



Lanai Dining

Dinner Served Daily 5:30pm - 9:00pm

## STARTERS

### CAPRESE SALAD | 11

hawaii tomato | basil | whole mozzarella  
EVOO | aged balsamic | red salt

### SEARED AHI | 12

marinated grilled baby bok choy  
scallion & wasabi yogurt

### AHI TUNA POKE | 13

red & green onions | shoyu | sesame oil  
sambal | fried wonton chips

### GRAND MARNIER PRAWNS | 14

three large prawns | arugula | lilikoi vinaigrette

### HOUSE FRIED CALAMARI | 12

served with sweet lime-chile aioli

### PACIFIC NORTHWEST CLAM CHOWDER | 8

leeks | baby red potato  
smoky bacon | fresh thyme

## SALADS

### GREEK VEGETABLE SALAD | 9

kauai english cucumbers | kauai tomatoes  
kalamata olives | feta | basil  
italian dressing

### VOYAGER SIGNATURE SALAD | 9

local mixed greens | asian pear  
roasted macadamia nuts  
kunana dairy goat cheese  
ginger lilikoi vinaigrette

### CLASSIC CAESAR SALAD | 8

romaine | parmesan | lemon  
croutons | house made caesar dressing

## WINE

### WHITE

camelot | chardonnay  
central coast, ca | 7 | 26

kendall jackson "vintner's reserve" | chardonnay  
sonoma county, ca | 12 | 46

sea glass | pinot gris  
santa barbara county, ca | 9 | 34

joel gott | sauvignon blanc  
napa valley, ca | 11 | 42

frisk | riesling  
california | 12 | 46

canyon road | white zinfandel  
california | 7 | 26

## ENTREES

### 12OZ RIB STEAK | 32

certified angus beef  
brandied mushrooms & sweet onions  
grilled asparagus | smashed baby potatoes

### 8OZ FILET MIGNON | 36

certified angus beef  
bourbon au poivre | grilled asparagus  
spinach & gruyere polenta cake

### MONGOLIAN PORK CHOP | 26

marinated & grilled baby bok choy  
scallion fried rice

### MARINATED GRILLED CHICKEN | 25

pineapple sweet & sour sauce  
hoisin & tamarind glazed beans  
scallion fried rice

### FRESH CATCH | 27

lemon basil & artichoke relish  
kaffir lime scented calrose rice  
marinated & grilled baby bok choy

### GRILLED SALMON OSCAR | 30

crab | béarnaise sauce  
baby red smashed potato  
grilled asparagus

### PAN SEARED SCALLOPS | 35

asian pear | bacon brown butter sauce  
green papaya cabbage slaw

### SEARED TOGARASHI CRUSTED AHI TUNA | 26

green onion wasabi yogurt  
hoisin & tamarind glazed long beans  
kaffir lime scented calrose rice

## PASTA

### LOBSTER GNOCCHI | 32

north atlantic lobster tail  
sharp white cheddar cheese sauce  
chiffonade basil | kauai tomatoes

### PAN SEARED DUCK CARBONARA | 29

sweet onions | smoky bacon  
enoki mushrooms | shaved truffle  
fettuccine | parmesan | basil

### KAUAI PRIMAVERA | 22

kauai eggplant | mushrooms  
kauai tomatoes | bell peppers  
sweet onions | fettuccine | parmesan

## ENHANCEMENTS

### ENHANCE YOUR ENTREE OR PASTA

three large sea scallops | 11  
two grand marnier prawns | 11  
7oz lobster tail | 15

### RED

camelot | cabernet sauvignon  
california | 7 | 26

the show | cabernet sauvignon  
california | 12 | 46

camelot | merlot  
north coast, ca | 7 | 26

sea glass | pinot noir  
santa barbara county, ca | 11 | 42

### EXECUTIVE CHEF LUCAS SAUTER

Courtyard Kauai at Coconut Beach | 650 Aleka Loop, Kapaa, HI 96746 | 808.822.3455