

THE PLANTATION HOUSE RESTAURANT

Some like late breakfast, while others like early lunch...so we serve both our breakfast and lunch menus from 8:00 a.m. to 3:00 p.m. every day.

B R E A K F A S T

STARTERS

<i>Fresh Pastry</i>	3.50
<i>Maui Gold Organic Pineapple - with cinnamon sour cream sauce</i>	6.00
<i>Half Local Papaya - with lime wedge</i>	4.75
<i>Granola Cereal</i>	7.00
<i>add sliced bananas</i>	8.00
<i>Bagel & Cream Cheese</i>	5.25
<i>Northwest Lox & Bagel - cream cheese, capers & Maui onions</i>	13.50

ENTRÉES

All egg dishes are prepared with organic eggs from Kapalua Farms' pasture-raised hens.

<i>Molokai Sweet Bread French Toast</i>	8.00
<i>add sliced bananas</i>	9.00
<i>add fresh strawberries</i>	10.75
<i>Classic Eggs Benedict</i>	11.00
<i>Eggs Mediterranean Benedict - roasted vegetables</i>	11.00
<i>Eggs Blackstone Benedict - country sausage patty</i>	11.00
<i>Crab Cake Benedict - roasted pepper hollandaise</i>	13.00
<i>Salmon Lox Benedict - capers & hollandaise</i>	13.00
<i>Cajun Sashimi Benedict - wasabi hollandaise</i>	15.00
<i>Fresh Spinach & Cheese Omelette</i>	10.00
<i>Portuguese Sausage & Cheese Omelette - a local favorite</i>	10.00
<i>Jersey-style Omelette - Italian sausage, peppers, onions, Jack cheese</i>	12.50
<i>Rancher's Breakfast - two eggs, breakfast potatoes or rice, choice of apple-smoked bacon, Portuguese sausage or country sausage patty & toast</i>	10.00
<i>Plantation Loco Moco - hamburger patty, egg to order, grilled onions & mushroom gravy on steamed rice</i>	13.00
<i>Steak & Eggs - grilled to order, 2 eggs, toast, rice or breakfast potatoes</i>	17.00

Vegetarian selections available upon request

A gratuity of 19% will be added to parties of 6 or more.

All menu items subject to 4.166% tax

Menu selections and prices subject to change

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L U N C H

STARTERS

<i>Soup of the Day - cup</i>	4.00
<i>Soup of the Day - bowl</i>	6.00
<i>Crispy Crab-stuffed Ahi Sashimi - soy mustard vinaigrette</i>	18.00
<i>Calamari Strips - deep-fried, Chef's tartar sauce & cocktail sauce</i>	10.00
<i>Pacific Crab Cakes - basil pesto aioli & roasted red pepper coulis</i>	12.00
<i>Hawaiian-style Sashimi - traditional garnish</i>	17.00
<i>"Hot & Spicy" Sashimi - Cajun-spiced ahi</i>	18.00
<i>Mediterranean Hummus Platter - pita points, cucumber, feta, olives</i>	10.00

SALADS

<i>Panko-crusted Goat Cheese - mixed greens, passion fruit vinaigrette</i>	10.00
<i>Asian Shrimp Salad - Hong Kong noodles, soy vinaigrette, won ton crisps</i>	15.00
<i>Plantation House Caesar Salad - herbed croutons</i>	9.00
<i>add herbed-garlic chicken breast</i>	14.50
<i>add grilled or blackened Hawaiian catch</i>	18.00
<i>Upcountry Baby Kula Spinach Salad with Sashimi Ahi - Cajun spice, sweet soy vinaigrette, won ton crisps</i>	18.00
<i>Greek Chicken Salad - baby romaine, tomatoes, cucumber, Maui onion, Kalamata olives, feta lemon vinaigrette</i>	14.50
<i>Cobb Salad - grilled chicken, romaine, tomatoes, egg, bacon, avocado, bleu cheese, ranch dressing</i>	16.00

SANDWICHES

Served with choice of French fries or baby Kula greens salad

<i>Plantation House ½ lb. burger</i>	10.00
<i>with cheddar cheese</i>	11.00
<i>with apple-smoked bacon & cheddar cheese</i>	12.75
<i>with grilled onions & Gorgonzola cheese</i>	12.50
<i>Fresh Hawaiian Catch - grilled or blackened, on bakery bun</i>	17.50
<i>Chicken Breast - caramelized pineapple, roasted peppers & chipotle on focaccia</i>	12.00
<i>Tuna Melt - fresh ahi tuna salad & cheddar cheese on sourdough bread</i>	12.00
<i>Pulled BBQ Pork Wrap - Maui Gold pineapple salsa, roasted jalapeño wrap</i>	12.00
<i>Steak Sandwich - grilled ciabatta bread, tomato marmalade</i>	17.00

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PLANTATION HOUSE BEVERAGES

Just a sampling of our extensive beverage offerings. Please ask to see our complete wine & cocktail lists for more selections.

