

# THE PLANTATION HOUSE RESTAURANT

*Some like late breakfast, while others like early lunch...so we serve both our breakfast and lunch menus from 8:00 a.m. to 3:00 p.m. everyday.*

## B R E A K F A S T

### STARTERS

<i>Baker's Muffin</i>	3.50
<i>Maui Gold Organic Pineapple - with cinnamon sour cream sauce</i>	5.50
<i>Half Local Papaya - with lime wedge</i>	4.50
<i>Granola Cereal</i>	6.00
<i>add sliced bananas</i>	7.00
<i>Bagel &amp; Cream Cheese</i>	5.00
<i>Northwest Lox &amp; Bagel - cream cheese, capers &amp; Maui onions</i>	13.50

### ENTRÉES

<i>Molokai Sweet Bread French Toast</i>	7.75
<i>add sliced bananas</i>	8.75
<i>add fresh strawberries</i>	10.75
<i>Classic Eggs Benedict</i>	10.00
<i>Eggs Mediterranean Benedict - roasted vegetables</i>	10.00
<i>Eggs Blackstone Benedict - country sausage patty</i>	10.00
<i>Crab Cake Benedict - roasted pepper hollandaise</i>	12.50
<i>Salmon Lox Benedict - capers &amp; hollandaise</i>	12.50
<i>Cajun Sashimi Benedict - wasabi hollandaise</i>	15.00
<i>Fresh Spinach &amp; Cheese Omelette</i>	9.50
<i>Portuguese Sausage &amp; Cheese Omelette - a local favorite</i>	9.50
<i>Smoked Ham &amp; Cheese Omelette</i>	9.50
<i>Rancher's Breakfast - two eggs, breakfast potatoes or rice, choice of apple-smoked bacon, Portuguese sausage or country sausage patty &amp; toast</i>	9.75

### BEVERAGES

<i>Plantation House Bloody Mary - a local favorite</i>	7.50
<i>Mimosa or Guava Juice "Guamosa"</i>	5.50
<i>Espresso</i>	3.00
<i>Cappuccino</i>	3.50
<i>Caffè Latte</i>	3.50
<i>Mochaccino</i>	4.00
<i>Iced Mocha</i>	4.00
<i>Mocha Latte</i>	4.00

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## L U N C H

### STARTERS

<i>Soup of the Day - cup</i>	4.00
<i>Soup of the Day - bowl</i>	5.50
<i>Crispy Crab-stuffed Ahi Sashimi - soy mustard vinaigrette</i>	DQ
<i>Calamari Strips - deep-fried, Chef's tartar sauce &amp; cocktail sauce</i>	10.00
<i>Crab Cakes - basil pesto aioli &amp; roasted red pepper coulis</i>	12.00
<i>Hawaiian-style Sashimi</i>	DQ
<i>"Hot &amp; Spicy" Sashimi - Cajun-spiced ahi</i>	DQ

### SALADS

<i>Panko-crusted Goat Cheese - mixed greens, passion fruit vinaigrette</i>	10.00
<i>Asian Chicken Salad - soy vinaigrette, won ton crisps</i>	11.00
<i>Plantation House Caesar Salad - herbed croutons</i>	9.00
<i>add rosemary-garlic chicken breast</i>	14.50
<i>add grilled or blackened Hawaiian catch</i>	18.00
<i>Upcountry Baby Kula Spinach Salad with Sashimi Ahi - Cajun spice, sweet soy vinaigrette, won ton crisps</i>	18.00
<i>Greek Chicken Salad - baby romaine, tomato, cucumber, Maui onion, Kalamata olives, feta lemon vinaigrette</i>	14.50

### SANDWICHES

*Served with choice of French fries or baby Kula greens salad*

<i>Plantation House ½ lb. burger</i>	10.00
<i>with cheddar cheese</i>	10.50
<i>with apple-smoked bacon &amp; cheddar cheese</i>	12.75
<i>with grilled onions &amp; Gorgonzola cheese</i>	12.50
<i>Smoked Turkey &amp; Apple-smoked Bacon - on focaccia bread</i>	12.50
<i>Fresh Hawaiian Catch - grilled or blackened, on bakery bun</i>	17.50
<i>Rosemary &amp; Garlic Chicken Breast - on focaccia bread, basil pesto aioli</i>	11.50
<i>Fresh Ahi Tuna Melt - with melted cheddar cheese on sourdough bread</i>	12.00

