

HAWAIIAN BRUNCH

price of brunch entrée includes choice of one appetizer

APPETIZERS

- Flying Dragon Roll**
*Misoyaki Butterfish - Avocado
 Macadamia Nuts - Wasabi Ginger Butter*
- Caesar Salad**
*Brioche Croutons - Parmesan Cheese
 Creamy Togarashi Garlic Dressing*
- Chilled Crab & Shrimp Cocktail**
Wasabi Horseradish Cocktail Sauce
- Pork Hash Shu Mai**
*Chinese Black Bean Dragon Sauce
 Spicy Soy Mustard*

ENTRÉES

- Hawaiian Seafood Omelet*^{gf}** 29
Scallop - Shrimp - Crab - Lobster Essence
- Kalua Pork Benedict** 29
Crispy Potato Cake - Shiso Béarnaise
- Blackened Salmon*^{gf}** 34
*Roasted Red Potatoes - Sautéed Spinach
 Caper Lime Butter Sauce*
- Prime 7oz New York Steak* & Eggs** 39
*Smoked Fingerling Potatoes
 Brussels Sprouts - Caramelized Onions
 Thai Basil Mushroom Cream Sauce*
- Wagyu Beef 'Loco Moco'** 32
*Pineapple Fried Rice - Egg
 Lomi Tomatoes - Demi Glace*
- Slow Roasted Prime Rib of Beef*** 44
*Garlic Mashed Potatoes - Asparagus
 Peppercorn Shoyu Brandy Sauce*

 Roy's Signature Items - Our Most Popular
 *Consuming raw or undercooked meat, fish or poultry may increase the risk of foodborne illness. ^{gf}Gluten Free ^vVegetarian [†]Please allow 20 minutes preparation time

HAPPY EASTER

APPETIZERS

- Tempura-Crusted Ahi Roll*** 14
Spicy Togarashi Miso Butter Sauce
- Wedge Salad^{gf}** 10
*Heirloom Tomatoes - Red Onion - Egg - Applewood Bacon
 Blue Cheese*
- Fresh Local Greens Salad^{v, gf}** 11
*Shaved Carrot - Heirloom Tomatoes
 Dean Okimoto's Creamy Herb Dressing*
-  **Lobster Potstickers** 15
Spicy Togarashi Miso Butter Sauce
- Crispy Chicken Spring Rolls** 10
Citrus Black Bean Dragon Sauce
- Lobster Bisque** 13
*Maine Lobster - Thai Aromatics - Hint of Red Curry
 Coconut Milk*

REFRESHERS

- Mimosa** 8 / 10
*Bubbly Prosecco with fresh squeezed Orange,
 Tropical Fruit or Mango*
- Ultimate Bacon Bloody Mary** 12
*Tito's Handmade Vodka - Applewood Smoked Bacon
 Celery - Togarashi Spiced Rim*
- Roy's Island Mai Tai** 12
*1940s classic that features our famous recipe floated with
 Cruzan Black Strap Rum*
- Hawaiian Martini** 13
*Maui Pineapple drenched in SKYY Vodka
 SKYY Vanilla - Malibu Coconut Rum*
- Tiki P.O.G. Punch** 13
The Botanist Gin - Passion Fruit - Orange - Guava Juice

ENTRÉES

-  **Misoyaki "Butterfish"*^{gf}** 41
Alaskan Black Cod - Baby Bok Choy - Furikake Rice
-  **Roasted Macadamia Nut Crusted Mahi Mahi*** 42
Lobster Cream Sauce
-  **Blackened Island Ahi*** 40
Spicy Soy Mustard Butter Sauce
- Shellfish Sampler*** 49
*Lobster Tail - Seared Sea Scallop - Teppanyaki Shrimp
 Asparagus - Lobster Red Curry Sauce - Creamy Jasmine Rice*
- Asian Stuffed Chicken Breast** 28
Coconut Black Rice - Thai Curry Peanut Sauce
- Hand Carved Filet Mignon*, 8oz** 46
*Haricots Verts - Parmesan Truffle Steak Fries
 Truffle Onion Misoyaki Demi Glace*
-  **Braised Short Ribs of Beef^{gf}** 35
*Natural Braising Sauce - Honey Mustard - Yukon Mash
 Broccolini*
- Grilled Filet Mignon* & Roasted Maine Lobster Tail** 59
Truffle Onion Misoyaki Demi Glace - Scampi Butter Sauce
- Roy's Classic Combo*^{gf}** 39
Misoyaki "Butterfish" - Braised Short Ribs of Beef

