



DINNER MENU

(Menu Items Subject to Change)

SMALL PLATES *"Starters . . . but two or three can make a meal"*

<i>Bouquet of Baby Greens, Asian Pear, Roasted Walnuts, Gorgonzola and Honey Soy Vinaigrette</i>	9
<i>Baby Red and Green Romaine, Pecorino, Oven Roasted Tomato, and Garlic-Anchovy Dressing</i>	9
<i>Heirloom Tomato Salad, Arugula, Enoki Mushrooms, Ginger-Citrus Vinaigrette, Black Truffle</i>	10
<i>Grilled Gulf Shrimp, in Cilantro and Garlic, with Asian Peanut Slaw and Tomato-Ginger Sauce</i>	13
<i>Pot Stickers, Wonton Wrapped Asian Spiced Pork with Wasabi Cream</i>	10
<i>Jumbo Lump Crab Cake, Roasted Corn, Grilled Leeks, Grain Mustard</i>	15
<i>Hawaiian Ahi Tuna, Wok Seared and Sesame Crusted, Spicy Soy Mustard Sauce</i>	14
New! <i>Steamed Mussels, Lemongrass and Thai Basil</i>	12
<i>Crispy Calamari, Fried and Tossed with Champagne, Dill and Garlic</i>	13
New! <i>Lobster Roll, Tempura Scallions, Cucumber, and Chili Sauce</i>	15

MAIN ATTRACTIONS *"Traditional Entrée Size"*

Chef's Specialties

<i>"Mero" (Hawaiian Sea Bass), Shiitake Mushroom Risotto Cake, Jumbo Asparagus, Lemon Butter Sauce</i>	30
<i>Pan Seared Local Flounder, Lobster, Spinach, Jasmine Rice and Red Pepper Sauce</i>	26
New! <i>Ahi Tuna Bento Box, Sesame Crusted, Scallion Tempura, Ceviche Style</i>	30
<i>Niman Ranch Organic Pork Chop, Teriyaki Marinated with Baby Carrots and Roasted Potatoes</i>	26
<i>Grilled Chicken, Sweet Chili Glaze, Shiitake Mushrooms and Jumbo Asparagus</i>	25
<i>Macadamia Dusted Grouper, Mashed Potatoes, Jumbo Asparagus, Pineapple Relish, Coconut-Lemon Sauce</i>	28
New! <i>Jumbo Shrimp, Egg Fried Rice, Sweet Chili Butter Sauce</i>	29
<i>Pan Seared Red Snapper, Thai Basil, Scallions and Asian BBQ Sauce</i>	26
New! <i>Jumbo Scallops, Lobster Risotto and Tomato-Ginger Chutney</i>	29
<i>Wild King Salmon, Stir Fried Vegetables, Jasmine Rice, Sesame-Soy Sauce</i>	27
<i>Eastern Hot Pot, Shrimp, Scallops, Manilla Clams & Maine Lobster</i>	32
New! <i>Portabella Tofu Club, Breaded and Pan Seared, with Roasted Peppers</i>	23

KURRENTS CHOPS

Served with Cabernet-Soy Demi Glace and
Caramelized Onion Marmalade

<i>10 oz. Prime Filet</i>	40
<i>16 oz. Prime NY Strip</i>	40
<i>16 oz. Prime Bone-In Ribeye</i>	36
<i>Niman Ranch Organic Lamb Chops</i>	36

SIDES

<i>Sauteed Snap Peas</i>	6
<i>Sauteed Wild Mushrooms</i>	6
<i>Baby Carrots</i>	7
<i>Egg Fried Rice</i>	7
<i>Roasted Fingerling Potatoes</i>	7
<i>Garlic Mashed Potatoes</i>	7
<i>Lobster Macaroni and Cheese</i>	10

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

Our signature "Chocolate Souffle" requires significant preparation time. Please let your server know in advance if you wish to enjoy one after your meal.

20% Gratuity will be added for parties of (8) or more