



KONA GRILL

\$36 | Lunch & Dinner

FIRST COURSE

Choice of one-

Potstickers

Seared Chicken & Vegetable Dumplings,
Asian Slaw, Traditional Soy Dipping Sauce

Picasso Roll

Spicy Yellowtail, Avocado, Yellowtail, Jalapeño,
Cilantro, Togarashi, Sriracha, Yuzu Ponzu

Sweet & Bleu Salad

Fall Greens, Grilled Honey Crisp Apples, Applewood Bacon,
Bleu Cheese, Spiced Pecan, Tomato, Buttermilk Dressing

SECOND COURSE

Choice of one-

Cilantro Lime Chicken

Yogurt-Lime Marinated Chicken Skewers, Cilantro, Pickled
Red Onions, Turmeric-Almond Rice, Sautéed Broccolini

Market Fish

Chef's Selection, Seasonal Preparation

Prime Rib 10 oz

Togarashi Jus, Horseradish Cream,
Miso Whipped Potatoes, Asparagus

Kona Surf & Turf

Additional \$10

8oz Pan Seared Filet With Lobster Butter & Sea Salt, served
with a Peppered Tuna Tataki Roll - Lobster & Citrus Aioli,
Avocado, Sesame-Soy Chili Sauce, Green Onion

THIRD COURSE

Choice of one-

Carrot Cake

Three-Layer Carrot Cake, Cream Cheese Frosting,
Caramel Sauce, Toasted Walnuts

Coconut Rum Cake

Coconut Rum, Vanilla, Grilled Pineapple Butter,
Lime Zest, Toasted Coconut, Cream Cheese Sauce

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