

# COAST GRILLE

Thanksgiving Day Limited Menu  
November 26, 2009

## *American Bistro*

At Coast Grille, We are passionate in our constant pursuit  
of the freshest the islands has to offer.  
We are equally excited to present quality, contemporary cuisine.  
From our markets and ocean's, we source sustainable,  
organic and wild whenever possible.

### Appetizer

<b>Lobster Bisque</b>	\$ 12.00
Keahole Lobster, Brandy Crème Fraiche, Fine Herbs	
<b>Ahi Sashimi</b>	\$16.00
Tomato Poke, Ogo, Soy, Sizzling Sesame Oil	
<b>Baby Romaine "Fingers"</b>	\$10.00
Olive Oil Croutons, Garlic-Anchovy Dressing, Crispy Parmesan	
<b>Hamakua Country Farms Tomatoes</b>	\$12.00
Housemade Smoked Bacon, Cherry Tomatoes, Avocado-Goat Cheese Ranch	

### Entrees

<b>Grilled New York Steak</b>	\$29.00
Salt Roasted Fingerling Potatoes, Asparagus, Bearnaise Vinaigrette	
<b>Grass Fed Island Burger</b>	\$15.00
Maui Onion Marmalade, Cambazola Cheese, Hamakua Tomato Jam, In-House Pickles	
<b>Bucatini Pasta "Puttanesca"</b>	\$22.00
Sweet Shrimp, Pancetta, Slow Roasted Spicy Tomato Sauce, Kalamata Olives	
<b>Day Boat Island Ono "Fish and Chips"</b>	\$24.00
Pickled Vegetable Remoulade, Fried Lemon, Hawaiian Chili Pepper Vinegar	
<b>Pan Roasted Troll Caught Mahi Mahi</b>	\$ 26.00
Waipi'o Warabi Fern, Hawaiian Peach Palm Hearts, Scallion-Ginger Pesto, White Soy	

### Desserts

<b>Vanilla Seed Crème Brulee</b>	\$ 9.00
Citrus-Macadamia Nut Shortbread	
<b>Bittersweet Chocolate "Budino" Tart</b>	\$10.00
Baby Fennel Jam, Extra Virgin Olive Oil, Maldon Sea Salt	