

HONU

KITCHEN & COCKTAILS

APPETIZERS

CAESAR SALAD

ROMAINE, HOMEMADE CROUTON,
PARMESAN CRISP

TOMATO MOZZARELLA SALAD

SEASONAL TOMATOES, FRESH MOZZARELLA,
BASIL OLIVE OIL VINAIGRETTE

LOBSTER BISQUE

MAINE LOBSTER, BASIL, SHERRY

CALAMARI

CORNMEAL BATTERED, SPICY AIOLI

THAI CHICKEN SATAY

CRUSHED PEANUTS, PEANUT SAUCE

ENTREES

MAHI MAHI

FIRE ROASTED PEPPERS, MEYER LEMON
CHUTNEY

CHEESEBURGER

AMERICAN FIRES, CHOICE OF GRUYERE,
CHEDDAR, MAYTAG BLUE

FRENCH CHICKEN BREAST

FREE RANGE CHICKEN, PORT WINE & FIG
DEMI, PARSNIP PUREE, HARICOT VERTS

SKIRT STEAK

SPINACH, PINE NUTS, BACON, GOLDEN
RAISIN

BBQ RUBBED PORK TENDERLOIN

CHEDDAR GRITS, GRILLED SCALLION

DESSERT

JUNIOR'S CHOCOLATE FUDGE CAKE

FRESH WHIPPED CREAM

CHEESECAKE

MIXED BERRY COMPOTE

CINNAMON BUN BREAD PUDDING

VANILLA ICING & WHIPPED CREAM

APPLE CREPE

CINNAMON, BROWN SUGAR, CARAMEL

LEMON CRÈME BRULEE

FRESH BLUEBERRIES

MIXED BERRIES & FRESH WHIPPED

CREAM CREPE

TAHITIAN VANILLA GELATO

DUTCH CHOCOLATE GELATO

\$39 PER PERSON

NON ALCOHOLIC BEVERAGES INCLUDED

CAPPUCCINO, ESPRESSO, HERBAL TEA &
BOTTLED WATER ARE ADDITIONAL

ALCOHOLIC BEVERAGES ARE ADDED TO BILL
ACCORDINGLY

TAX AND 20% GRATUITY WILL BE ADDED TO
THE FINAL BILL

** INDIVIDUAL MENU ITEMS ARE SUBJECT TO
CHANGE

WITHOUT OPEN BAR PACKAGE ALCOHOLIC BEVERAGES RUNG ON CONSUMPTION, TAX AND 20%
GRATUITY WILL BE ADDED TO THE BILL

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