

STARTERS



cold

Maui Wowie Salad

Shrimp - Feta - Butter Leaf Lettuce - Avocado
Caper Lime Vinaigrette 15

Wedge Salad^{ef}

Heirloom Tomatoes - Red Onion - Egg - Applewood Bacon
Blue Cheese 10

Fresh Local Greens Salad

Shaved Carrot - Daikon - Heirloom Tomatoes
Onion Shoyu Vinaigrette 11

Grilled Caesar Salad

Brioche Croutons - Parmesan Cheese
Creamy Togarashi Garlic Dressing 10

Ahi Poke*

Yuzu Crème Fraîche - Inamona Jus - Wonton Chips
Sesame Seeds 17

Poke Bowl*

Ahi Poke - Lomi Lomi Salmon - Hamachi Tartare - Namasu
Crispy Onions 17

hot

Szechuan Spiced Pork Ribs

Smoked and Glazed in Roy's Original Mongolian Sauce 15

Lobster Potstickers

Spicy Togarashi Miso Butter Sauce 15

Lobster Bisque

Maine Lobster - Thai Aromatics - Hint of Red Curry
Coconut Milk 13

Kung Pao Calamari

Bell Peppers - Red Onions - Carrots - Sugar Snap Peas
Bean Sprouts 16

Canoe for Two*

Szechuan Ribs - Spicy Tuna Roll - Lobster Potstickers
Filet Yakitori - Chicken Satay 30

Crispy Chicken Spring Rolls

Citrus Black Bean Dragon Sauce 10

CHEF'S TASTING MENU

Enjoy all four courses for \$59*

amuse-bouche

Whiskey Cured Alaskan Halibut

Crème Fraîche

first course

Wagyu Beef Carpaccio

Parmesan - Shiso Pesto

entrée - choice of

Prosciutto Wrapped Jumbo Prawns

Creamy Sriracha Polenta - Lomi Tomato and
Shiitake Scampi Butter Sauce

Mongolian Grilled Rack of Lamb

Asparagus - Lemon Confit - Minted Lamb Demi Glace

dessert

Molasses Tart

Vanilla Ice Cream - Almond Praline

MAIN COURSE

fish & shellfish

Misoyaki "Butterfish"^{ef}

Alaskan Black Cod - Baby Bok Choy - Furikake Rice 41

Roasted Macadamia Nut Crusted Mahi Mahi*

Lobster Cream Sauce 42

Blackened Island Ahi*

Spicy Soy Mustard Butter Sauce 40

Jumbo Tiger Prawns

Garlic Shoyu Udon Noodles - Shiitake Mushrooms - Cilantro 36

Hibachi Grilled Atlantic Salmon*

Japanese Citrus Ponzu Sauce 32

Butter Seared Georges Bank Sea Scallops*

Creamy Coconut Black Rice - Lobster Essence 36

Seared Kanpachi*

Japanese Style Scampi - Clams - Mussels - Grilled Toast Points 42

San Diego Local White Sea Bass*

Farro and Black Rice Miso Risotto - Summer Baby Squash - Tomato 45

meat & poultry

Braised Short Ribs of Beef^{ef}

Natural Braising Sauce - Honey Mustard - Yukon Mash - Broccolini 35

Pan Roasted Half Chicken

Blackened Rustic Mashed Potatoes - Bacon Pepper Gravy 28

Hand Carved Filet Mignon*^{ef}, 8oz

Vadouvan Roasted Carrots - Truffle Onion Misoyaki Demi Glace 46

Hand Carved Rustic Rub Crusted Ribeye*, 14oz

Smoked Sea Salt - Grilled Asparagus 47

Grilled Rack of Lamb*

Cauliflower Wasabi Au Gratin - Asparagus - Truffle Demi Glace 42

mixed plates

Shellfish Sampler*

Lobster Tail - Seared Sea Scallop - Teppanyaki Shrimp

Lobster Red Curry Sauce - Asparagus - Creamy Jasmine Rice 49

Classic Four*

Hibachi Grilled Atlantic Salmon - Misoyaki "Butterfish"

Blackened Island Ahi - Macadamia Nut Crusted Mahi Mahi 48

Roy's Trio*

Hibachi Grilled Atlantic Salmon - Misoyaki "Butterfish"

