

Dinner Menu

Soups and Starters

Lobster Bisque **Cup: 6.75** **Bowl: 8.50**

Our signature soup, topped with cream fraiche and fried basil

Soup of the Day **Cup: 6.75** **Bowl: 8.50**

Daily creation, prepared with only the Freshest local ingredients

Calamari Fritto **11.25**

*Fried Calamari with Italian parsley, parmesan cheese,
spicy chili oil and chipotle aioli sauce*

South of the Border Shrimp Cocktail **14.25**

*Cooked shrimp, cucumbers, avocado, cilantro, jalapeno peppers
in our homemade cocktail sauce*

Chicken Quesadilla **13.50**

*Diced cooked chicken breast, co-jack cheese, Ortega chili, diced tomatoes,
cilantro, pico de gallo and guacamole*

Hawaiian Coconut Shrimp **14.45**

*Breaded coconut shrimp, served with
orange wasabi marmalade*

Sandwiches

Sandwiches served with choice of Steak Fries, Onions Rings or Fruit Medley

Atlas Cheeseburger **11.95**

Lean ground beef patty, lettuce, tomato, onion on a fresh bakery bun and garnished with onion rings

Kona Kai Club **12.25**

*Bacon, turkey breast, avocado, lettuce, tomato and chipotle aioli sauce
served between three slices of your choice of toasted bread*

Entrees

Entrees include soup of the day or fresh tossed dinner salad with your choice of dressing and sourdough bread. Entrees are accompanied by sauteed fresh vegetables, risotto or garlic mashed potatoes

Herb Crusted Salmon 27.25

Fresh salmon filet encrusted with fresh herbs, finished with a red pepper coulis sauce, served with spinach and polenta

Day Boat Scallops 29.95

Sea scallops in a lemon cream and honey mustard sauce accompanied with wild mushrooms, sweet peas, garnished with fried potatoes and whipped potatoes

Chicken Portofino 29.95

Grilled breast of chicken in a Marsala wine sauce, sautéed with shrimp, spinach, mushrooms and served with polenta

Tenderloin of Beef 36.25

Grilled filet mignon with morel mushroom sauce

New York Steak 34.25

A 12 oz. New York steak served with onion confit and peppercorn sauce

Risotto Scampi 22.95

Risotto Scampi with asparagus, herbs, cherry tomatoes, garlic, wine and parmesan cheese

Macadamia Nut Mahi-Mahi 24.95

Macadamia nut encrusted mahi-mahi fish finished in a pineapple triple-sec sauce, mashed potatoes and seasonal vegetables

Salads

Chicken Caesar Salad 16.50

Chopped romaine lettuce, grilled chicken breast, Achiote garlic croutons, parmesan cheese and Caesar dressing

Hawaiian Salmon Salad 17.65

Marinated salmon, steak basted with tamarin glaze on a bed of baby spinach, pears, strawberries, red onions, candied walnuts, Pointe Reyes blue cheese and raspberry vinaigrette.

*A 15% Service Charge will be added to all parties of 6 people or more
Applicable sales tax will be added to all items served*