

PUPUS

EDAMAME

Three Local Styles for you to choose from:
Hawaiian Rock Salt, Garlic Butter, or Spicy Garlic.

6.00

CRISPY CALAMARI

An Island Favorite served with our Homemade
Cocktail Sauce.

10.00

GARLIC SAUTEED MUSHROOMS

A Medley of Seasonal 'Shrooms Sautéed with Fresh
Herbs, Garlic, Minced Onions & Sherry Butter.

8.50

JUMBO SHRIMP COCKTAIL

U-8's Shrimp served with a Spicy Wasabi
Cocktail Sauce.

10.00

"ANY WAY YOU LIKE IT" WINGS

Traditional or Tossed in one of our Special Sauces:
Orange Mango, Spicy Honey BBQ, & On Fire!
Choose from Blue Cheese or Ranch Dressing.

12.50

BEER BATTERED ONION RINGS

A Heaping Mound of Rings served with Orange
Mango BBQ & Blue Cheese Sauces.

9.00

PULLED PORK SLIDERS

Salt Rubbed Slow Cooked Pork, Drizzled with
Orange Mango BBQ sauce on a bed of Asian slaw
between (2) toasted buns.

10.00

AHI POKE

Fresh & elegantly served with Ogo, Maui Onions,
Kaiware Sprouts, Green Onions, Fish Roe, & Soy Sauce.

13.50

KIM CHEE

Korean Style Kim Chee made here in House.

6.00

CHICKEN KARAAGE

Lightly Breaded Boneless Chicken Cutlets served
with a Garlic Soy Ginger Sauce.

10.50

CRISPY PORK CHICHARRON

Served with homemade Garlic Soy Dipping Sauce.

7.50

PORK & SHRIMP GYOZA

Accompanied with Sweet Chili Sauce.

9.00

YAKISOBA

Traditional Yakisoba Noodles Tossed with
Sliced Pork, Oriental Vegetables and Uzunaki.

12.00

SOUP

SOUP DU JOUR

Ask About our Chef's Soup of the Day!

8.50

GREENS

FARMERS SALAD

Fresh Nalo Greens with Cucumber, Tomato, Carrots,
Mushrooms, Red Onions, & Crispy Won Ton Strips
served with your choice of Dressing.

9.00

Grilled Chicken add 3.50 | Shrimp add 4.50

CLASSIC CAESAR SALAD

Fresh Romaine Hearts, Homemade Croutons,
tossed in our Creamy Caesar Dressing topped with
grated parmesan cheese.

11.00

Grilled Chicken add 3.50 | Poached Shrimp add 4.50

LIGHTER FARE

ISLAND STYLE AHI POKE BOWL

Maui Onions, Ogo, Fish Roe, Green Onions,
Kaiware Sprout served with premium Sushi Rice

15.50

Make it spicy add 1.00

TRIPLE DECKER TUNA SALAD SANDWICH

Albacore Tuna with Lettuce, Sliced Tomatoes, and
Clover Sprouts on White or Wheat Bread.

10.50

MAHI-MAHI FISH TACOS

Tempura Mahi-Mahi wrapped in a Spinach
Tortilla with Asian slaw, Lime Vinaigrette,
Sour Cream, Chipotle Mayo & Lomi Lomi Tomato.

14.00

FISH & CHIPS

Battered Mahi-Mahi fillets served with Tartar Sauce
& French Fries

14.00

KAPOLEI CLUBHOUSE

Turkey, Bacon, Avocado, Swiss, Lettuce, Tomato on
White or Wheat bread. With a name like that, it's
got to be good!

14.00

THE REUBEN

Sliced Pastrami, Sauerkraut, Swiss Cheese with
Dijon mustard on delicious Rye Bread.

14.50

THE ULTIMATE CHEESEBURGER

8oz Wagyu Beef Patty with Swiss & Cheddar Cheese,
Lettuce, Tomato, & Caramelized Onions.

12.50

Bacon + 1.50 | Avocado add 1.50 | Double Meat add 10.00

**ALL Sandwiches are served with French Fries.
Substitute House Salad or Asian Slaw add 2.00**

Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food-borne illness.

An 18% service fee will be applied to all food and beverage totals for groups of 10 or more guests.

All menu items and pricing are subject to availability and may change at any time.

Mahalo for your understanding and patronage.

HEARTY ENTREES

8OZ NEW YORK STEAK

21.00

Sterling Cut & Grilled to your perfection, topped with Grilled Mushrooms & Onions, Butter Sauce and served with Sautéed Vegetables & Steamed White Rice.

KGC BABY BACK RIBS

18.00

Marinated in Chef's Mango-Orange BBQ Sauce, served with Corn on the Cobb, Asian Slaw, Crispy Onions, & Steamed White Rice.

PAN SEARED SALMON

17.50

Glazed with Yuzu Butter & Sweet Soy Sauce, topped with Lomi Lomi Tomato Relish, then served with Mixed Vegetables & Steamed White Rice.

ISLAND LOCO MOCO

14.50

8oz Wagyu Beef Patty on a bed of Steamed White Rice, Smothered in Homemade Gravy, Topped with (2) Island Eggs (Any Style), & Garnished with Green Onions.

Double Meat add 10.00

Sub Fried Rice add 3.00 | Sub Egg Whites add 2.00

LOCAL BURGER STEAK

13.00

8oz Wagyu Beef Patty topped with homemade Onion Gravy, Sautéed Mushrooms, & Crispy Onions served on a bed of Steamed White Rice.

HAWAIIAN BEEF STEW

14.00

Homemade with Stewed Beef, Carrots, Celery, Garlic, Potatoes, Onions & Seasonings served on a bed of Steamed White Rice.

OXTAIL SOUP

18.50

Hearty Island Favorite with Choi Sum, Shiitake Mushrooms, Cilantro, Minced Ginger & served with Steamed White Rice.

KAPOLEI FRIED RICE

12.50

Our Famous Chinese Style Fried Rice with Bacon, Portuguese Sausage, Spam, & Grilled Maui Onions, Topped with (2) Island Eggs (Any Style), & Green Onions.

Side Breakfast Meat add 5.50 | Side Wagyu add 10.00 |

Add Kim Chee 2.00

Add a Farmers Salad or Soup to any Entree for 5.00

KAPOLEI GOLF CLUB RESTAURANT

**91-701 Farrington Hwy
Kapolei, HI 96707**

www.kapoleigolf.com

FOR RESTAURANT RESERVATIONS:

Please call us at (808) 674-2227

FOR SPECIAL EVENTS:

Go online to our website under the Events tab:

www.kapoleigolf.com

To allow us to better serve you, please fill out the online questionnaire. You can also view our preorder menus.

Follow us online @:



Wine Down Wednesdays

Wine Specials All Day!!

Prime Rib Sunday's

All You Can Eat Dinner Buffet

Carved to order Prime Rib & Snow Crab Legs

5pm-8pm

Reservations Recommended

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