



The Shops at Mauna Lani  
68-1330 Mauna Lani Drive, Suite #121  
Kohala Coast, HI 96743  
Phone: (808) 887-0800 • Fax: (808) 887-0803  
CALL 800-774-3663, PRESS 2 THEN ENTER EXT. 977  
Email this menu at: 800774FOOD.COM

## APPETIZERS AND SOUPS

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**Barbecued Shrimp\*** \$13.95  
Sautéed New Orleans style in reduced white wine, butter, garlic and spices.

**Shrimp Remoulade/  
Shrimp Cocktail\*** \$13.95  
Jumbo Gulf shrimp dressed with your choice of our classic Creole remoulade sauce or our spicy New Orleans homestyle cocktail sauce.

**Mushrooms Stuffed  
with Crabmeat** \$13.95  
Broiled mushroom caps with jumbo lump crab stuffing sprinkled with Romano cheese.

**Lobster Bisque** \$12.50

**Seared Ahi/Sashimi\*\*** MARKET PRICE  
Perfectly complemented by a spirited sauce with hints of ginger, mustard and beer.

**Sizzlin' Blue Crab Cakes** \$19.50  
Two jumbo lump crab cakes with sizzling lemon butter.

**Veal Osso Buco Ravioli** \$13.95  
Saffron infused pasta filled with veal osso buco and fresh mozzarella cheese. Served with sautéed spinach and a white wine demi glace.

**Onion Soup Au Gratin** \$9.95

## SALADS

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Dressings: Bleu Cheese \*, Remoulade \*, Thousand Island, Creamy Lemon Basil, Ranch and Vinaigrette. All made fresh, using our exclusive recipes.

**Steak House Salad** \$8.50/5.50  
Iceberg, Romaine and baby lettuces with cherry tomatoes, garlic croutons and red onions.

**Lettuce Wedge** \$8.50/5.50  
A crisp wedge of iceberg lettuce on field greens with your choice of dressing.

**Sliced Tomato and Maui Onion** \$8.50/5.50  
A sliced Beefsteak tomato on field greens. Topped with sliced Maui onions, vinaigrette and Bleu Cheese crumbles.

**Spinach Salad** \$8.50/5.50  
Fresh tender spinach tossed with sliced red onion, mushrooms and a warm bacon dressing. Topped with crisp bacon and chopped egg.

**Caesar** \$9.50/6.50  
Fresh crisp Romaine tossed with Romano cheese, garlic croutons and creamy Caesar dressing. Topped with shaved Parmesan cheese and sprinkled with fresh ground pepper.

**Ruth's Chop Salad** \$9.95/6.95  
A Ruth's Chris original. Julienne iceberg lettuce, spinach and radicchio tossed with sliced red onions and mushrooms, chopped green olives, bacon, eggs, hearts of palm, croutons, Bleu Cheese and lemon basil dressing. Served with cherry tomatoes and topped with crispy fried onions.

## ENTREES

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### ABOUT YOUR STEAK

Ruth's Chris specializes in the finest custom-aged Midwestern beef. We broil it exactly the way you like it at 1800o F to lock in the corn-fed flavor. Then we serve your steak sizzzzling on a 500° plate so that it stays hot throughout your meal. Our steaks are served sizzling in butter, specify extra butter or none.

**RARE** Very red, cool center.

**MEDIUM RARE** Red, warm center.

**MEDIUM** Pink center.

**MEDIUM WELL** Slightly pink center.

**WELL** Broiled throughout, no pink.

\* Traditional New Orleans favorites.

Many of our recipes were developed by Ruth.



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**FILET** **\$39.95**

The most tender cut of corn-fed Midwestern beef.

**NEW YORK STRIP** **\$43.95**

This USDA Prime cut has a full-bodied texture that is slightly firmer than a ribeye.

**RIBEYE** **\$42.95**

An outstanding example of USDA Prime at its best. Well marbled for peak flavor, deliciously juicy.

**PORK PORTERHOUSE** **\$32.95**

A thick, succulent butcher's cut. Served sizzling.

**PETITE FILET** **\$35.95**

A smaller, but equally tender filet.

**T -BONE** **\$48.95**

A full-flavored classic cut of Prime beef that offers both the New York strip & filet on the bone.

**COWBOY RIBEYE** **\$45.95**

A huge bone-in version of this USDA Prime cut.

**VEAL CHOP WITH SWEET AND HOT PEPPERS** **\$36.95**

Marinated overnight in a savory blend of pepper vinegar, garlic and onions. Broiled and served sizzling with hot and sweet peppers.

**PETITE FILET AND SHRIMP** **\$48.95**

Two 4-oz. medallions of our filet topped with jumbo gulf shrimp.

**MARKET FRESH SEAFOOD SELECTIONS\* \* MARKET PRICE**

Your server will describe the seafood our Chef has selected for today.

