

PRINCE COURT RESTAURANT

APPETIZER

Fresh Ahi Sashimi 14.50
with pickled ginger and wasabi

Prince Court Crab Hash 13.50
Blue crab hash and Hamakua shiitake mushroom on a bed
of wilted baby spinach with trio of sauces

Shrimp Cocktail 12.50
with condiments

SOUPS and SALADS

Prince Court Clam Chowder 6.50
a favorite selection

Prince Style Oxtail Soup 14.50
with condiments

Baby Romaine with Feta Cheese Salad 9.50
with roasted peppers, anchovy and ranch dressing

Grilled Prawn Salad 14.50
with avocado, Puna papaya and creamy herb vinaigrette

Prince Court Chicken Caesar Salad 12.50
hearts of Romaine with grilled chicken, topped with garlic croutons
and fresh Asiago cheese

ENTREE

Baked Crusted Crab Hash Salmon 17.50
on wilted spinach, ragout of vegetables and citrus-dill beurre blanc

Prince Style Curries 15.50
a blend of Indian, Thai, and American styles
served with papaya chutney and grilled apple-banana
selection of beef, chicken or seafood

Grilled Ahi on Soba 19.50
Ahi marinated in a special fusion of garlic, ginger, cilantro and soy sauce
served on a bed of spinach soba with Kau orange vinaigrette

Charbroiled Rib Eye Steak 19.50
with a traditional Cabernet reduction and served with garlic mashed potatoes

Grilled Chicken Sandwich 11.50
on ciabatta bread with Swiss cheese, lettuce and tomato

Prince Club Sandwich 10.50
triple-decker with fresh turkey breast, crispy bacon, avocado, tomato and lettuce, served with potato chips

Blackened Ahi Sandwich 12.50
pan-seared Ahi steaks with Cajun spices on ciabatta bread,
served with our unique sweet chili aioli, Hamakua tomato and daikon sprouts

Barbecue Kalua Pork and Cheese Sandwich 10.50
slowly braised pork with barbecue sauce and topped with Swiss cheese, served on Ciabatta bread

Special of the Day 14.50
please inquire with your Server for the special of the day

*For your convenience, a 15% gratuity is added to all parties of six or more.
One check per party, no separate checks.*