

the dining room at laniākea

**mahalo for supporting
ywca o'ahu programs**

light

soup of the day	bowl \$5 cup \$3
the dining room sandwich chef's choice	whole (m.p.) half (m.p.)
lunchtime combo enjoy a little soup, salad, and a half-sandwich	\$10
quiche with a summer greens and a honey balsamic vinaigrette (specials available daily)	\$7

fresh

simple summer greens with island tomatoes, cucumbers, and our honey balsamic vinaigrette	\$5
laniākea summer greens, gorgonzola cheese, candied walnuts, mandarin oranges, shaved red onions, honey balsamic	\$9
caesar crispy ribbons of romaine tossed with house-made caesar dressing, croutons, parmesan, crispy capers & anchovies	\$9
add to simple, laniākea, or caesar salads: sautéed mushrooms \$1 grilled chicken \$2 ahi \$2	
black & blue ahi and green papaya salad paired with summer greens, cucumbers, tomatoes, and a papaya seed dressing	\$12
crab cake two 3 oz. cakes of lump crab meat on a warm bed of spinach salad, drizzled with our honey balsamic vinaigrette	\$12

savor paired with your choice: summer greens homestyle chips fresh fruit sweet potato fries garlic wedges onion rings	
burger 100% certified angus beef with caramelized onion, toasted kaiser roll, & cheese (cheddar, provolone, or pepperjack)	\$10
grilled chicken breast covered with melted provolone & honey-mustard aioli on a kaiser roll	\$9
add to burger or chicken breast: sautéed mushroom apple smoked bacon avocado \$1 each	
grilled vegetable panini marinated all day & finished on the grill, on foccacia, creamy gorgonzola pesto spread	\$10
pulled kalua pork on toasted house-made sweet bun, gooey caramelized onions, slaw, and a lilikoï cream cheese	\$11
ahi club pan-seared ahi, avocado slices, apple smoked bacon, creamy garlic masago spread on a toasted sweet bun	\$13

comfort

ahi fried rice pan seared ahi on a bed of aromatic fried rice, finished with toasted sesame seeds and furikake	\$11
opakapaka, hong kong style 6 oz. fillet steamed with soy, ginger, and cilantro, finished with sesame-scented hot oil, and served with hapa rice and asian vegetables	\$14
huli-huli chicken grilled 8 oz. chicken breast with a coconut milk-infused sweet potato mash, lomi, tomatoes, & watercress	\$12
salmon dynamite a roasted 6 oz. fillet capped with a caramelized mixture of masago, crab, and shrimp on a cold tofu-watercress salad, & unagi glaze	\$14
pasta primavera roasted seasonal vegetables tossed with an herb garlic butter sauce on a bed of penne pasta	\$10

sweet check with your server for daily selections of plated desserts, gelato, and sorbet	
cheesecake with a granola crust and rustic blueberry sauce	\$6
decadent chocolate cake with ice cream and fresh berry coulis	\$5