

A P P E T I Z E R S

CAJUN POTATO WEDGES    **17**
Cajun Flavoured Golden Crispy House-Cut Triple Cooked Potato Wedges. Served with Chipotle Aioli.

ABSOLUTELY VEGAN BITES    **18**
100% Plant-Based Golden Crispy Mixed Vegetables and Pimento Chili Bites. Served with Vegan Dairy-Free Lemon Mayonnaise.

PLANT-BASED 'SEA-FOOL' BITES   **18**
Three Crispy "Crab Cakes" Made from Chickpea, Seaweed and Mixed Vegetables. Topped with Vegan Yuzu Citrus Aioli and Vegan Chia-Caviar.

GUACAMOLE & CHIPS   **22**
Corn Tortilla Chips Fried In-House Daily, Served with Guacamole and Fresh Pico de Gallo.

KIMCHI BEEF SKEWERS   **24**
Three AAA Canadian Beef Skewers Marinated in Korean Spicy Sauce. Topped with Chopped Kimchi, Sesame, and Green Onion.

OAHU GRILLED CHICKEN SKEWERS  **22**
Three Grilled Tropical Chicken Skewers Marinated in Teriyaki Sauce. Served with Mint Tzatziki Sauce.

PLANT-BASED SLIDERS   **20**
Three Plant-Based Rolls with Grilled Red and Green Peppers, Balsamic Glazed Portabella Mushroom, Fresh Arugula, and Vegan Herb Mayonnaise.

PRIME RIB SLIDERS **24**
Three Sliders with AAA Canadian Prime Rib Patties, Topped with Our Famous TSC Sauce, Shredded Dill Pickles, and Fresh Lettuce.

GOLDEN FRIED CHICKEN SLIDERS **24**
Three Sliders with Golden Fried Chicken Patties, Topped with Our House Coleslaw and Spicy Mayo.

HERB ROASTED CHICKEN LIBERTY TACOS **24**
Three Delicious Tacos Served on Hot Pressed Flour Tortilla with Coleslaw, Fresh Roma Tomatoes, Green Jalapeno, Onion, and Drizzled with Chipotle Aioli.

BEEF LIBERTY TACOS **25**
Three Delicious Tacos Served on Hot Pressed Flour Tortilla with Coleslaw, Fresh Roma Tomatoes, Green Jalapeno, Onion, and Drizzled with Chipotle Aioli.

BALSAMIC-GLAZED PORTOBELLO MUSHROOM LIBERTY TACOS  **23**
Three Delicious Tacos Served on Hot Pressed Flour Tortilla with Coleslaw, Fresh Roma Tomatoes, Green Jalapeno, Onion, and Drizzled with Vegan Chipotle Aioli.




FOGO ISLAND FISH TACOS   **26**
Three Beer-Battered Fogo Island Cod Strips. Served with Warm Hot Pressed Flour Tortilla, House Coleslaw, Fresh Cilantro and Citrus Aioli.

FANCY CRAB CAKES   **26**
Three Golden Crispy Crab Cakes with Inspiration from Ingonish, Nova Scotia. Mixed Crab Meat and Lumps, Green/Red Peppers, Fresh Citrus, and Other 12 Ingredients Formed into House Made Crab Cakes, Breaded with Panko. Served with Yuzu Citrus Aioli and Topped with Hardwood Smoked Salmon Caviar.

JUMBO SHRIMP COCKTAIL (5 PCS)   **30**
Citrus-Herb Jumbo Black Tiger Shrimps Served with Bourbon Cocktail Sauce.

CHARCUTERIE BOARD **110**
Assorted Chef Featured International Charcuterie, Accompanied with Local/International Selection of Cheeses, Hand Crafted Fruit Compote, Crostini and Seasonal Fresh Fruit.

S A L A D S




HOUSE COLESLAW    **18**
Napa Cabbage, Onion, Carrots and Plant-Based Cilantro Mayonnaise Dressing.

MIXED GREEN SALAD    **18**
Mixed Green Lettuce, Carrots, Radish, Cucumber and Beets. Served with House Made Extra Virgin Olive Oil and Aged Balsamic Vinaigrette.

CAESAR SALAD **20**
Crispy Romaine, Herb Croutons, Tossed in Traditional Caesar Dressing, Topped with Hickory Smoked Bacon and Loaded with Shaved Parmigiano-Reggiano Cheese.

BEET AND GOAT CHEESE SALAD   **22**
Organic Arugula with Roasted Beets and Cherry Tomatoes, Avocado, and Toasted Pumpkin Seeds. Served with Ponzu Vinaigrette.

TRAINER'S RECOMMENDED SALAD    **23**
Fresh Organic Arugula, Quinoa, Pickled Red Onion, Roasted Sweet Potato, Toasted Pumpkin Seeds and Alfalfa Sprouts. Served with Low-Fat Tahini Dressing.

HEALTHY POWER BOWL    **22**
Served with Premium Knight Rice, Quinoa, Brown Rice, Roasted Sweet Potato, Cherry Tomatoes, Edamame, Avocado, Alfalfa Sprouts, and Low-Fat Miso Sesame Dressing.

M A I N S

MUSHROOM BOLOGNESE VG DF 28

Classic Mushroom Bolognese on Spaghetti Pasta in Our House-Made Pomodoro Sauce, Finished with Organic Nutritional Yeast.

