



KONA GRILL

\$36 | 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 Rice

Market Fish

Chef's Selection, Seasonal Preparation

Prime Rib 10 oz

Togarashi Jus, Horseradish Cream, Miso Whipped Potatoes

Kona Surf & Turf (additional \$10)

7oz 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

New York Cheesecake

Raspberry Sauce, Chocolate Covered Strawberry, Whipped Cream



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