**COLD WATER LOBSTER TAIL MARKET PRICE**

With blackening spice and topped with lemon and drizzled butter.

**FRESH BIG ISLAND LOBSTER MARKET PRICE**

**KING CRAB MARKET PRICE**

Sweet and succulent premium cut segments of Alaskan King Crab. Served steamed and partially split with flame-heated butter.

**LAMB CHOPS** **\$40.95**

Three chops cut extra thick, served with fresh mint. They are naturally tender and flavorful.

**BROILED MARINATED CHICKEN** **\$25.95**

Double breast of chicken flavored with our own marinade.

**ENTREE COMPLEMENTS**

**OSCAR STYLE** **\$13.95**

Crab cake, asparagus and béarnaise sauce.

**BLUE CHEESE CRUST** **\$ 3.95**

Bleu cheese, roasted garlic and a touch of bread crumbs.

**SWEET & HOT PEPPERS** **\$ 3.95**

**SHRIMP** **\$13.95**

6 additional jumbo shrimp.

**LOBSTER TAIL MARKET PRICE**

**KING CRAB MARKET PRICE**

**POTATOES AND RICE**

**Mashed\***, with a hint of roasted garlic. **\$7.95**

**Baked**, a one-pounder, loaded. **\$7.95**

**Lyonnaise**, sautéed with onions. **\$7.95**

**Cottage**, thick, round slices. **\$7.95**

**Sweet Potato Casserole**, with a pecan crust. **\$8.95**

**Julienne**, regular cut. **\$7.95**

**Shoestring**, extra thin and crispy. **\$7.95**

**Potatoes Au Gratin\*** **\$8.95**

**Steamed White Rice** **\$3.95**

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## VEGETABLES

Broiled Tomatoes	\$7.95
Fresh Spinach	\$7.95
Creamed *	\$8.95
Au Gratin	\$8.95
French Fried Onion Rings	\$7.95
Fresh Broccoli	\$7.95
Au Gratin	\$8.95
Sautéed Mushrooms	\$7.95
Fresh Asparagus with Hollandaise	\$8.95

## DESSERTS

<b>Caramelized Banana Cream Pie</b>	<b>\$9.95</b>
Creamy white chocolate banana custard in our flaky crust. Topped with caramelized bananas.	
<b>Warm Apple Crumb Tart</b>	<b>\$9.95</b>
Granny Smith apples baked in a flaky pastry with streusel crust and vanilla bean ice cream.	
<b>Cheesecake</b>	<b>\$9.95</b>
Creamy homemade cheesecake served with fresh berries.	
<b>Chocolate Sin Cake</b>	<b>\$9.95</b>
Chocolate and espresso – an irresistible temptation.	
<b>Ruth's Hot Fudge Sundae</b>	<b>\$8.95</b>
<b>Crème Brûlée*</b>	<b>\$9.95</b>
The classic Creole egg custard, topped with fresh berries and mint.	
<b>Bread Pudding</b>	<b>\$8.95</b>
with Whiskey Sauce* Our definitive version of a traditional New Orleans favorite.	
<b>Fresh Seasonal Berries</b>	<b>\$9.95</b>
with Sweet Cream Sauce A celebration of natural flavors. Simple and simply sensational.	
<b>Ice Cream or Sorbet</b>	<b>\$7.95</b>

## COFFEES

Espresso	\$4.25
Freshly Brewed Coffee	\$3.50
Cappuccino	\$4.95
Assorted Teas	\$3.50

\*\* Consuming raw or undercooked meat, poultry, seafood,  
shellfish or eggs may increase your risk of food-borne illness.

## PERFECT PAIRINGS

### **RIBEYE – CABERNET SAUVIGNON**

Ribeye is a rich, flavorful steak. The structure of the full-bodied  
Cabernet enhances the richness of the Ribeye.

### **NEW YORK STRIP – MERITAGE BLEND OR BORDEAUX**

The structured flavor of the beef stands up to a sturdy  
Meritage blend or Bordeaux. These wines have undertones of  
rich black cherry that pair well with our Strip.

### **FILET MIGNON – SHIRAZ**

Filet is a soft, delicate cut of beef. Shiraz has body and a full  
flavor that enhances and deepens the taste of the Filet.

### **VEAL CHOP WITH SWEET PEPPERS – ZINFANDEL**

This is wine known for its full fruit and solid, spicy backbone,  
its intensity and rich fruit flavors stand up well and enhance the  
subtlety of the veal with sweet peppers.

### **LAMB CHOP – ITALIAN RED WINE (TUSCANY)**

Tuscan red wines have finesse, suppleness, and complexity  
— a perfect match for a full-flavored meat like lamb.

In respect of our other guests, please refrain from using your  
cellular telephone in our dining room

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