WILD MUSHROOM CHICKEN PASTA DF 28

Sautéed Wild Shitake Mushrooms, Chicken, and Penne Pasta in a Rich Creamy Dairy-Free Coconut Rosé Sauce.

SHRIMP SCAMPI 🌱 30

Jumbo Black Tiger Shrimps, Garlic Scampi Sauce, Linguine Pasta, White Wine, and Parsley.

FIRE GRILLED AAA SHORT RIBS 12 OZ. 38

Korean BBQ Style Grilled to Order. AAA Canadian Short Ribs. Served with Herb Roasted Potato, Sautéed Seasonal Vegetables, and Korean Spicy BBQ Sauce.

CHICKEN "RICE PRESIDENT" BOWL GF DF 27

Lemongrass Basmati Rice Bowl with Seasonal Vegetables in Gluten-Free Ginger Stir-fry Sauce, Topped with Alfalfa Sprouts, Lime Wedge, and Garnished with Green Onion.

BEEF "RICE PRESIDENT" BOWL GF DF 27

Lemongrass Basmati Rice Bowl with Seasonal Vegetables in Gluten-Free Ginger Stir-fry Sauce, Topped with Alfalfa Sprouts, Lime Wedge, and Garnished with Green Onion.

SHRIMP "RICE PRESIDENT" BOWL GF DF 27

Lemongrass Basmati Rice Bowl with Seasonal Vegetables in Gluten-Free Ginger Stir-fry Sauce, Topped with Alfalfa Sprouts, Lime Wedge, and Garnished with Green Onion.

TOFU "RICE PRESIDENT" BOWL GF DF VG 25

Lemongrass Basmati Rice Bowl with Seasonal Vegetables in Gluten-Free Ginger Stir-fry Sauce, Topped with Alfalfa Sprouts, Lime Wedge, and Garnished with Green Onion.

S T E A K P L A T T E R S

TOMAHAWK PLATTER 285

45 oz. Angus Wet Aged Tomahawk

Served with House Salad or Caesar Salad, Any (3) Sides from the Menu, Pepper Corn Sauce and Red Wine Demi Reduction.

Add on (4) Grilled Lamb Chops - \$45

Add on (4) Grilled Extra Colossal Black Tiger Shrimp - \$35

Add on (6) Oahu Grilled Skewers - \$35

CHEF'S PLATTER 350

20 oz. Ribeye Steak AAA, 18 oz. New York Striploin AAA, 12 oz. Fire Grilled AAA Short Rib and (6) Oahu Grilled Chicken Skewers. Served with House Salad or Caesar Salad, Any (3) Sides from the Menu, Pepper Corn Sauce and Red Wine Demi Reduction.

Add on (4) Grilled Lamb Chops - \$45

Add on (4) Grilled Extra Colossal Black Tiger Shrimp - \$35

Add on (6) Oahu Grilled Skewers - \$35

3D PLATTER 460

(2) 20 oz. Ribeye Steak AAA, (2) 16 oz. New York Striploin AAA and 12 oz. Fire Grilled AAA Short Ribs. Served with House Salad or Caesar Salad, Any (3) Sides from the Menu, Pepper Corn Sauce and Red Wine Demi Reduction.

Add on (4) Grilled Lamb Chops - \$45

Add on (4) Grilled Extra Colossal Black Tiger Shrimp - \$35

Add on (6) Oahu Grilled Skewers - \$35

BALLER'S PLATTER 480

45 oz. Angus Wet Aged Tomahawk, 8 oz. Filet Mignon AAA, 16 oz. New York Striploin AAA, and 12 oz. Fire Grilled Short Ribs. Served with House Salad or Caesar Salad, Any (3) Sides from the Menu, Pepper Corn Sauce and Red Wine Demi Reduction.

Add on (6) Grilled Lamb Chops - \$70

Add on (8) Grilled Extra Colossal Black Tiger Shrimp - \$65

Add on (6) Oahu Grilled Skewers - \$35

TERRY'S PLATTER 650

(2) 45 oz. Tomahawk Angus Wet Aged, (2) 16 oz. New York Striploin AAA and (2) 12 oz. Fire Grilled Short Ribs.

Served with House Salad or Caesar Salad, Any (3) Sides from the Menu, Pepper Corn Sauce and Red Wine Demi Reduction.

Add on (6) Grilled Lamb Chops - \$70

Add on (8) Grilled Extra Colossal Black Tiger Shrimp - \$65

Add on (6) Oahu Grilled Skewers - \$35

S I D E S

MIXED ROOT VEGETABLES GF VG DF 15

Roasted Heirloom Carrots and Beets.

OVEN BAKED POTATO GF 13

Russet Potato, Drizzled with Crème Fraiche and Chives.

SEASONAL VEGETABLES GF VG DF 15

Steamed Seasonal Vegetables.

FRESH CUT POTATO WEDGES GF VG DF 15

Golden Crispy House-Cut Triple Cooked Potato Wedges.

SAUTÉED WILD MUSHROOM GF V DF 15

Sautéed with Garlic and White Wine.

GF Gluten-Free V Vegetarian VG Vegan DF Dairy-Free 🌱 Ocean Wise Sustainable Product