USDA Prime New York Strip Steak*, 14oz 47
Lobster Mac and Cheese - Thai Basil Wild Mushroom Cream Sauce

DESSERTS

-  **Pineapple Upside Down Cake[†]** 12
*Caramelized Pineapple Baked with Brown Sugar Pound
 Cake à la mode*
-  **Roy's Melting Hot Chocolate Soufflé^{†, gf}** 13
*Flourless Chocolate Cake with a Molten Hot Center
 Raspberry Coulis - Vanilla Bean Ice Cream*
- Kaffir Lime Tart** 12
Graham Cracker Crust - Whipped Cream - Crème Anglaise
- Cinnamon Brioche Bread Pudding** 11
Bourbon Caramel - Vanilla Bean Anglaise - Bacon Brittle

EASTER DINNER

APPETIZERS

Tempura-Crusted Ahi Roll* <i>Spicy Togarashi Miso Butter Sauce</i>	14
Wedge Salad ^{gf} <i>Heirloom Tomatoes - Red Onion - Egg - Applewood Bacon - Blue Cheese</i>	10
Fresh Local Greens Salad ^{vef} <i>Shaved Carrot - Heirloom Tomatoes Dean Okimoto's Creamy Herb Dressing</i>	11
 Lobster Potstickers <i>Spicy Togarashi Miso Butter Sauce</i>	15
Crispy Chicken Spring Rolls <i>Citrus Black Bean Dragon Sauce</i>	10
Lobster Bisque <i>Maine Lobster - Thai Aromatics - Hint of Red Curry Coconut Milk</i>	13

COCKTAILS

Roy's Island Mai Tai <i>1940s classic that features our famous recipe floated with Cruzan Black Strap Rum</i>	12
Hawaiian Martini <i>Maui Pineapple drenched in SKYY Vodka SKYY Vanilla - Malibu Coconut Rum</i>	13
1988 <i>Deep Eddy Ruby Red Grapefruit Vodka - SOHO Lychee - Orange Liqueur</i>	12
Mango Mojito <i>Cruzan Citrus Rum - Mango Purée - Lime - Mint</i>	12
Drunken Mule <i>Pau Maui Hawaiian Vodka - Muddled Hawaiian Martini Pineapples Orgeat - Ginger Beer</i>	12

ENTRÉES


 Misoyaki "Butterfish" ^{**gf} <i>Alaskan Black Cod - Baby Bok Choy - Furikake Rice</i>	41
 Roasted Macadamia Nut Crusted Mahi Mahi* <i>Lobster Cream Sauce</i>	42
 Blackened Island Ahi* <i>Spicy Soy Mustard Butter Sauce</i>	40
Shellfish Sampler* <i>Lobster Tail - Seared Sea Scallop - Teppanyaki Shrimp - Asparagus Lobster Red Curry Sauce - Creamy Jasmine Rice</i>	49
Asian Stuffed Chicken Breast <i>Coconut Black Rice - Thai Curry Peanut Sauce</i>	28

Hand Carved Filet Mignon*, 8oz <i>Haricots Verts - Parmesan Truffle Steak Fries Truffle Onion Misoyaki Demi Glace</i>	46
Slow Roasted Prime Rib of Beef* <i>Garlic Mashed Potatoes - Asparagus Peppercorn Shoyu Brandy Sauce</i>	47
 Braised Short Ribs of Beef ^{gf} <i>Natural Braising Sauce - Honey Mustard - Yukon Mash - Broccolini</i>	35
Grilled Filet Mignon* & Butter Roasted Maine Lobster Tail <i>Truffle Onion Misoyaki Demi Glace - Scampi Butter Sauce</i>	59
Roy's Classic Combo* ^{gf} <i>Misoyaki "Butterfish" - Braised Short Ribs of Beef</i>	39

USDA Prime New York Strip Steak*, 14oz <i>Lobster Mac and Cheese - Thai Basil Wild Mushroom Cream Sauce</i>	47
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DESSERTS

 Roy's Melting Hot Chocolate Soufflé ^{†gf} <i>Flourless Chocolate Cake with a Molten Hot Center - Raspberry Coulis Vanilla Bean Ice Cream</i>	13
Kaffir Lime Tart <i>Graham Cracker Crust - Whipped Cream - Crème Anglaise</i>	12

 Pineapple Upside Down Cake [†] <i>Caramelized Pineapple Baked with Brown Sugar Pound Cake à la mode</i>	12
Cinnamon Brioche Bread Pudding <i>Bourbon Caramel - Vanilla Bean Anglaise - Bacon Brittle</i>	11