Blackened Island Ahi 43

Grilled Filet Mignon*^{ef} & Teppanyaki Shrimp

Yukon Mash - Shiso Béarnaise - Asparagus - Broccolini - Carrot
Beets 50

Grilled Filet Mignon*^{ef} & Butter Roasted Maine Lobster Tail

Truffle Onion Misoyaki Demi Glace - Scampi Butter Sauce 59

Roasted Half Chicken & Teppanyaki Szechuan Shrimp

Blackened Rustic Mashed Potatoes - Bacon Pepper Gravy 38

White Sea Bass & Seared Scallops*

Bacon Mash - Carrots - Broccolini - Rosemary Demi Glace 49

sides

Sautéed Bok Choy 9

Parmesan Fries 7

Butter Whipped Potatoes^{ef} 7

Asparagus^{ef} 9

Sautéed Mushrooms^{ef} 9

Truffle Bacon Mac & Cheese 10

Lump Crab Fried Rice^{ef} 10

Vadouvan Roasted Carrots 10

DESSERT

Pineapple Upside Down Cake*

Caramelized Pineapple Baked with
Brown Sugar Pound Cake à la mode 11

Roy's Melting Hot Chocolate Soufflé*

Flourless Chocolate Cake - Molten Hot Center
Raspberry Coulis - Vanilla Bean Ice Cream 12

Kaffir Lime Tart

Graham Cracker Crust - Whipped Cream
Crème Anglaise 9

Coconut Caramel Tart

Passion Fruit Mousse - House-made "Pocky"
Macadamia Nuts 11

Haupia Coconut Panna Cotta

Passion Fruit 9

Coffee Parfait & "Chocolate Three Ways"

Chocolate Almond Streusel - Chocolate Tuile
Chocolate Soup - Kahlua Gelée 11

*Please allow 20 minutes preparation time.

WINES BY THE GLASS

sparkling / champagne

Minoetto, Il Prosecco, ITA, NV	9 / 38
Chandon, Brut, CA, NV	12 / 58
Pommery, Brut Royal Champagne, FR, NV	20 / 90

slightly sweet / off dry whites

Pacific Rim, Riesling, WA, 2015	9 / 36
Conundrum, Blend, CA, 2015	12 / 48
Estancia, Pinot Grigio, CA, 2016	8 / 32
Alta Luna, Pinot Grigio, Trentino, ITA, 2015	9 / 36

sauvignon blanc

Joel Gott, CA, 2015	10 / 40
Tangent, Paragon Vineyard, Edna Valley, CA, 2015	8 / 32
Bonterra, CA, 2014	9 / 36
Whitehaven, Marlborough, NZ, 2016	12 / 48
Twomey, Napa/Sonoma Counties, CA, 2016	18 / 72
Round Pond Estate "Rutherford", Napa, CA, 2016	20 / 80

chardonnay

Roy's by Bianchi Vineyard, CA	8 / 32
Chateau Ste. Michelle "Mimi", WA, 2015	10 / 40
Franciscan, Napa Valley, CA, 2014	12 / 48
Landmark Overlook, Sonoma/SB, CA, 2014	15 / 60

PREMIUM WINES BY THE GLASS

An experience in partnership with Coravin.

3oz / 6oz / bottle

Don Melchor, Cabernet Sauvignon, Puente Alto Vineyard, Maipo Valley, CHI, 2012	28 / 50 / 180
Catena Alta, Malbec, Mendoza, ARG, 2013	18 / 30 / 110
Silver Oak Alexander Valley, Cabernet Sauvignon, CA, 2012	22 / 40 / 145
Justin Isosceles, Paso Robles, CA, 2014	20 / 36 / 130
Caymus, Cabernet Sauvignon, Napa Valley, CA, 2013	22 / 40 / 145
Sampler Flight, Choose three (3 oz.) <i>choose three different wines (3oz each)</i>	55

SPECIALTY COCKTAILS

Paradise Found | Served in a Signature Copper Pineapple
*Absolut Elyx Vodka - Fresh Pineapple Juice - Monin Almond
Angostura Bitters - Ginger Beer - Fresh Lime 15*

