

starters

 **Ihilani Island Fish Sampler \$16**
Fresh Sashimi, Poke and Smoked Fish

Chicken Tenders \$13

Deep fried, french fries, honey-mustard and barbecue sauce

Coconut Shrimp \$12

Three crispy fried jumbo shrimp, apricot sauce

Shrimp or Chicken Summer Roll \$12

Avocado, cucumber, kaiware sprouts, carrots, somen noodles, rolled in rice paper, two sauces

Piadina \$10

Warm flat bread, parma ham, arugula, oven dried pineapple, shaved parmesan, sundried tomato aioli

 **Shrimp Cocktail \$12**

Smoked chipotle chili sauce

Asian Spicy Wings \$10

Jumbo Wings with homemade hot sauce

Soup of the Day \$8

salads

Soup, Salad and Sandwich \$15

Soup of the day, House or Caesar salad, one half roasted tuna sandwich

 **Ihilani House Salad \$8**

Mixed greens, fresh island ogo, tomatoes, asparagus, tomato-basil dressing

Farmers Market Salad \$8

Grape tomatoes, Kahuku corn, gorgonzola cheese, purple sweet potato chip, mixed greens, shiitake-tomato vinaigrette

Creamy Caesar Salad \$8

Romaine, grape tomatoes, grated parmesan, garlic croutons

Grilled chicken or shrimp **\$14**

Cobb Salad \$16

Chicken, avocado, gorgonzola cheese, bacon, tomato, eggs, mixed greens, red wine vinaigrette dressing

Hibachi Salad \$16

Romaine, grape tomatoes, grated parmesan, garlic croutons

 **Naupaka Pineapple Fruit Boat \$14**

Warm banana bread, choice of plain non fat yogurt or low fat cottage cheese

sandwiches

Served with homemade sweet and sour pickles and choice of Maui chips, French fries, fruits, taro chips, House or Caesar salad

The Marriott Burger \$15

A half pound ground Angus beef, bacon, cheddar cheese, lettuce, tomato and Maui onions with our special sauce

Pastrami on Grilled Rye \$15

Grain mustard-mayo, swiss cheese, fried onions, pineapple cole slaw

Chicken Avocado Sandwich \$15

Grilled, marinated chicken breast, Avocado, roasted peppers, Monterey jack cheese

Traditional Style Tuna Sandwich \$15

Slowly roasted Albacore tuna rosemary, choice of Bread

Grilled Island Fish on Hijiki Roll \$15

Seasoned market fish, lemon basil aioli, vine ripe tomato relish

Hummus Sandwich Salad in Wrap \$14

Spinach tortilla, romaine, tomatoes, red onions, cucumbers, Greek olives, Feta cheese, red wine vinaigrette, purple sweet potato chips

Kalua Pulled Pork on Kaiser Roll \$13

Hawaiian style shredded pork, caramelized onions, pineapple cole slaw, lilikoi barbeque sauce

entrées

Kona Coffee Salt Rubbed 12 ounces

New York Steak \$31

Garlic herb butter, roasted potatoes, char onions

Sautéed Hawaiian Snapper \$28

Garlic shoyu glaze, crisp vegetables

Seafood Linguine \$24

Shrimp, scallops, black mussels, fresh fish, grape tomatoes, baby artichokes, Hamakua mushrooms, shaved reggiano cheese. Garlic lemon herb broth, truffle oil drizzle

 **Misoyaki Salmon \$23**

Bed of steamed rice, grilled vegetable

Fried Pork Chops \$23

Bone in chops, onions, fries, chipotle aioli

Herb Garlic Chicken Penne Pasta \$22

Sweet peppers, Hamakua mushroom cream sauce, grilled bok choy



These items have been selected to meet the diverse dietary needs of our guests. Your server will be happy to answer any questions you may have.

Hawaii state food code requires us to inform you that undercooked eggs, meat and fish may increase your risk of food borne illness.

There will be an 18% gratuity added to all Parties of 8 or More

92-1001 Olani Street • Kapolei, Hawaii 96707 • 808.679.0079