

# Chef's Spring Selections

CHEF SELECTED ITEMS SHOWCASING THE FLAVORS OF SPRING

## cocktails

**PASSION FRUIT MARTINI** 170 cal  
the taste of spring in a glass – a blend of Bacardi Superior,  
passion fruit and vanilla 15

**SPICY STRAWBERRY MARGARITA** 220 cal  
a blend of Don Julio Blanco, lime, strawberry purée  
and hot honey 17

## entrées

**8 OZ CENTER-CUT FILET\* WITH BLACKENED SCALLOPS** 710 cal  
a tender 8 oz center-cut filet paired with three blackened scallops served atop a medley of corn & spinach 80  
*upgrade your steak to an 11 oz filet\* +11*

**LAMB CHOPS\*** 860 cal  
three extra thick chops, marinated overnight, topped with fresh mint 69

## entrée complement

**BLACKENED SCALLOPS** 420 cal  
three scallops, lightly blackened, served atop a medley of corn & spinach 23

## dessert

**CHOCOLATE MOLTEN LAVA CAKE** 1310 cal  
warm, rich chocolate cake with a gooey ganache center, topped with vanilla ice cream and drizzled with caramel sauce 16

# Hand-Crafted Cocktails

**MANGO MULE** 170 cal  
tito's handmade vodka, fresh lime sour, mango purée, ginger beer 15

**ABSOLUT ELYX VODKA MARTINI** 207 cal  
single estate vodka, "Swedish Winter Wheat" 18

**PINEAPPLE GINGER FIZZ** 380 cal  
old lahaina silver rum, ginger liqueur, orgeat, soda 15

**BEACHCOMBER'S GOLD** 210 cal  
old lahaina silver rum, mango purée bitters 16

**COCO VANIL** 310 cal  
pineapple vodka, vanilla vodka, crème de coconut 16

**BEACHWALK MAI TAI** 250 cal  
old lahaina silver & dark rums, orange curacao, orgeat 16

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request. If you have a food allergy, please speak to the manager, chef, or your server before placing your order.\*Items are served raw or undercooked, or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.