Lemon Aoli
Stuffed Breast of Chicken with Hamakua Mushroom Demi
Sautéed Rotelle Pasta with Bay Shrimp, Clams and Roasted Garlic & Tomato Basil Sauce
Haricot Verts, Cauliflower, Broccolini, Baby Carrots and Asparagus
Sauté Fingerling Potatoes with Sweet Maui Onion & Herbs
Saffron Rice Pilaf

From the Land

Imported Cheese, Marinated Mushroom & Onion Salad, Fresh Fruit Salad, Baby Kale and Blood Orange Salad, Tofu and Watercress, Potato Mac Salad, Assorted Cheese, Romaine, Organic Greens, Cherry Tomato, Cucumbers, Olives, Onion, Carrots, Parmesan Cheese, Croutons, Wont Ton Pi and Assorted Dressing.

From The Sea

Ahi Poke, Tako Poke, Lomi Lomi Salmon, Poached Shrimp, House Smoked Salmon and Marinated Mussels

From the Terrine

House Favorite Crab and Corn Bisque
Focaccia Bread and Assorted Rolls

From the Baker

New York Cheese Cake, Strawberry Short Cake, Chocolate Ganache Cake, Guava Chiffon Cake, Tropical Fruit Flan, Assorted Mousse, Key Lime Pie, Assorted Mini Fruit Tarts, Bread Pudding with Vanilla Sauce and Chocolate Coated Strawberries

PRICE: \$60.00– Adults

\$22.50 – Children 5-12 Years Old

Children 4 and under are free

NO EARLY BIRD SPECIALS, COUPONS OR DISCOUNTS

For Parties of 6 or more, 19% Gratuity will be added to the check