

The Cook's Corner Dinner

APPETIZERS

Hot Artichoke & Spinach Dip 12.5

Coconut Shrimp 14

*4 Large prawns hand breaded with panko & coconut flakes
Glazed with sweet chili pineapple salsa*

Fried Calamari 14

SOUPS

Tomato Basil Cup 5.5 / Bowl 6.5

French Onion Gratiné Bowl 8.5

SALADS

Caprese Salad 9.5

*Tossed arugula & sweet onions, topped with fresh tomatoes,
basil, & mozzarella cheese, glazed with aged balsamic vinegar*

Mixed Greens with Raspberry Vinaigrette 9

Apples, feta cheese, candied pecans

Mixed Greens with Broiled Chicken 14.5

Mixed Greens with Broiled Salmon 18

Caesar Salad 9

Romaine hearts, croutons & parmesan cheese

Broiled Chicken Breast Caesar 15

Broiled Spicy Prawns Caesar 18

Broiled Salmon Caesar 18

STEAKS

Served with bread, choice of roasted potatoes or rice pilaf & fresh vegetables
Add tossed green salad or Caesar, 3.50

Spencer Steak 40

Choice 12 oz. rib eye steak, broiled

*Served with roasted sweet pepper & port wine demi-glace
and topped with sautéed mushrooms*

New York Steak 35

Choice 12 oz. New York steak, broiled

Hawaiian Local Favorite 30

10 oz. NY steak, broiled

*Marinated in a house made teriyaki sauce, and broiled
Served with grilled pineapple, glazed teriyaki sauce & Asian slaw*

SEAFOOD

Served with bread, choice of roasted potatoes or rice pilaf & fresh vegetables
Add tossed green salad or Caesar, 3.50

Baked Halibut 30

Topped with a ginger, lime & orange aioli and baked

Broiled Salmon 28

Glazed with light butter and wine

*Served on a bed of arugula, sweet onions, diced fresh tomatoes
& a touch of balsamic vinegar*

Coconut Shrimp 28

House breaded coconut shrimp with pineapple salsa

Thai Chili Scampi 28

*Large tiger prawns sautéed with mushrooms, capers, garlic,
white wine & a touch of sweet chili*

Fish 'n Chips 22.5

House breaded Mahi Mahi & tartar sauce and fries

POULTRY

Served with bread, choice of roasted potatoes or rice pilaf & fresh vegetables
Add tossed green salad or Caesar, 3.50

Broiled Teri Chicken Breast 26

*Chicken breast marinated in a house made teriyaki sauce & broiled
Served with grilled pineapple, glazed with teriyaki sauce, & Asian slaw*

Chicken Sauté Sec 26

*Chicken breast sautéed with onions, mushrooms, peppers, tomatoes, fresh herbs,
& a touch of white wine, butter & lemon*

Chicken Parmesan 26

*Chicken breast panko crusted, fried and smothered with marinara sauce, mozzarella and
parmesan cheese & baked; served with mini penne pasta*

BROILED BURGERS

Lean 6 oz. Char-Broiled Angus Beef

Served on a toasted Kaiser Roll with tossed house salad or fries

Burger 13

Cheese Burger 14

Bacon Cheese Burger 16

VEGGIE ENTREÉS

Veggie Frittata, Marinara 20

Onions, peppers, mushrooms & spinach; served with garlic bread

Veggie Penne Pasta Bake 22.5

*Sautéed onions, mushrooms, spinach, peppers tossed in mini penne pasta &
marinara sauce, topped with cheese and baked; served with garlic bread*

BEVERAGES

Sprite, Coke, Diet Coke, Root Beer 3.5

Natural Mineral Water, Iced Tea 3.5

Mela Gourmet Coffee, Tea 3.5

Milk 4

~ \$5 Add on for Splitting Fee ~

Consumption of raw or undercooked meats, poultry, eggs, fish, or shellfish may increase your risk of foodborne illness. Gluten free upon request on most menu items. Please be aware that during normal kitchen operations involving shared cooking and preparation area, the possibility exists for food items to come in contact with other food products. Due to these circumstances, we are unable to guarantee that any menu item can be completely free of allergens.

Menu subject to change 202107