

SPECIAL DIET INFORMATION

2022 INDEPENDENCE DAY

Celebration Sunset Dinner, Show & Fireworks Cruise

5-Course Whole Maine Lobster & Tenderloin of Beef Dinner

		DAIRY PRODUCTS (MILK / BUTTER)	EGG	GARLIC	ONIONS	NUTS	SHELLFISH	SOY (SOY SAUCE, SOY LECITHIN)	VEGAN	GLUTEN FREE
Appetizer Bar	Imported and Domestic Cheeses	✓								✓
	Fresh Seasonal Tropical Fruit Display								✓	✓
Salad	Hawaiian Greens								✓	✓
	Housemade Lilikoi Tarragon Vinaigrette			✓	✓				✓	✓
Main Entrée	Whole Nova Scotia Maine Lobster						✓			✓
	Clarified Butter	✓								✓
	Citrus Ponzu			✓	✓			✓	✓	
	Tenderloin of Beef with Seasoning	✓		✓	✓					✓
Dessert	Sweet Madeira Wine Sauce	✓		✓	✓					
	Housemade Idaho Russet and Big Island Okinawan Mashed Potatoes ¹	✓								✓
	Sautéed Fresh Seasonal Vegetables ²	✓		✓	✓					✓
	Hawaiian Mango Mousse Cake	✓	✓					✓		
Bread	Freshly Baked Furikake Lavosh	✓	✓							
	Sweet Butter Breadsticks	✓	✓							
Fish (Alternative Entrée) <small>Includes 1 & 2 from Main Entrée</small>	Fish of the Day									✓
	Beurre Blanc	✓			✓					✓
	Island Salsa				✓				✓	✓
Chicken (Alternative Entrée) <small>Includes 1 & 2 from Main Entrée</small>	Rosemary Olive Oil Chicken	✓		✓	✓					✓
	Sweet Madeira Wine Sauce	✓		✓	✓					
Vegan/ Gluten-Free (Alternative Entrées)	Vine-Ripened Tomato and Wild Rice with Pesto sauce			✓	✓				✓	✓
	Zucchini Napoleon with Lomi Tomato, Tofu and Asparagus with Balsamic Reduction			✓	✓			✓	✓	✓

We do not use MSG. Menus are subject to change. We are unable to provide 100% list of ingredients but this table serves as a guideline.