

RAINBOW LANAI FRIDAY NIGHT BUFFET

August 2 – 30, 2019 | 5:30PM – 8:30PM

\$59.95 Adult \$25.95 Child (5-11 Years), Prices Exclude Sales Tax & Gratuity

AT THE CARVER

Kiawe Smoked Angus Prime Rib
Thyme Au Jus, Horseradish Cream

FROM THE GARDEN

Island Style Potato Salad
Carrots, Hard-Boiled Eggs, Celery

Hirabara Farms Local Greens
Tomato, Cucumber, Carrot, Onion,
Crouton, Hard-Boiled Egg, Bacon, Mushroom,
Assorted Dressings

Seasonal Fruit Salad

CHILLED

Build Your Own Poke
Green Onion, 'Ewa Sweet Onion,
Sesame Seed Ogo, Edamame,
Tobiko, Avocado, Cucumber,
Shoyu, Sesame Oil, Hawaiian Sea Salt

Snow Crab Legs
Drawn Butter, Lemon, Cocktail Sauce

Chilled Peel and Eat Shrimp
Spicy Tomato Horseradish Dipping Sauce,
Lemons

Futomaki and California Sushi Rolls
Wasabi, Shoyu, Shoga Ginger

Seafood Pasta Salad
Bay Shrimp, Surimi, Penne

KEIKI BUFFET

Chicken Tenders

Corn Dogs

Mac 'n Cheese

Tater Tots

SURF AND TURF

Roasted Mānoa Honey Brine Boneless Ham
Strawberry Glaze

Teriyaki Chicken Thighs
Brown Sugar-Soy Glaze

Roast Pork Shoulder
Fuji Apple Brandy Sauce

Seared Hawaiian Kajiki
Tomato Ogo Relish

Seafood Stew
Shrimp, Calamari, Bay Scallops,
Tomato-Fennel Broth

EXTRAS

Jasmine Fried Rice
Lap Cheong, Peas, Carrots

Smashed Potatoes
Caramelized Maui Onion

Spaghetti & Meat Sauce
Italian Sausage, Beef, Tomato, Basil

Cast Iron Aloun Farms Vegetables
Roasted Local Vegetables

Beef Barley Soup
Beef Chuck Roast, Carrots, Potato

Steamed Jasmine Rice

DESSERTS

Sweet Treats

Ice Cream
Chocolate Sauce, Caramel Sauce,
Sprinkles, Oreos,
Chocolate Chips, Macadamia Nuts