

LUNCH MENU

11:30am–3:30pm

- Baked Potato Soup** *Shredded cheese, chive, bacon* 5
World Famous Onion Loaf *Spanish onions, breaded, fried, