

## 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.

**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.

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

**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.

**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.

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

## M A I N S

**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.

**BEEF "RICE PRESIDENT" BOWL**   **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.

**CHICKEN "RICE PRESIDENT" BOWL**   **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**   **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.

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

### THE LONG NIGHT PLATTER **350**

45 oz. Angus Wet Aged Tomahawk  
12 oz. Fire Grilled AAA Short Ribs

Served with House Salad or Caesar Salad, Mixed Root Vegetables, Seasonal Vegetables, Fresh Cut Potato Wedges, Sautéed Wild Mushroom, 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

## S I D E S

**MIXED ROOT VEGETABLES**    **15**  
Roasted Heirloom Carrots and Beets.

**OVEN BAKED POTATO**  **13**  
Russet Potato, Drizzled with Crème Fraiche and Chives.

**SEASONAL VEGETABLES**    **15**  
Steamed Seasonal Vegetables.

**FRESH CUT POTATO WEDGES**    **15**  
Golden Crispy House-Cut Triple Cooked Potato Wedges.

**SAUTÉED WILD MUSHROOM**    **15**  
Sautéed with Garlic and White Wine.