RISE & SHINE

<i>Espresso</i>	3.00
<i>Cappuccino</i>	3.50
<i>Caffè Latte</i>	3.50
<i>Mochaccino</i>	4.00
<i>Iced Mocha</i>	4.00
<i>Mocha Latte</i>	4.00

HOUSE COCKTAILS

<i>Plantation House "Famous" Bloody Mary - homemade pickled asparagus spear</i>	7.50
<i>Mimosa or Guava Juice "Guamosa"</i>	5.50
<i>Bellini</i>	5.50
<i>Morning Mojito - light rum, OJ & fresh mint</i>	7.50
<i>Majestic Maui Mai Tai - Coconut rum, Myers's rum, Bacardi 151</i>	9.00
<i>Blood Orange Prosecco</i>	7.50
<i>Lava Flow - light rum, coconut syrup, pineapple juice</i>	7.50
<i>Plantation House Colada - a special blend of pineapple & coconut syrup,</i>	7.50
<i>Irish Cream & Amaretto Liqueur</i>	

WINES BY THE GLASS

<i>Michel Olivier - Blanc de Blancs - Sparkling Wine - France</i>	10.00
<i>Domaine Ste. Michelle - Brut - Sparkling Wine - Washington</i>	7.50
<i>Beringer - Chardonnay - Napa Valley</i>	10.00
<i>Flora Springs - Chardonnay - Napa Valley</i>	13.50
<i>Patz & Hall - Dutton Ranch - Chardonnay - Russian River Valley</i>	18.00
<i>Dashwood - Sauvignon Blanc - New Zealand</i>	10.00
<i>Selbach - Riesling - Germany</i>	9.00
<i>Placido - Pinot Grigio - Italy</i>	8.00
<i>Crios de Susana Balbo - Cabernet Sauvignon - Argentina</i>	10.50
<i>Beringer - Knights Valley - Cabernet Sauvignon - Napa Valley</i>	14.00
<i>Chateau Ste. Michelle - Merlot - Columbia Valley - Washington</i>	13.00
<i>A to Z - Pinot Noir - Oregon</i>	13.00
<i>Graziano - Zinfandel - Mendocino</i>	10.50
<i>Razor's Edge - Shiraz - Australia</i>	10.00
<i>Patz & Hall - Pinot Noir - Sonoma Coast</i>	18.00

HANDCRAFTED MICROBREWS

<i>Big Swell IPA - India Pale Ale by Maui Brewing Co. -14 oz.</i>	5.50
<i>Bikini Blonde - a lager by Maui Brewing Co. - 14 oz.</i>	5.50

THE PLANTATION HOUSE RESTAURANT ~ DINNER

A P P E T I Z E R S

Sashimi of Hawaiian Fish, Traditional Garnish 17.00

Sashimi "Mediterranean Style" 17.00
Lemon-infused olive oil, Hawaiian sea salt, arugula

Ginger Seared Hawaiian Fish 17.00
Thinly-sliced fish, ginger, hot peanut oil & sesame-soy drizzle

Crispy Crab-stuffed Ahi Roll 18.00
Soy mustard vinaigrette

Scallop Skewers 15.00
Apple-smoked bacon & lehua honey guava glaze

Plantation House Crab Cakes 12.00
Maui tomato beurre blanc, Chef's tartar sauce

Chef's Cheese Plate 15.00
Délice de Bourgogne, manchego & stilton with honey

Steamer Clams 14.00
White wine garlic broth & garlic-grilled baguette

Red Wine Braised Wagyu Short Ribs 14.00
Farro risotto, red wine demi-glace, Gorgonzola sprinkles

Roasted Hamakua Alii Mushrooms 10.00
Grilled polenta, white wine butter sauce

Scampi-style Sauté of Pacific Shrimp & Garlic 12.00
Grilled polenta, white wine butter sauce

Chef's Soup of the Day 6.00

Please see our [vegetarian](#) menu for all vegetarian selections.

