



## Tee Time Specials (Available 10 am-3 pm)

Serve with garlic potatoes and toast

<b>2 eggs any Style*</b> Choice of Bacon, Ham or Portuguese Sausage	\$12. <sup>95</sup>
<b>Par 3 Cheese Omelet</b> Your choice of 3 items: Bacon, Ham, Portuguese sausage, onions, peppers, shiitake mushroom Add additional items \$1. <sup>00</sup> each	\$12. <sup>95</sup>
<b>Steak and Eggs*</b> Grilled 8 oz. New York Steak with 2 eggs any style	\$16. <sup>95</sup>
<b>Granola with Yogurt</b> topped with seasonal fruit	\$9. <sup>50</sup>

## Gallery Pleaser Appe-tee-zers (10am-5pm)

<b>Edamame</b> Young green soy beans in the pod boiled with sea salt. Served cold	\$4. <sup>00</sup>
<b>Kālua Pork Quesadilla</b> Tortillas filled with kālua pork, onions, peppers, cabbage, cheddar, mozzarella cheese, served with salsa and sour cream	\$8. <sup>95</sup>
<b>Crab Cakes</b> Panko crusted with spices served with a creamy citrus aioli and basil oil	\$8. <sup>95</sup>
<b>New York Steak Poke*</b> Cube steak grilled to perfection! Tossed with tomato, onions, and chef's special sauce	\$12. <sup>95</sup>
<b>Steamed Seafood Ravioli</b> Homemade ravioli stuffed with seafood mousse, lightly sautéed and served with tomato and basil oil	\$12. <sup>95</sup>
<b>Three Cheese Pizza</b> Pepperoni or Grilled Vegetables (tomato, onion, eggplant, zucchini, peppers, basil, and shiitake) on a thin crust	\$12. <sup>95</sup>
<b>Club House Chatter Platter*</b> Beef yakitori, spicy chicken wings, battered calamari, and steamed pot stickers	\$16. <sup>95</sup>
<b>French Fries</b>	\$5. <sup>95</sup>
<b>Onion Rings</b>	\$6. <sup>95</sup>
<b>Chips and Salsa</b>	\$7. <sup>95</sup>

-\*REMINDER: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical condition.





## Soup Du Jour & Fairway Greens (10am-3pm)

<b>Soup Du Jour</b>		\$6. <sup>95</sup>
<b>House Salad</b>		\$7. <sup>95</sup>
Mixed green with cucumbers, tomato, carrots, onions, beets and choice of dressing		
With grilled chicken	\$12. <sup>95</sup>	
With daily catch or seared ahi*	\$15. <sup>95</sup>	
<b>Caesar Salad</b>		\$7. <sup>95</sup>
With grilled chicken	\$12. <sup>95</sup>	
With daily catch or seared ahi*	\$15. <sup>95</sup>	
<b>Chinese Chicken Salad</b>		\$12. <sup>95</sup>
Grilled chicken, sugar snap peas, and somen noodle on a bed of fresh greens		

## Sand Trap Sandwiches (10am-3pm)

All sandwiches served with Caesar Salad, House Salad, or French Fries.  
Substitute for Onion Rings or Sweet Potato Chips, add \$1.<sup>00</sup>

<b>Maui Cattle Burger*</b>		\$11. <sup>95</sup>
Grass-fed Maui beef burger with lettuce, tomato and onion		
Add additional toppings 1. <sup>00</sup> each:		
Bacon, grilled onion, shiitake mushrooms, Swiss, cheddar, American, provolone, pepper jack		
<b>Pita with Crab Salad</b>		\$12. <sup>95</sup>
Whole wheat pita bread stuffed with crab salad, tomatoes, and alfalfa sprouts		
<b>Chicken Sandwich</b>		\$12. <sup>95</sup>
Louisiana Cajun spiced chicken breast with roasted pepper aioli, grilled onion, lettuce, tomato, pepper jack cheese on ciabatta bread		
<b>Grilled Mahi Sandwich</b>		\$13. <sup>95</sup>
Grilled herb fillet of mahimahi with lettuce, tomato, tartar sauce on a whole wheat bun		
<b>Roasted Turkey Club Sandwich</b>		\$11. <sup>95</sup>
Turkey breast, bacon, pepper jack cheese with an avocado aioli, lettuce, and tomato on a toasted ciabatta bread		
<b>Philly Cheese Steak Sandwich*</b>		\$11. <sup>95</sup>
Thin slices of beef with peppers and onions		
Topped with provolone cheese on Dutch crunch hoagie bread		

