



131 WAILEA IKE PLACE • WAILEA, HI 96753
 PHONE: 808.875.7767 • FAX: 808.875.1827

DIAL (800) 774-3663, PRESS 2 THEN ENTER EXT. 296
 EMAIL THIS MENU AT:
 WWW.YOURRESTAURANTCONNECTION.COM

MENU ITEMS AND PRICES SUBJECT TO CHANGE WITHOUT NOTICE

APPETIZERS

- Bev's "World Famous" Crab Dip**
 ~ Baked in a crock with crisp flour tortillas. 10
- Ahi Carpaccio**
 ~ Truffle oil, capers, Asiago cheese and lemon dill aioli. 14
- Fried Calamari-Asian Style**
 ~ Nuoc cham dipping sauce and wasabi cocktail sauce. 12
- Blackened Ahi Sashimi**
 ~ Sesame vinaigrette, with shiitake mushrooms. 17
- Shrimp Cocktail**
 ~ Jumbo shrimp with a spicy cocktail sauce and lemon. 15
- Crab Cake**
 ~ Pickled zucchini and a pepperoncini remoulade. 14
- Barbeque Chicken and Smoked Gouda Quesadilla**
 ~ Carmelized pineapple and a chipotle crème fraiche. 12
- Prime Rib Taquitos**
 ~ Fontina and blue cheese, carmelized onions with a creamy horseradish sauce. 12
- Reuben Spring Rolls**
 ~ Corned Beef, Swiss cheese, sauerkraut, Thousand Island dressing. 12

SOUP AND SALADS

- Soup of the day** 8
- Summer Harvest Salad**
 ~ Baby Kula greens, cucumber, dried apricots and cranberries, pumpkin seeds, passion fruit vinaigrette. 10
- Add Blue Cheese -** 12

- Hearts of Romaine Caesar**
 ~ Romaine spears, shredded Asiago, homemade croutons. 9
- Shrimp Island Greek Salad**
 ~ Chopped iceberg lettuce, pepperoncinis, capers, Kalamata olives, feta cheese, tomatoes. 14
- Iceberg Lettuce Wedge**
 ~ Homemade blue cheese dressing, Pancetta Crumble. 9
- Mozzarella Salad**
 ~ Heirloom tomatoes, fresh basil, balsamic drizzle, extra virgin olive oil. 12
- Beet Tower**
 ~ Yellow and red beets, micro greens, pear vinaigrette, pistachio crusted goat cheese. 12

SEAFOOD LOVERS

- Seafood Pot Pie**
 ~ Shrimp, scallops, fresh fish in a rich creamy lobster sauce with a flaky pastry top. 32
- Pumpkin Seed Crusted Fresh Catch**
 ~ Chipotle honey butter and whipped potatoes. 30
- Pan Seared Diver Scallops**
 ~ Haricot vert, Yukon gold potatoes and shallot butter sauce. 34
- Shrimp Scorpio over Angel Hair Pasta**
 ~ Olives, tomatoes, onions, feta cheese flamed with Sambuca liquor. 26

POULTRY LOVERS

- Herb Cheese Stuffed Chicken Breast**
 ~ Ragout of fingerling potatoes, mushrooms, roasted tomatoes with a balsamic and chive oil. 28
- Smoked Chicken Pasta**
 ~ Smoked chicken, mushrooms, pine nuts in a mushroom cream sauce over rigatoni pasta. 24

MEAT LOVERS

- Black Market Ribs**
 ~ Stolen from Hali'imaile General Store, steak-fries and slaw. 28
- Grilled Pork Chop**
 ~ Purple Molokai sweet potatoes, with dried fruit compote. 28
- Joe's Favorite Meatloaf**
 ~ Bev's Texas barbeque sauce, whipped potatoes. 24
- Slow Roasted Prime Rib of Beef**
 ~ Au Jus, whipped potatoes. 32
- Kobe Beef Burger**
 ~ Homemade brioche bun, sundried tomatoes, carmelized onions, melted sharp cheddar cheese. 18

18% gratuity added to parties of 6 or more.

18% Gratuity will be added on to any discounted check on the amount prior to the discount .

