

Kona Grill Welcomes You

Winter Restaurant Week 2010

Lunch

Seared Ahi Steak Sandwich

Fresh seared Ahi Tuna, basil pesto aioli, avocado, romaine & tomato, served on a roll w/ taro chips

Grilled Shrimp

Skewered & basted in a tequila lime sauce, served w/ Jasmine rice & wok-tossed vegetables

Macadamia Nut Chicken

Our signature dish, served w/ skin-on white cheddar mashed potatoes & wok-tossed vegetables, pineapple papaya marmalade & drizzled w/ shoyu cream sauce



Each dish is accompanied by your choice of Caesar or House salad, a soft drink, or glass of chardonnay or merlot. And for dessert:

Apple Crisp

Granny Smith Apples tossed in cinnamon & spices w/ crunchy oat topping, drizzled w/ caramel sauce & a scoop of ice cream

Ultimate Fudge Brownie

Served warm w/ vanilla bean ice cream, drizzled w/ chocolate & caramel sauce, set atop vanilla cream sauce

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Dinner

Lemon Grass Crusted Halibut

Pan seared & served w/ sweet rice, sautéed spinach & coconut curry sauce

Pork Tenderloin

Baked w/ an almond crust, served w/ skin-on white cheddar mashed potatoes, sautéed baby bok choy & red pepper-shiitake mushroom sauce

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