



JOIN US FOR  
**A "ROYAL" THANKSGIVING**  
EAT, DRINK & BE THANKFUL



**THURSDAY, NOVEMBER 22ND, 4PM-8PM**  
**\$59, AGES 12 & OVER**  
**\$33, AGES 6-11 | KIDS 5 & UNDER FREE\***

### **KONA'S GARDEN AND THINGS**

Ha Farms Baby Romaine Fingers, Anchovy Vinaigrette, Focaccia Croutons  
Winter Sweet Potato Salad, Blue Cheese, House Smoked Bacon, Grain Mustard Vinaigrette  
Quinoa-Kabocha Pumpkin Salad, Charred Kale, Herbs, Lemon Vinaigrette  
Tutu's Potato-Mac Salad

### **SEAFOOD BAR**

Kim Chee Mussels  
Peel-n-Eat Shrimp, Wasabi Cocktail Sauce, Spicy Louie Sauce  
Ahi Poke, Hawaiian Chili, Kukui Nut, Green Onion, Sesame

### **ROYAL SPECIALTIES**

Local-style Smoked Pork, Sweet Onion, Wild Pipinola Shoots  
Mahi Mahi Saute, Browned Butter "Scampi Style" Sauce, Crisp Capers  
Bow Tie Pasta, Hamakua Mushrooms, Spicy Vodka Sauce, Buttered Breadcrumbs  
Steamed Crab Legs, Drawn Butter, Lemon  
Buttermilk Whipped Potatoes  
Steamed White Rice  
Fried Brown Rice, Shoyu, Garlic, Ginger, Egg

### **HAND CARVED SPECIALTIES**

Prime Rib of Beef, Kona Coffee Smoked, Au Jus, Creamed Horseradish  
Slow-roasted Turkey, Portuguese Sausage Dressing, Natural Gravy, Li Hing Mui Cranberry Sauce

### **FROM OUR BAKE SHOP**

Pumpkin and Pecan Tarts, Spiced Egg Nog Mousse, Mac Nut Tea Cookies, Ambrosia Salad,  
Assorted Holiday Cookies, "Loaded" Ice Cream Sundae Bar



\* Price Excludes Tax and Tip.