



PLATES

1630-2000

COCONUT SHRIMP | Nine pieces of deep-fried coconut shrimp served with sweet chili sauce | 9

CALAMARI | Deep-fried squid served with sweet chili aioli | 11

MOZZARELLA STICKS | Italian herb Mozzarella served with our housemade marinara sauce | 7.50

FRIED GYOZA | Six pieces of ground pork wrapped in a won ton and served with a rich soy sauce | 8

CHICKEN WINGS | Choice of Buffalo, Ranch, Honey BBQ or Garlic Parmesan

1-pound (6-8 pieces) | 14

2-pounds (12-16 pieces) | 22


PUPU PLATTER | Sliced kalbi, coconut shrimp, calamari and kalua pork sliders on taro rolls | 20

KALUA PIG NACHOS | Housemade kalua pork on a bed of tri-colored tortilla, topped with pineapple salsa, avocado, housemade cheese sauce and sour cream | 12

EDAMAME | Teriyaki, Garlic or Regular | 8

TRIO OF CHINATOWN | Pork potstickers, vegetable spring rolls and shrimp won ton | 11

KALBI FRIES | Grilled kalbi on a bed of crinkle-cut fries with our house secret sauce | 12





CLUB FAVORITES

CLASSIC CHICKEN CAESAR | Crisp Romaine lettuce tossed with creamy Caesar dressing and topped with shaved Parmesan cheese and herbed croutons | 12

O'CLUB CHEESEBURGER | Beef patty grilled to perfection and served with American cheese, lettuce, tomato, onion and dill pickle on a corn-dusted bun | 11 | Add bacon 2.50

CLUB CROISSANT | Ham, turkey, Swiss and Cheddar cheese with bacon, lettuce and tomato on a buttery croissant with cranberry aioli | 11.50

KETO CHICKEN | Marinated grilled chicken breast with sautéed bacon and spinach with cauliflower mash | 13

KOREAN KALBI | Short rib marinated in a sweet soy sauce and grilled, served with kimchee, bean sprouts and pickled cucumber | 15.25

HAWAIIAN POKE TOWER | Award-winning ³/₄ pound ahi poke stack with avocado and crispy won ton chips | 14.25

BUFFETS


**BUILD YOUR OWN
PASTA BUFFET**

Wednesday and Thursday

Fresh Housemade sauces | 14

FUEL TO FIGHT SALAD BAR

Fresh daily, never out of a can or frozen | 12





November Menu

“Taste of the Islands”

Seared Ahi with Lilikoi-Shrimp Salsa

Fresh Ahi, lightly seared, served on a bed of ginger-scented rice pilaf

\$19.00

Luau Kalua Pork Tacos

Local-style Kalua Pork topped with shredded lettuce, Mozzarella and Cheddar cheese, tropical fruit salsa and lime, served in soft flour tortilla

\$14.50

Somen Salad

Grilled shrimp, eggs, carrots, and cucumbers on a bed of somen noodles, served with Japanese Tsuyu sauce

\$13.00

Loco Moco Burger

Flame-grilled beef patty topped with house made brown gravy, over-easy egg, caramelized onions, served on a freshly baked Kaiser roll.

Choice of fries, house-made chips, or tater tots

\$14.00

Hawaiian Inspired “Keto-style” Salad

Grilled Huli Huli Marinated Chicken Breast on a bed of crisp Romaine lettuce and baby spinach, topped with cucumber, green onions, and grape tomatoes,

served with Oriental dressing

\$14.00

Ham & Swiss Sandwich “Island-style”

Smoked ham, Swiss cheese, Dijon mustard sauce, topped with Hawaiian pineapple glaze on a toasted freshly baked croissant.

Served with your choice of fries, tater tots, or house-made chips

\$14.00