



STARTERS

FRIED BRUSSELS SPROUTS	13
Portuguese Sausage, Spiced Macadamia Nuts, Miso Vinaigrette	
COCONUT-LEMONGRASS SOUP 	12
Shellfish Trio, Cilantro Vinaigrette	
KAUAI ISLAND SALAD  	14
OK Farms Greens, Watermelon, Feta Cheese, Red Onions, Tomatoes, Papaya Seed Dressing	
NORTH SHORE SALAD 	18
Baby Romaine, Lump Crab, Avocado, OK Farms Grape Tomatoes, Parmesan, Wasabi Dressing	
EVERYTHING GOAT CHEESE FONDUE 	17
Hamakua Chips, Fried Garlic, Scallions, Sesame seed, Cauliflower Bread	
*POKE FLATBREAD	21
Local Ahi, Avocado, Wakame Salad, Mozzarella, Sweet Soy, Wasabi Aioli, Furikake	

MAINS

Ask Us About Table 53 - You Dine, We Donate Program. A Portion of the Proceeds from All Entrées are Donated to a Local Charity, Designated by Sheraton Kauai Resort

HAMAKUA MUSHROOM RAVIOLI	37
Braised Spinach, Crispy Hamakua Mushrooms, Beurre Blanc	
*PUFFED RICE CRUSTED AHI	39
6 oz Sashimi Grade Ahi Steak, Furikake, Sriracha Aioli, Sweet Soy, Ok Farms Baby Bok Choy	
<i>*Or Ask For Classic Sashimi-style</i>	
ENTRÉE FLIGHTS DUO - \$49 OR QUAD - \$85	
MISOYAKI BUTTERFISH	38
Rice Wine Chili Glazed Butterfish, Vegetable Fried Rice, OK Farms Vegetables, Tobiko, Sizzling Herb Oil	
FILET MIGNON 	54
8 oz. Filet Mignon Steak, Mashed Ulu, OK Farm Greens, Hamakua Mushrooms, Burgundy Shallots, Rosemary Demi	
BONELESS SHORT RIB 	42
Braised Short Rib, Mashed Ulu, OK Farm Vegetables, Chardonnay Cream, Natural Braising Jus, Lomi Lomi Tomatoes	
*CRAB CRUSTED FRESH CATCH 	42
Locally Caught Fresh Fish, Sticky White Rice, Asparagus, Lemon-Chardonnay Cream	
*HAWAIIAN FRESH FISH  	41
Locally Caught Fresh Fish, Moloka'i Sweet Potatoes, Succotash, Citrus Vinaigrette	

DESSERT

FLOURLESS DARK CHOCOLATE TORTE 	14
Dark Chocolate, Lilikoi Shorbet	
CHEESECAKE	12
Baked on a Graham Cracker Crust, Served in a Pool of Caramel Sauce and Bruléed Sugar	
PINEAPPLE SORBET 	9
Lappert's Sorbet Served with Berries and Boba	
BASIL & COCONUT MILK PANNA COTTA  	11
A Dairy Free Version of a Classic Dessert. Featuring Coconut Milk Steeped with Basil, Served with Papaya, and Candied Macadamia Nuts	

COCKTAILS


PO'IPŪ MULE	16
Tito's Vodka, Kauai Juice Co. Ginger Lemon Kombucha, St Germain Elderflower Liqueur	
SMOKED RUM-HATTEN	17
Don Q, Stirrings Ginger Liqueur, Cocchi Vermouth Di Torino, Dash of Bitters	
WOOD BARREL AGED OLD FASHIONED	17
RumFire Woodford Reserve Bourbon, Maraschino Liqueur, Bitters	
SIGNATURE MAI TAI	16
Don Q Rum, Orange Curacao, Passion Fruit, Honey, Lime, Pineapple Juice, Float of Lahaina Dark Rum	
WATERMELON MARTINI	16
Tito's Vodka, St Germain Elderflower Liqueur, Fresh Watermelon Juice, Splash of Soda, Cucumber	
<i>All Cocktails are Hand-Crafted Using Freshly Squeezed Juices</i>	

WINE


BUBBLES	GLASS
Chandon, Brut	16
BLUSH	
Minuty Rosé, Provence, France	15
WHITE	
Chateau St. Michelle, Riesling, WA	10
Mantanza, Sauvignon Blanc, CA	13
Kenwood, "Six ridges" Chardonnay, CA	9
Kendall Jackson, Chardonnay, CA	14
J. Lohr "Riverstone" Chardonnay, CA	14
REDS	
La Crema Monterey, Pinot Noir, CA	12
Alamos, Malbec, Mendoza	14
St. Francis, Merlot, CA	14
Trouble Maker, Red Blend, CA	14
Hartford Russian River, Zinfandel, CA	18
Avalon, Cabernet, CA	9
Kendall Jackson, Cabernet, CA	16

BEER

DRAFT	8
Kona Light, Blond Ale	
Big Wave, Golden Ale	
Hanalei, Light LIPA	
Kua Bay, Classic IPA	
DOMESTIC	6
Michelob Ultra, Light Lager	
Blue Moon, Wheat Ale	
IMPORT	7
Heineken, Pale Lager	
Heineken 0.0, Non-Alcoholic	
Corona, Lager	
SELTZER	6
Truly Hard Seltzer	

 Gluten-free. During normal kitchen operations, there is a possibility for food items to come into contact with wheat gluten/proteins. However unlikely, we are unable to guarantee that any menu item is completely gluten-free.

*The Department of Public Health advises that eating raw or uncooked beef, poultry, eggs, fish, lamb, pork or shellfish poses a health risk to everyone, especially the elderly, young children under 4, pregnant women and other susceptible individuals with compromised immune systems. Thorough cooking of such foods reduces the risk of such illness.

 This dish represents Flavors of Kauai, a year-round celebration of the food of Hawai'i with an emphasis on our home island.

~ A 19% Service charge will be added for parties of 6 or more guests.