

## *Water Features*

### *Island Tropicals*

<b>Mai Tai</b>	Our own version of an island favorite \$8
<b>Pina Colada</b>	A refreshing concoction of blended pineapple, coconut, and rum \$8
<b>Planter's Punch</b>	Exotic mix of tropical fruit juices and dark rum \$8
<b>Blue Hawaii</b>	Blue as the ocean ~ Rum, Blue Curacao and fruit juices \$8
<b>Mojito</b>	Blend of light rum, Kula lime juice, fresh mint, and seltzer \$8
<b>Fruit Smoothies</b>	Strawberry and Pineapple \$6

### *House Special Martinis*

<b>Mai tini</b>	A refreshing blend of light and dark rums, and a splash of pineapple and lime juice served cold on-the-stem \$9
<b>Nenetini</b>	Traditional vodka martini made with Grey Goose vodka \$9
<b>Lemon Drop</b>	A sweet Absolut Citron martini with a splash of Cointreau, fresh lemon juice and Hawaiian sugar cane rim \$9

### *White Wine*

	Glass	Bottle
<b>Chandon Brut Classic 1.87ml</b>		\$14
<b>Campanile Pinot Grigio</b>	\$7	\$28
<b>Chateau Souverain Chardonnay</b>	\$9.50	\$38

### *Red Wine*

<b>Echelon Merlot</b>	\$9	\$34
<b>Greg Norman Cabernet Sauvignon</b>	\$10	\$40

### *Beer*

<b>Domestic</b>	\$4.50
<b>Hawaiian Beers</b>	\$5.50
<b>Imports</b>	\$5.50
<b>O'Doul's - Non-alcoholic</b>	\$3.50

### *Non-Alcoholic Beverages*

<b>Soft drinks, Coffee, Tea, Cocoa, Juices</b>	\$2.50
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## *Appete-zers*

<b>Ahi Sashimi</b>	\$12
Thin slices of premium Hawaiian Ahi & wasabi shoyu	
<b>Crab Filled Spring Rolls</b>	\$10
Served crisp with sweet Thai chili sauce	
<b>New York Steak Pupu</b>	\$12
With grilled Maui onions and mushrooms	
<b>Panko Chicken Strips</b>	\$9
With carrot and celery sticks and homemade Bleu cheese dip	
<b>Coconut Shrimp</b>	\$11
And Upcountry Orange marmalade sauce	
<b>Soup du Jour</b>	\$6
Homemade daily creation using fresh local ingredients	

## *Legendary Greens*

<b>House Salad</b>	\$6
<b>Haleakala Mist Garden Salad</b>	\$9
Upcountry greens, sweet Maui onions, vine-ripened tomatoes & citrus vinaigrette	
<b>With grilled Chicken</b>	\$12
<b>With grilled Ahi</b>	\$17
<b>Caesar Salad</b>	\$9
Hearts of Romaine, creamy Caesar dressing, Parmesan cheese, Anchovies and croutons	
<b>With grilled Chicken</b>	\$12
<b>With grilled Ahi</b>	\$17
<b>Chef's Salad</b>	\$11
Assorted Green's, Julienne Ham, Turkey, Cheddar or Swiss cheese, hard-boiled eggs and Kamuela tomatoes served with Balsamic vinaigrette	

## *The Fairway Deli*

<b>Mahimahi Sandwich</b>	\$11
Lightly battered fish and homemade Maui onion tartar sauce, served on toasted whole wheat Hoagie bun	
<b>Clubhouse Sandwich</b>	\$11
Turkey, Ham, Cheddar cheese, bacon, lettuce and tomato on toasted whole wheat bread	
<b>Soup and Sandwich</b> ~ cup of soup with your choice of ham and Swiss cheese or sliced breast of turkey with lettuce and tomato on freshly baked petite croissant	\$10
<b>Charbroiled Half-Pound Burger</b>	\$11
Choice of one: Grilled Maui onion, bacon, Cheddar, American, Swiss or Provolone on a Sesame Seed bun Extra toppings add .50¢	
<b>Chicken Sandwich</b>	\$11
Louisiana Cajun spiced chicken breast with roasted pepper aioli, grilled onions, Pepper Jack cheese on Foccacia bread	

All sandwiches served with Salad or French fries

## *Eagle's Choice Entrée*

<b>Eggs Any Style</b>	
Choice of ham, bacon or Portuguese sausage with toast and breakfast potatoes	\$9
<b>Fresh Catch of the Day:</b> Caught locally and prepared in a unique style each day	\$20
<b>Homemade Thin Crust Pizza</b>	
Fresh tomato, mozzarella and Waikapu basil	\$11
<b>Hole-in-one Special</b>	
Chef Robert Sinclair showcases his talents daily	Market price

## *Japanese Specialties*

### *Starters*

<b>Edamame</b>	\$3.50
Young green soy beans in the pod boiled on the stalk with sea salt	
<b>Hiyayakko</b>	\$4
Chilled tofu, minced scallion, grated ginger root and freshly shaved bonito flakes	
<b>Agedashi Tofu</b>	\$6.50
Deep-fried tofu served with homemade tempura sauce, freshly grated daikon and squeeze of ginger juice	

### *Zen Lunch Entrées*

<b>Seafood and Vegetable Tempura</b>	\$20
Daily assortment of seafood and fresh upcountry vegetable tempura	
<b>Tonkatsu</b>	\$18
Crispy panko breaded pork cutlet served on a bed of finely shredded cabbage	
<b>Unadon</b>	\$16
Baked fresh water eel with homemade Unagi drizzle	

All Zen Lunch Entrées served with Miso soup, pickled vegetables and rice

<b>Tempura Udon Bowl</b>	\$12
Tempura Jumbo Shrimp, Udon noodles, scallions and homemade broth	

## *Caddie's Treats*

### *Desserts*

<b>Apple Almond Tartlet</b>	\$8
Spiced Granny Smith Apple filling in a crushed almond crust served with Häagen Daz vanilla ice cream	
<b>Chocolate Brownie Sundae Ala Mode ~ with vanilla ice cream and whipped cream</b>	\$8
<b>Homemade Asian Ice Cream</b>	\$5
Green Tea or Sesame Seed	