### PLANTATION HOUSE SPECIALTY DRINKS

<i>Plantation House Mai Tai</i>	7.50
<i>Plantation House Top Shelf Mai Tai</i>	9.00
<i>Lava Flow - a creamy blend of Hana Bay Rum, coconut syrup, pineapple juice, bananas &amp; a strawberry swirl</i>	7.50
<i>Plantation House Colada - a special blend of pineapple &amp; coconut syrup, Irish Cream &amp; Amaretto Liqueur</i>	7.50

# CHEF ALEX'S SPECIALS

## BREAKFAST SPECIAL

*Keith's New Jersey-style Sausage Omelette - peppers, Maui onions & Jack cheese; with breakfast potatoes or steamed white rice & choice of toast* 12.50

## APPETIZER SPECIAL

*Mediterranean Hummus Platter - served with pita points, cucumber, feta cheese, olives & tomatoes* 10.00

## SALAD SPECIAL

*Shrimp Salad - cumin-spiked Pacific shrimp skewers & arugula tossed in a sherry vinaigrette of cucumbers, tomatoes & goat's milk feta* 15.00 - full  
7.00 - half

## SANDWICH SPECIAL #1

*Pulled Pork Sandwich - slow-roasted pulled pork, with house-made Maui Gold organic pineapple barbeque sauce; served on a bakery bun, with a choice of French fries or mixed Kula greens* 11.50

## SANDWICH SPECIAL #2

*Mediterranean Vegetable Sandwich - roasted zucchini, globe onions & tomatoes from Kapalua Farms, with Boursin cheese on focaccia* 10.00

## PASTA SPECIAL

*Shrimp & Ahi Farfalle - olive-oil poached ahi & Pacific shrimp in a sauce of tomatoes, capers, olives & fresh herbs, tossed with bow-tie pasta* 16.50

## WINE SPECIALS

*Beringer Chardonnay, Napa Valley, 2005 - crisp & fruity - by the glass* 10.00  
*Placido Pinot Grigio, Italy, 2003 - light & refreshing - by the glass* 8.00

## PLANTATION HOUSE MICROBREWS

*Plantation House Amber Ale - handcrafted on Maui - 14 oz.* 5.50  
*Bikini Blonde - a lager handcrafted on Maui - 14 oz.* 5.50

*Vegetarian selections available upon request*  
*A gratuity of 18% will be added to parties of 6 or more*  
*All menu items subject to 4.166% tax*  
*Menu selections and prices subject to change*

# THE PLANTATION HOUSE RESTAURANT ~ DINNER

## A P P E T I Z E R S

Sashimi of Hawaiian Fish, Traditional Garnish 16.00

Sashimi "Mediterranean Style" 16.00  
*Lemon-infused olive oil, Hawaiian sea salt, arugula*

Crispy Crab-stuffed Ahi Roll 17.00  
*Soy-wasabi mustard vinaigrette*

Scallop Skewers 14.00  
*Apple-smoked bacon & lehua honey guava glaze*

Plantation House Crab Cakes 10.50  
*Maui tomato beurre blanc, Chef's tartar sauce*

Chef's Cheese Plate 12.00  
*Délice de Bourgogne, manchego & stilton with honey*

Sauté of Maui Onions & Seasonal Mushrooms 8.00  
*Grilled polenta, white wine butter sauce*

Scampi-style Sauté of Pacific Shrimp & Garlic 12.00  
*Grilled polenta, white wine butter sauce*

Chef's Soup of the Day 6.00

## S A L A D S

Baby Kula Spinach Salad 10.00  
*Bleu cheese crumbles, candied pecans & Apple-balsamic vinaigrette*

Panko-crusted Goat Cheese Salad 10.00  
*Kula greens, Kapalua Farms tomatoes, Greek olives, Maui onions, passion fruit vinaigrette*

Kapalua Farms Beet Salad 12.00  
*Kapalua beets, baby tomatoes, goat's milk feta, balsamic drizzle*

Baby Romaine Hearts & Seared Shrimp Salad 10.00  
*Apple-smoked bacon bits, Spanish cotija cheese vinaigrette*

Kapalua Farms Tomato & Fresh Mozzarella Cheese Salad 10.00  
*Fresh Maui basil, balsamic vinegar & organic olive oil drizzle*

