

The Cook's Corner Dinner

APPETIZERS

Hot Artichoke & Spinach Dip 14

Coconut Shrimp 16

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

Fried Calamari 15.5

SOUPS

Tomato Basil Cup 6.5 / Bowl 7.5

French Onion Gratiné Bowl 9.5

SALADS

Caprese Salad 13

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

Mixed Greens with Raspberry Vinaigrette 13

Apples, feta cheese, candied pecans

Mixed Greens with Broiled Chicken 17

Mixed Greens with Broiled Salmon 19

Caesar Salad 13

Romaine hearts, croutons & parmesan cheese

Broiled Chicken Caesar 17

Broiled Spicy Prawns Caesar 19.5

Broiled Salmon Caesar 19.5

STEAKS

Served with bread, choice of roasted potatoes or rice pilaf & fresh vegetables
Add tossed green salad or Caesar, 4.25

Spencer Steak 45

Choice 12 oz. rib eye steak, broiled

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

New York Steak 38.5

Choice 12 oz. New York steak, broiled

Hawaiian Local Favorite 35

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, 4.25

Baked Halibut 36

Topped with a ginger, lime & orange aioli and baked

Broiled Salmon 32

Glazed with light butter and wine

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

Coconut Shrimp 32

House breaded coconut shrimp glazed with sweet chili pineapple salsa

Thai Chili Scampi 32

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

Fish 'n Chips 25

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, 4.25

Broiled Teri Chicken Breast 28.5

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

Chicken Sauté Sec 28.5

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

Chicken Parmesan 28.5

*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, lettuce & tomato
Tossed house salad or fries
Deluxe with onions & pickles \$1

Burger 14.5

Cheese Burger 15.5

Bacon Cheese Burger 18

VEGGIE ENTREÉS

Veggie Frittata, Marinara 22

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

Veggie Penne Pasta Bake 24.5

*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 4

Natural Mineral Water, Iced Tea 4

Mela Gourmet Coffee, Tea 4

Milk 4.5

~ \$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 202302