

BUZZ'S SAND TRAP

THE BLUE TEES

All entrees include fresh vegetables and baked bread and a choice of Portuguese Bean Soup, Boston Clam Chowder OR Buzz's Famous Salad Bar. All items are cooked over Kiawe charcoal or pan fried.

FROM THE KIAWE BROILER

16 OZ RIBEYE	10 OZ FILET	12 OZ NEW YORK	10 OZ TERI STEAK	24 OZ PORTERHOUSE
\$ 29.95	\$ 30.95	\$ 29.95	\$ 23.95	* when available \$45.95

Preparation Choices are Herb Compound Butter OR Sinatra Sauce (olive oil, lemon juice, parsley, capers, garlic) OR Pepper Steak (cognac, Worcestershire, peppercorns)

HOUSE FAVORITES

STEAK & LOBSTER TAIL	<i>market price</i>
RACK OF LAMB – Six bone rack	\$ 33.95
ROSEMARY PORK CHOP - Bone in center cut pork chop, rosemary & garlic crust	\$ 22.95
PRIME RIB - 16 oz slowly roasted to perfection (*available Fridays, Saturdays & Sundays)	\$ 29.95
BABY BACK RIBS - slow roasted & Kiawe grilled with Aulani's secret sauce	\$ 24.95
MEATLOAF – Ground Hawaiian red veal locally raised with choice of mashed potatoes or rice	\$ 20.95

SEAFOOD

CATCH OF THE DAY - Fresh fish	<i>market price</i>
Preparation Choices are Oriental Style (poached with garlic, ginger soya sauce & green onions, infused with hot peanut oil) OR Sautéed in crispy panko flour with lemon butter OR Kiawe broiled	
SHRIMP SCAMPI - Kiawe grilled shrimp on bed of linguini, garlic butter sauce	\$ 25.95
SCALLOPS - Sautéed, wasabi mayo & sweet chili	\$ 27.95
AHI PASTA - Cubes of Ahi, sautéed with shallots, capers, tomato, fresh basil, garlic butter & white wine on a bed of linguini pasta	\$ 23.95

POULTRY

HAWAIIAN CHICKEN - Teriyaki glazed & Kiawe grilled chicken	\$ 20.95
CHICKEN ZOIE - Skin-on chicken breast sautéed with spinach, cream, ham & green onions	\$ 21.95

DESSERTS

ICE CREAM PIES – GRASSHOPPER OR MUD OR HAUPIA	
RUM CAKE ALA MODE, COOKIES & MILK	\$ 5.95

***** **KEIKI MENU AVAILABLE** *****