Watermelon & Toasted Walnut Salad 10.00  
*Organic Kula greens, shaved red onions, ginger-soy vinaigrette*

Maui Arugula Salad 10.00  
*Asian pears, spiced walnuts, lemon bleu cheese vinaigrette*

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## ENTRÉES

- Diane's Farfalle Pasta 20.00  
*Tomatoes, garlic, basil, olive oil*  
*with shrimp 28.00 with scallops 28.00*
- Jumbo Seared Scallops or Seared Pacific Prawns 28.00  
*Orzo pasta, white wine, garlic, capers, tomatoes & a touch of cream*
- Oven-roasted Pork Tenderloin 30.00  
*Caramelized Maui onions & Port wine reduction, horseradish mashed potatoes*
- Free Range Chicken Breast "Piccata Style" 27.00  
*On garlic & herb orzo pasta, with white wine caper sauce*
- Roasted Muscovy Duck Breast & Confit of Duck Leg 33.00  
*Sun-dried plum Pinot Noir sauce, scalloped potatoes*
- Oven-seared Filet Mignon 42.00  
*9 oz. organic Angus beef center cut tenderloin with*  
*Gorgonzola scalloped potatoes, herbed hotel butter, mushroom demi-glace*
- Slow-braised Australian Lamb Shank 29.00  
*Truffle mashed potatoes, Cabernet demi-glace*
- 7-8 oz. New Zealand (Cold Water) Lobster Tail - market price -  
*Garlic mashed potatoes, local steamed vegetables*

## DINNER SIDES

- Local Asparagus Spears 6.00  
*Emilia-Romano cheese sprinkles*
- Upcountry Spinach Sauté 6.00  
*Olive oil & garlic*
- Sauté of Kula Sugar Snap Peas 7.00  
*Chili flakes, garlic & ginger*

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## FRESH ISLAND FISH PREPARATIONS

*Choose one of the five fresh fish preparations and select one of the evening's fresh fish.  
Your server will describe the evening's fresh fish selections.*

A Taste of the Mediterranean 34.00

*Maui onion mustard-crusted Hawaiian catch on roasted Maui onions & Mediterranean couscous, finished with fried capers*

A Taste of Venice 34.00

*Panko-pressed Hawaiian catch on shrimp, asparagus, sugar peas & orzo, finished with golden raisins & toasted pine nuts*

A Taste of Maui 34.00

*Pistachio-crusted Hawaiian catch on Maui onions, local tomatoes & upcountry spinach, with Mediterranean couscous & extra virgin olive oil*

Upcountry Maui 34.00

*Panko-pressed Hawaiian catch on a sauté of zucchini, Maui onions, Kapalua beans & seasonal mushrooms, with garlic mashed potatoes & lemon olive oil*

Fish Special 34.00

*Basil pesto crusted Hawaiian catch on crispy polenta, finished with garlic shrimp, Kapalua tomatoes & white wine*

Ahi in the Style of Italy 34.00

*Pepper-dusted ahi tuna (seared rare), Maui arugula, cannellini bean & cucumber salad, Mediterranean olives & caper berry salsa*

*Vegetarian selections available upon request*

*\*\* A note to our guests \*\**

*We prepare most of our dishes using fresh vegetables & herbs from Kapalua Farms' garden, just a mile up the road.*

*A gratuity of 18% will be added to parties of 6 or more*

*All menu items subject to 4.166% tax*

*Menu selections and prices subject to change*



*The Plantation House Restaurant*

*2000 Plantation Club Drive*

*Kapalua, Maui, Hawaii 96761*

*[www.theplantationhouse.com](http://www.theplantationhouse.com)*

*808.669.6299*

# THE PLANTATION HOUSE RESTAURANT

## BAR TOP MENU

*Served exclusively at our bar top during dinner hours - join us for cocktails & pupus. All items are \$12.*

### Plantation House Steamers

*Manila clams in a rich garlic & white wine broth, served with garlic bread*

### Mediterranean Hummus Platter

*Served with pita points, cucumber, feta cheese, olives & tomatoes*

### Pupu Steak

*Seared rare, on shredded cabbage, topped with spicy pickled globe onions*

### Plantation House Calamari Caesar Salad

*Romaine hearts tossed with housemade Caesar dressing & crispy calamari*

### Cheese Plate – Chef's Selection

*Délice de Bourgogne, manchego & stilton with honey, served with baguette  
(subject to change)*

*All menu items \$12*



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