## LONG DRIVE ENTRÉES (10am – 3pm)

**Hole-In-One** Chef's special preparation Priced Weekly

**Fresh Catch** Chef's daily creation Market Price

**Egg Plant Napoleon** \$12.<sup>95</sup>  
 Grilled vegetables and fresh mozzarella layered on a bed of angel hair pasta, topped with tomato coulis and basil oil

**Loco Moco\*** \$10.<sup>95</sup>  
 An island special; grilled homemade burger patty on rice, smothered in brown gravy topped with an egg

**Pasta Primavera** \$10.<sup>95</sup>  
 Penne pasta with garden vegetables, sun-dried tomatoes, and fresh herbs in light cream sauce

With chicken	\$15. <sup>95</sup>
With shrimp	\$16. <sup>95</sup>

**Oriental Vegetable Stir-fried** \$12.<sup>95</sup>  
 Wok fried with Kula vegetables, scallions, and Asian sauce over ramen noodle

With tofu	\$13. <sup>95</sup>
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**New York Steak\*** \$16.<sup>95</sup>  
 8 oz. grilled to perfection served with mashed potato cake and grilled vegetables topped with shitake demi-glace.

## Caddie's Treats

**Kona Coffee Crème Brûlée** with caramelized sugar \$6.<sup>95</sup>

**Chocolate Cake & Ice Cream** \$6.<sup>95</sup>  
 Moist brownie cupcake topped with Roselani vanilla

**Green Tea Ice Cream** - Served with azuki bean topping \$4.<sup>95</sup>

**Roselani Sherbet Pineapple or Guava** \$4.<sup>95</sup>

## Beverages

**Coke, Diet Coke, Sprite, Ginger ale, Tonic, Club Soda** (Refill \$1) \$3  
**Ice Tea, Hot Tea, Coffee, Lemonade** (Refills no charge) \$3

**Juice:** Tomato, Pineapple, Apple, Orange, Cranberry, Guava \$3



## Japanese Specialties (10am – 3pm)

*\*\*\*Japanese Specialties available Wednesday through Sunday\*\*\**

### Starters

<b>Edamame</b>	\$4
Young green soy beans in the pod boiled with sea salt	
<b>Hiyayakko</b>	\$4
Chilled tofu, minced scallion, grated ginger root, and freshly shaved bonito flakes	

### Zen Lunch Entrées (10am – 3pm)

Zen Lunch Entrées are served with miso soup, pickled vegetables, and rice

<b>Seafood and Vegetable Tempura</b>	\$18
Daily assortment of seafood and fresh upcountry vegetable tempura	
<b>Tonkatsu</b>	\$18
Crispy panko breaded pork cutlet served on a bed of finely shredded cabbage	
<b>Ten-don</b>	\$18
Shrimp and vegetable tempura served over a bowl of rice with special sauce	
<b>Katsu-don*</b>	\$18
Pork katsu cooked in shoyu based broth, topped with egg and served over a bowl of rice	

### Japanese Noodle Entrées (10am – 3pm)

<b>Ten Zaru</b>	\$16
Tempura and Zaru-soba (cold thin buck wheat noodle) with dipping sauce in box tray	
<b>Tempura Udon Bowl</b>	\$16
Shrimp and vegetable tempura, Udon noodles, and scallions in homemade broth	