



HAPPY NEW YEAR

Tonight, we thank you for joining us as we celebrate the arrival of 2018. Our Chef Partners have created a beautiful menu to commemorate this special evening. Raise your glass, and share a toast, that 2018 may be your most vibrant year yet.

APPETIZERS

Trio of Rock Shrimp

Toban Djan - Malaysian Curry - Wasabi

Spicy Tuna on Crispy Rice

Negi - Kabayaki - Sesame

Kurobuta Pork Belly

Pickled Fresno Chili - Crispy Leeks - Honey Coriander Glaze

Charred Shishito Peppers

Togarashi - Onion Shoyu Vinaigrette

SOUP & SALAD

Lobster Bisque

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

Wonton Soup

Shrimp & Pork Wontons - Shiitake Mushroom - Scallions - Baby Bok Choy

Wedge Salad^{gf}

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

Mixed Greens Salad

Artisan Greens - Tomato - Cucumber - Shaved Carrot - Spicy Green Goddess

ENTRÉES

price of entrée includes choice of appetizer, soup or salad and dessert

Steamed 2lb Maine Lobster

119

Brussels Sprouts - Romanesco - Vadouvan Carrots - Broccolini

169/2

Patty Pan Squash

Misoyaki "Butterfish"^{*gf}

83

Alaskan Black Cod - Baby Bok Choy - Furikake Rice

Blackened Island Ahi*

82

Spicy Soy Mustard Butter Sauce

Teppanyaki Jumbo Prawns

80

Baby Bok Choy - Saffron - Grilled Baguette - Red Curry Lobster Bouillabaisse

Butter Seared Sea Scallops*

85

Blistered Tomato - Yuzu - Togarashi - Cilantro - Sushi Rice

34oz Tomahawk Ribeye*

129

"Loaded" Baked Potato Cake - Asparagus - Peppercorn Brandy Demi-Glace

Hand Carved Filet Mignon*

85

Salt Crusted Pee Wee Potatoes - Yuzu - Mushroom Medley - Charred Miso

"Angry" Roasted Half Chicken

65

Basil Pesto Mash - Crispy Brussels Sprouts - Bacon Pepper Gravy

Bacon Wrapped Pork Chop

79

Okinawan Potatoes - Garlic Spinach - Sambal Demi-Glace

DESSERTS

Roy's Melting Hot Chocolate Soufflé^{†gf}

Raspberry Coulis - Vanilla Bean Ice Cream

Strawberry Bread Pudding

White Chocolate - Pistachio Ice Cream

Hawaiian Style Baklava

Pineapple - Macadamia Nuts - Toasted Coconut

*Consuming raw or undercooked meat, fish or poultry may increase the risk of foodborne illness.

†Please allow 20 minutes preparation time ^{gf}Gluten Free ^vVegetarian