Appetizers

Chicken Wings
Served breaded or naked, fried and served with your choice of buffalo, honey BBQ, lemon garlic, or General TSO’s sauce with celery sticks and Bleu cheese dressing. $8

Grilled Quesadillas
Panini grilled quesadillas stuffed with pepper jack, mozzarella and cheddar cheeses, with your choice of Kalua pork or chicken. Served with sour cream, guacamole, and salsa. $8

Furikake Calamari
Sliced calamari marinated with shichimi pepper and furikake, breaded and deep fried until golden brown. Served with your choice of Asian remoulade or wasabi cocktail sauce. $6

Chicken Tenders Basket
Fried chicken tenders served with fries and your choice of BBQ, lemon garlic butter, or buffalo sauce. $8

Soup & Salads

Caesar Salad
Crisp romaine lettuce with seasoned croutons and parmesan cheese crisps, tossed in our creamy Caesar dressing. $4
Grilled Chicken Breast $9 | Shrimp $9.50 | Salmon Fillet $11.50

Chinese Style Chicken Salad
Marinated and grilled breast of chicken in sesame ginger soy, perched atop a bed of Shanghai mix greens and vegetables, and topped with crisp wontons and cashews. Served with sesame dressing. $11.50

Big Island Caesar Salad
Romaine lettuce tossed with Kalua pork, grilled pineapple, toasted coconut, croutons, and creamy Caesar dressing. $9

Curried Chicken Salad
Diced grilled chicken, red onions, and sliced apples tossed with Thai-curry mayonnaise. Served with fresh seasonal fruit, spinach leaves, and juliened carrots and red cabbage. $8.50

Cobb Salad
Chicken breast, crumbled bacon, diced tomato, hard-boiled egg, and cheddar cheese on a bed of fresh garden greens with your choice of dressing. $9.50

Soup, Salad, & Quiche
A trio of Tomato Bisque Soup and Garden Salad served with our Quiche of the Day. $8.50

Tomato Bisque
Silky tomato soup garnished with lettuce chiffonade and crème fraîche. Cup $3 Bowl $3.50

Green Chili Chicken Soup
Our signature green chili chicken soup topped with crunchy tortilla strips and cheddar cheese. Cup $3 Bowl $3.50

Garden Salad
Fresh chilled greens and assorted garden vegetables served with your choice of dressing. $3.75
Turkey Panini
Turkey breast, fresh romaine lettuce, feta and provolone cheese layered on ciabatta bread with a cranberry aioli and hot pressed in our panini grill. $8.50

Burgers, Sandwiches, & More
Served with our choice of garden salad, cup of soup, French Fries, onion rings, or fresh coleslaw.

Bacon Blue Cheese Burger
A grilled 8 oz. burger smothered in BBQ sauce and topped with smoked bacon and Bleu cheese. Served with crisp lettuce, fresh tomato, and sliced onion on a toasted sesame bun. $10.50

Tengan Burger
An 8 oz. burger served with crisp lettuce, fresh tomato, and sliced onion on a toasted bun. $9

Extra Burger Toppings - 50¢ each
Grilled Onion & Peppers | Bacon | Mushrooms | Jalapeños Swiss Cheese | American Cheese | Cheddar Cheese | Provolone Cheese

Double your burger for $3 more!

Tengan Club Sandwich
A triple-decker sandwich filled with crisp bacon, turkey breast, ham, American cheese, fresh lettuce, tomato, and herb-mayonnaise. $9

Farmer’s Market Sandwich
Pesto grilled local veggies layered with provolone cheese on ciabatta bread and hot pressed in our panini grill. $10.50

Pork Katsu Sandwich
A crisp panko-crusted pork cutlet served with shredded cabbage and tonkatsu sauce on a toasted bun. A twist on a Japanese classic. $8
**Entrées**

*Polynesian Grilled Mahi Mahi*
Local caught Mahi Mahi seasoned with Chinese five spice, grilled and laddled with a lemongrass butter sauce. Served with grilled pineapple, garlic fried rice, fresh local vegetables, and warm dinner rolls with butter. $14.50

*Choice New York Strip*
A 12 oz. USDA choice strip loin grilled and topped with garlic butter. Served with your choice of side salad, mashed potatoes, or French fries and fresh local vegetables with warm dinner rolls and butter. $28

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**Recommended Dishes**

*Salmon Milanese*
Salmon fillet seasoned with Italian herbs, grilled, and draped with a Milanese sauce. Served with rosemary-thyme potatoes, fresh local vegetables, and warm dinner rolls with butter. $15.50

*Salisbury Steak*
A seasoned oval of USDA ground chuck, pan roasted and draped with a savory demi glace and topped with sautéed mushrooms and fried onions. Served with mashed potatoes, local fresh vegetables, and warm dinner rolls with butter. $9.50

*Shrimp Arrabiata*
Jumbo Gulf shrimp sautéed with seasoned olive oil of roasted garlic and crushed red pepper flakes, tossed with penne pasta and spicy tomato mushroom sauce. Served with garlic toast. $12
Desserts

**Crepe à la Mode**
A thin crepe filled with your choice of blueberry, strawberry, or apple filling and topped with vanilla ice cream. $4.50

**Chocolate Brownie Napoleon**
Creamy vanilla ice cream layered between fresh baked chocolate brownies drizzled with chocolate sauce, topped with whipped cream and a maraschino cherry. $4

**New York Style Cheesecake**
An indulgent creamy classic topped with a sweet cherry sauce, whipped cream, and a maraschino cherry. $5

**Ice Cream**
One scoop of vanilla, chocolate, or strawberry ice cream. How many scoops would you like? $1 per scoop

Beverages

**Bottomless Soda**
- Coca Cola: $1.75
- Diet Coca Cola
- Root Beer
- Sprite
- Orange Soda
- Dr. Pepper

**Iced Tea or Hot Tea**
$1.75

**Coffee**
$1.75

**Juice**
- Apple
- Cranberry
- Pineapple
- Grapefruit
- Orange
- $1.75 per glass