

MAHALO MONDAY

Select One from Each Category; \$49

FIRST COURSE

Big Eye Tuna Poke*

Avocado - Inamona Jus - Wonton Chips

Wedge Salad^{gf}

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

Caesar Salad

*Fresh Romaine - Brioche Croutons - Parmesan Cheese
Togarashi Garlic Dressing*

Crispy Chicken Spring Rolls

Citrus Black Bean Dragon Sauce

Lobster Bisque

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

Szechuan Spiced Pork Ribs

Smoked and Glazed in Roy's Mongolian Sauce

Crispy Wok Fried Shrimp Tempura

*Shishito Peppers - Shimeji Mushrooms - Malaysian
Curry Aioli*

Lobster Potstickers

Spicy Togarashi Miso Butter Sauce

ENTREE SELECTION

Roasted Macadamia Nut Crusted Mahi Mahi*

Asparagus - Red Potatoes - Lobster Cream Sauce

Blackened Island Ahi*

*Baby Bok Choy - Furikake Rice - Spicy Soy Mustard
Butter Sauce*

Hibachi Grilled Atlantic Salmon*

Cucumber Namasu - Onigiri - Japanese Citrus Ponzu

Jumbo Tiger Shrimp

*Garlic Shoyu Udon Noodles - Shiitake Mushrooms
Cilantro*

Braised Short Ribs of Beef^{gf}

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

Roy's Classic Combo*

'Misoyaki' Butterfish - Braised Short Rib of Beef

Katsu Chicken

Tonkatsu Sauce - Toban Djan Aioli - Grilled Musubi

Hibachi Grilled Tofu Steak

*Furikake Rice - Cucumber Sunomono
Japanese Citrus Ponzu*

DESSERTS

Macadamia Nut Bread Pudding

Guava Sauce - Toasted Coconut - Vanilla Ice Cream

Chocolate Torte^{gf}

Raspberry Sauce - Whipped Cream - Fresh Berries


Kaffir Lime Tart

Graham Cracker Crust - Whipped Cream

Crème Anglaise

WINE PAIRING

Enjoy a bottle of Roy's by Bianchi Chardonnay or Cabernet Sauvignon for only \$25

 Roy's Signature Items - Our Most Popular

^{gf}Gluten Free ^vVegetarian *Consuming raw or undercooked meat, fish or poultry may increase the risk of foodborne illness. Certain menu items may contain peanuts, tree nuts, soy, dairy, eggs, wheat and other allergens. If you have a food allergy, please notify your server. While we can take steps to remove ingredients from your dish and minimize the risk of cross contamination, we can not guarantee that any of our products are safe to consume for people with severe allergies.

WINES BY THE GLASS

SPARKLING

Mionetto Il Prosecco <i>Veneto, ITA</i>	10 / 40
*ONEHOPE Brut <i>CA</i>	187mL 14
Le Grand Courtège Brut Rosé <i>France</i>	187mL 14

SLIGHTLY SWEET / OFF DRY

Pacific Rim Riesling <i>Columbia Valley, WA</i>	10 / 38
Ruffino Moscato <i>ITA</i>	11 / 40
Conundrum White Blend <i>CA</i>	13 / 50

AROMATIC WHITES

Estancia Pinot Grigio <i>CA</i>	10 / 38
Brancott Sauvignon Blanc <i>Marlborough, NZ</i>	10 / 38
Whitehaven Sauvignon Blanc <i>Marlborough, NZ</i>	13 / 48
Duckhorn Sauvignon Blanc <i>Napa Valley, CA</i>	16 / 62

CHARDONNAY

Wente Estate Grown <i>Livermore Valley, CA</i>	10 / 38
Roy's by Bianchi Vineyards <i>CA</i>	10 / 38
Franciscan <i>Napa Valley, CA</i>	13 / 50
Landmark Overlook <i>Sonoma/Santa Barbara, CA</i>	15 / 58
Grgich Hills Estate <i>Napa, CA</i>	18 / 70

ROSÉ

Decoy by Duckhorn <i>CA</i>	12 / 46
Grgich Hills <i>Napa, CA</i>	16 / 65

PINOT NOIR

DeLoach Heritage Reserve <i>CA</i>	10 / 38
Lyric by Etude <i>Santa Barbara County, CA</i>	13 / 50
The Four Graces <i>Willamette Valley, OR</i>	17 / 66
Belle Glos Las Alturas Vineyard <i>Santa Lucia Highlands, CA</i>	21 / 80

MERLOT

Greystone Cellars <i>CA</i>	10 / 38
Wente "Sandstone" <i>Livermore Valley, CA</i>	12 / 44

CABERNET SAUVIGNON

Roy's by Bianchi Vineyards <i>CA</i>	10 / 38
J. Lohr "Seven Oaks" <i>Paso Robles, CA</i>	12 / 46
The Federalist <i>Lodi, CA</i>	14 / 52
Justin <i>Paso Robles, CA</i>	18 / 70

REDS OF INTEREST

Diseno Malbec <i>Mendoza, ARG</i>	10 / 38
Boneshaker Zinfandel <i>Lodi, CA</i>	13 / 48
Paraduxx by Duckhorn Cabernet/Zinfandel <i>Napa Valley, CA</i>	19 / 74
Caymus Suisun Grand Durif Petite Sirah <i>Suisun Valley, CA</i>	21 / 81
The Prisoner Red Blend <i>Napa Valley, CA</i>	26 / 97

SIGNATURE COCKTAILS

Hawaiian Martini <i>Maui Pineapple drenched in Vodka with SKYY Vanilla Vodka and Malibu Coconut Rum</i>	14	Jalapeño Margarita <i>House-made Jalapeño Infused Tequila Agave - Fresh Lime</i>	13
1988 <i>Deep Eddy Ruby Red Grapefruit - SOHO Lychee Orange Liqueur</i>	13	Island Sugar Cane Old Fashioned <i>Paniolo Blended Hawaiian Whiskey - Bitters Sugar Cane</i>	14
Roy's Island Mai Tai <i>1940s classic that features our famous recipe floated with Cruzan Black Strap Rum</i>	13	Rye Me A River <i>Templeton Rye Whiskey - Ginger Fresh Lemon - Honey</i>	13
Mango Mojito <i>Cruzan Citrus Rum - Mango Purée - Lime Fresh Mint</i>	13	Tiki P.O.G. Punch <i>Fid Street Gin - Passion Fruit - Orange - Guava Juice</i>	13
Drunken Mule <i>Pau Maui Hawaiian Vodka - Muddled Hawaiian Martini Pineapples - Orgeat - Ginger Beer</i>	13		