Split plate charge of \$10

JOE'S FAVORITE DESSERTS

- Chocolate Bread Pudding**
 ~ A brioche soaked chocolate pudding served warm with caramel sauce and whipped cream.
- Warm Peach Blueberry Cobbler**
 ~ Served with home made biscuit.
- Strawberry Shortcake**
 ~ Rum soaked vanilla cake, pastry cream sauce, fresh strawberries with a raspberry coulis.
- Not Your Usual Crème Brulee**
 ~ Fresh Berries, lemongrass crème brulee topped with macadamia nut praline crumble in a ginger phyllo cup.
- Kona Mud Pie**
 ~ Kona coffee ice cream with macadamia nut brownie chunks, hot fudge and caramel.
- Fresh Berries (What's in Season)**
 ~ Served with a crispy twizzler.

MY OTHER DESSERTS

- Port/Sherry**
- | | |
|-----------------------|----|
| Fonseca "Bin 27" | 8 |
| Graham's "Six Grapes" | 8 |
| Dow 10 year Tawny | 10 |
| Croft Porto | 8 |
| Mediera | 8 |
| Manzanilla – San Leon | 7 |
- Vintage Port**
- | | |
|-----------------------------|----|
| Dow 1985 | 16 |
| Warres 97 | 14 |
| Smith Woodhouse 1994 (late) | 9 |
- Cognac, Brandy, Armagnac**
- | | |
|-----------------------------|----|
| Remy VSOP | 13 |
| Courvoisier VS | 9 |
| Hennessey VS | 10 |
| Calvados – Christian Drouin | 12 |
| Grappa Euganea – Italian | 9 |
- Dessert Wines**
- | | |
|---|---|
| Collo Orientali Del Friuli – Italy – 1994 - | 8 |
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TROPICAL COCKTAILS

- Lava Flow**
 ~ Coconut, pineapple juice, banana liqueur and Rum blended with ice, then swirled with strawberries. 9
- Mai Tai**
 ~ A Hawaiian classic! Pouring both light and dark rums, orange Curacao and a blend of tropical juices served over ice. 9
- Lahaina Lemonade**
 ~ Perfect for a hot evening. A mixture of vodka and chambord, iced down with Lemonade. 9
- Pomegranate Margarita**
 ~ Only Tequila, pomegranate juice, sweet and sour, chilled and served up with a salted rim. 9
- Mango Colada**
 ~ Dark Rum, Mango coconut and cream, need we say more. 9
- Fruity Fizzle**
 ~ Passion Fruit Alize Cognac, dizzled with Domaine Ste Michelle Champagne. 9

BEER

- | | |
|------------------------------|---------------|
| Lava Man Red Ale | \$4.75 |
| Amstel Light | \$5 |
| Budweiser or Bud Lite | \$4 |
| Coors Light | \$4 |
| Corona | \$5 |
| Michelob Ultra | \$4 |
| Heineken | \$5 |
| Maui Brewing Co. | |
| <i>Bikini Blonde Lager</i> | \$4.75 |
| Maui Brewing Co. | |
| <i>Big Swell IPA</i> | \$4.75 |
| Maui Brewing Co. | |
| <i>Coconut Porter</i> | \$5.50 |
| St. Pauli Girl(NA) | \$4 |

SINGLE MALT SCOTCH

- Glennfiddich (Highland 10yr)
 Glenlivet (Highland 12yr)
 Macallan (Highland 12yr)
 Macallan (Highland 18yr)
 Laphroag (Islay 10yr)

TEQUILAS

- Don Julio - Anejo
 Porfidio
 Patron Silver
 Cuevo 1800 Reposado
 Cuevo Gold

SPECIAL MARTINIS

- Bev's Mango Tini**
 ~ Vodka, fused with mango and lilikoi fruit juices, chilled and served up.
- Joetini**
 ~ No frills, Maui's own OCEAN Vodka, chilled and served up.
- Rose Tini**
 ~ Napa's I'm Rose served over rocks for a perfect summer cooler.
- Bloody Tini**
 ~ Vodka bloody mary mix, splash of vermouth and garnished with a pepperoncini.
- Dirty Garlic Tini**
 ~ Choice of vodka, splash of olive juice, garnished with a garlic stuffed olive.
- Apple Pucker Tini**
 ~ Grey Goose vodka and Apple Pucker Dekuyper with a splash of sweet and sour.
- Citrus Martini**
 ~ Lemon vodka, Grand Marnier, a squeeze of lemon juice with a twist.
- Sex Tini**
 ~ Vanilla Stoli and Peach Schnapps with a splash of orange juice chilled and served up!
- Blueberry Truffle**
 ~ Stoli Blueberry and White Cream de Cacao, naughty but nice!