

Plated Dinner Menu - Option One

"Da Hale Salad"

Mixed Greens, Tomatoes, Cucumber, Sweet Onion, Kaffir Lime Vinaigrette

Surf and Turf Entrée

Huggo's Teriyaki Steak

Marinated Flank Steak, Huggo's Teriyaki Sauce

paired with

Simple Fish or Togarashi Blackened, with Pineapple-Mango Salsa

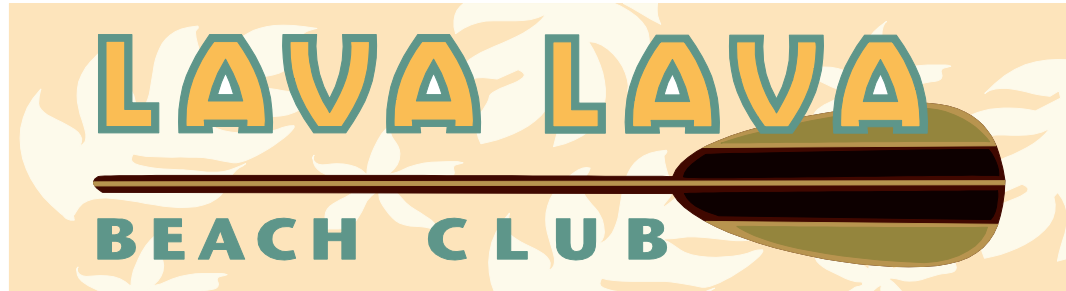
Coconut Jasmine Rice and Chef's Fresh Seasonal and Locally Grown Vegetables

Kona Coffee Cheesecake

Chocolate Ganache, Caramel Sauce

Soda, Tea, or Coffee

\$65.00 per person



Plated Dinner Menu - Option Two

Salad Choice

"Da Hale Salad" Mixed Greens, Tomatoes, Cucumber, Sweet Onion, Kaffir Lime Vinaigrette
OR

"Spinugula Salad" of Spinach, Arugula, Strawberries, Candied Macadamia Nuts, Gorgonzola, Red Onion,
Balsamic Vinaigrette

Entrée and Sides

Grilled New York Steak
Gorgonzola - Rosemary Butter

Roasted Garlic Potato Smash

Chef's Fresh Vegetable of the Day

Dessert

Kona Coffee Cheesecake
Chocolate Ganache, Caramel Sauce

Soda, Tea, or Coffee

\$65.00 per person