



VILLAGE steak & seafood

Starters

Vegetable Spring Roll 8
Served with Sweet Thai Chili Dipping Sauce

Furikake Crusted Calamari 12
Served with our Traditional Cocktail Sauce

Village Crab Cakes 13
Spicy Snow Crab Meat with Bell Peppers
Curry Sauce

Ahi Sashimi Raw or Blackened 16
With Wasabi and Shoyu

Jumbo Shrimp Cocktail 16
Served with Spicy Cocktail Sauce

Soups and Salads

Soup of the Day 8
Chef's Special Soup Selection

Portuguese Bean Soup 8
A Kama'aina favorite Spicy Soup with
Portuguese Sausage, Beans
and Fresh Vegetables

House Salad 9
Mesclun Mix Greens, Tomato, Sliced Cucumber,
Curly Carrot and Enoki Mushrooms
Served with Buttermilk Dressing

Village Caesar Salad 10
Crisp Romaine Lettuce,
Home Baked Herb Croutons, Caesar Dressing

Seafood Cobb 17.50
Garden Greens with Shrimp and Scallops, Avocado,
Egg, Tomato, Bacon and Crumbled Bleu Cheese
Served with your choice of Dressing

Chef's Specialties

VSS Burger 16
8 oz. Black Angus Ground Beef grilled to your liking
With Lettuce, Tomato and Onion

Chicken Penne Pasta 20
With Spinach, Wild Mushrooms, Broccoli, local Squash and Cherry Tomato
Choice of Marinara or Alfredo

Seafood Alfredo Pasta 28
Fresh Island Fish, Sautéed Shrimp and Scallops,
Over Fettuccine with Hamakua Mushrooms and Alfredo Sauce

Taste of the Village Mix Grill 40
4 oz. Grilled Filet Mignon, Teriyaki Chicken Breast,
Shrimp and Scallop Brochette
Served with Choice of Starch and Seasonal Vegetables

Black Angus Filet Mignon & Lobster Tail 62
6 oz. Black Angus Filet with Cabernet Sauce and a 5 oz. Rock Lobster Tail
Complemented with Lemon and Butter

Steak

All steaks featured have a choice of Baked Potato, Garlic Mashed Potatoes or Steak Fries, accompanied with Seasonal Vegetables and Fresh Herb Cabernet Sauce. Our Prime Rib and Steaks are Premium Cuts of Black Angus Beef grilled to perfection.

Black Angus Prime Rib of Beef

Village Cut 12 oz. 32

Petite Cut 8 oz. 28

Black Angus Filet Mignon

8 oz. Cut 38

New York Steak

14 oz. Cut 42

10 oz. Cut 36

Create your own "Surf 'n Turf" by adding a Lobster Tail to your Steak for an additional twenty-nine dollars. Add Mahimahi (3 oz. Fillet) or Jumbo Shrimp Scampi (2) for an additional nine dollars.

Fresh Catch and Shellfish

Fresh Catch of the Day 28

Grilled Island Mahimahi 34

Fillet served with Mango Papaya Relish
Chardonnay Sauce

**Mediterranean Style Shrimp 37
& Scallop Brochette**

Served with Grilled Mixed Vegetables

Oven Baked Double Lobster Tail 58

Served with Lemon and Butter

From the Rotisserie

Island Rotisserie Chicken 25

A local masterpiece served with Guava BBQ Sauce
and choice of Potato or Rice

Accompaniments

Garlic Steak Fries 7

Garlic Mashed Potatoes 7

Baked Potato 7

Sautéed Asparagus 9

Sautéed Butter Corn 7

Sautéed Hamakua Mushrooms 9

*Consumer Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

Prices are subject to Hawaii State Tax and Excludes Gratuity. To protect our resources, water will be served upon request. 11/08.

Grand Finale

9

Marble Chocolate Cheesecake

With Graham Cracker Crust
Mango Coulis and Seasonal Berries

Macadamia Nut Cream Pie

With Caramel Sauce

2006 Taste of Honolulu – Best Dessert Award

Banana Foster and Caramel Mousse

Dome of Caramel and Banana Foster
topped with Chocolate Ganache and Vanilla Sauce

Seasonal Berries with Mango Coulis

Served with Whipped Cream and Fresh Mint

10

Meadow Gold Ice Cream and Sorbet

8

Ice Cream

Chocolate
Macadamia Nut
Strawberry
Vanilla

Sorbet

Lilikoi
Mango
Pineapple