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THE PLANTATION HOUSE RESTAURANT ~ DINNER

SALADS

Baby Kula Spinach Salad 10.00
Gorgonzola cheese, candied pecans & apple-balsamic vinaigrette

Plantation House Caesar Salad 10.00
Whole leaf Kula romaine, herbed croutons, parmesan sprinkles, housemade Caesar dressing

Kapalua Farms Beet Salad 12.00
Roasted Kapalua beets, heirloom tomatoes, lemon goat cheese, basil balsamic drizzle

Maui Greek Salad 10.00
Local cucumber, tomatoes, Maui onions, sheep's milk feta, Greek olives

Panko-crusted Goat Cheese Salad 10.00
Kula greens, Kapalua Farms tomatoes, Greek olives, Maui onions, passion fruit vinaigrette

Kapalua Farms Tomato & Fresh Mozzarella Cheese Salad 10.00
Fresh Maui basil, balsamic vinegar & organic olive oil drizzle

Totally Maui Salad 10.00
Baby Kapalua greens, Kula tomatoes, Maui onions, passion fruit vinaigrette

~ add seared Pacific shrimp 14.00 ~

DINNER SIDES

Local Asparagus Spears 6.00
Emilia-Romano cheese sprinkles

Upcountry Spinach Sauté 6.00
Olive oil & garlic

Sauté of Kula Sugar Snap Peas 7.00
Chili flakes, garlic & ginger

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THE PLANTATION HOUSE RESTAURANT ~ DINNER

ENTRÉES

8 oz. New Zealand Cold Water Lobster Tail 48.00

Savory bread pudding, saffron drawn butter

Roasted Muscovy Duck Breast & Confit of Duck Leg 33.00

Stew of roasted root vegetables & white beans, Pinot Noir demi-glace

Certified Angus New York Strip Steak 33.00

Brandy-creamed spinach, Gorgonzola sprinkles, herb-truffled French fries

Free Range New Zealand Lamb Rack 38.00

Truffe-infused bacon "smashed" potatoes, Cabernet demi-glace

Oven Roasted Filet Mignon 42.00

9 oz. Angus beef center cut tenderloin with

Gorgonzola scalloped potatoes, herbed hotel butter, mushroom demi-glace

Jumbo Seared Scallops 28.00

Orzo pasta, white wine, garlic, capers, tomatoes, balsamic drizzle

Panko Crusted Free Range Chicken Breast 27.00

Roasted root vegetables, mustard cream sauce

Diane's Farfalle Pasta 20.00

Tomatoes, garlic, basil, olive oil

~ add seared Pacific shrimp 28.00 ~

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FRESH ISLAND FISH PREPARATIONS

*Choose one of the five fresh fish preparations and select one of the evening's fresh fish.
Your server will describe the evening's fresh fish selections.*

A Taste of the Mediterranean 34.00

Maui onion mustard-crusting Hawaiian catch on roasted Maui onions & Mediterranean couscous, finished with fried capers

A Taste of Venice 34.00

Panko-pressed Hawaiian catch on shrimp, asparagus, sugar peas & orzo, finished with golden raisins & toasted pine nuts

A Taste of Maui 34.00

Pistachio-crusting Hawaiian catch on Maui onions, Kula tomatoes & upcountry spinach, with Mediterranean couscous & extra virgin olive oil

A Taste of Spain 34.00

Panko-pressed Hawaiian catch on Kapalua pole beans, sweet red peppers & crispy fingerling potatoes, finished with a warm almond & shrimp salsa

Ahi in the Style of Italy 34.00

Pepper-dusted ahi tuna (seared rare), Kapalua arugula, cannellini bean & cucumber salad, Mediterranean olives & caper berry tomato salsa

Fish Special 34.00

Your server will describe the nightly fish special.

Please see our [vegetarian](#) menu for all vegetarian selections.

All fresh fish entrées can be prepared substituting tofu for fish, and leaving out any animal protein. We realize that vegetarians are a growing segment of our dining guests, and we look forward to creating an exceptional dining experience for all.

We prepare most of our dishes using fresh vegetables & herbs from Kapalua Farms' garden, just a mile up the road.

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The Plantation House Restaurant

2000 Plantation Club Drive

Kapalua, Maui, Hawaii 96761

www.theplantationhouse.com

808.669.6299