Roy's Island Mai Tai
*1940's classic that uses our famous recipe floated with
Cruzan Black Strap Rum 12*

1988
Finlandia Grapefruit - SOHO Lychee - Patron Citronge 12

Mango Mojito
Cruzan Citrus - Mango Purée - Lime - Mint 12

Hawaiian Martini
*Maui Pineapple drenched in SKYY Vodka - Stoli Vanil
Malibu Coconut Rum 13*

CONNOISSEURS COLLECTION

The Ultimate Gin & Tonic
*The Botanist Islay Dry Gin - Carafe of Handcrafted Tonic - Selection
of fruits, herbs & vegetables to create your ideal cocktail 17*

The Ultimate Vodka & Tonic
*Crystal Head Vodka - Carafe of Handcrafted Tonic - Selection of fruits,
herbs & vegetables to create your ideal cocktail 17*

The MACALLAN Experience
*The distinctive collection to showcase the MACALLAN 12, MACALLAN 15
and MACALLAN Rare Cask 49*

rose

Listel, Languedoc, FRA, 2016	8 / 32
Charles & Charles, Columbia Valley, WA, 2016	9 / 36

pinot noir

Deloach Heritage Reserve, CA, 2015	10 / 40
Lyric by Etude, Santa Barbara, CA, 2014	13 / 52
Four Graces, Willamette Valley, OR, 2013	15 / 60
Belle Glos, Santa Lucia Highlands, CA, 2015	18 / 72

merlot

Greystone Cellars, CA, 2012	8 / 32
Wente "Sandstone", Livermore Valley, CA, 2013	10 / 40
Swanson Cygnet, Napa Valley, CA, 2013	15 / 60

cabernet

Roy's by Bianchi Vineyard, CA	8 / 32
Wente "Southern Hills", Livermore Valley, CA, 2014	10 / 40
Justin, Paso Robles, CA, 2015	16 / 64
Paraduxx by Duckhorn, Napa Valley, CA, 2014	18 / 72
J. Lohr "Seven Oaks", Paso Robles, CA, 2014	12 / 48
Montes Alpha, Colchagua Valley, CH, 2013	13 / 52
Daniel Cohn Winery "Bellacosa", CA, 2015	15 / 60

reds of interest

Alamos, Malbec, Mendoza, ARG, 2015	8 / 32
Catena Vista Flores, Malbec, Mendoza, ARG, 2014	10 / 40
Trivento Golden Reserve, Malbec, Mendoza, ARG 2016	15 / 60
Boneshaker, Zinfandel, Lodi, CA, 2014	11 / 44
Joel Gott, Zinfandel, CA, 2015	12 / 48

COCKTAILS

Lavendar Sake Sling
Damrak Gin - Ozeki Sake - Monin Lavender - Fresh Lime 12

Drunken Mule
*Pau Maui Vodka - Muddled Hawaiian Martini Pineapples
Orgeat Ginger Beer 10*

Island Time Sangria
*Beso Del Sol White Sangria - Monin Watermelon Purée
Chase Elderflower - Club Soda 10*

Jalapeño Margarita
Tanteo Jalapeño Infused Tequila - Organic Agave - Fresh Lime 12

Rye Me A River
Templeton Rye - Domaine de Canton - Fresh Lemon - Honey 12

Pacific Cooler
*Deep Eddy Ruby Red Grapefruit Vodka - Chase Elderflower
Fresh Strawberries - Oranges 12*

Ultimate Pepperoni Bloody Mary
*Tito's Handmade Vodka - Splash Guinness - Togarashi Spiced Rum
Benny's Pepperoni 12*

The Hummingbird
Chase Elderflower - Sparkling Wine - Club Soda - Berries 13

Charred Lemon Sour
*Teeling Irish Whiskey - Fresh Lemon - Grilled Lemon Wheel
Rosemary Sprig 13*

Cool Breeze
*Prairie Organic Cucumber Vodka - Coconut Water - Pineapple Juice
Fresh Lemon - Monin Agave 11*

Polynesian Passion
*Appleton Estate 12 Year Old Jamaican Rum - Don Q Coconut Rum
Passion Fruit 12*

Tropic of Capricorn
*Hangar One Vodka - SOHO Lychee - Fresh Lemon
Monin South Seas Grenadine 13*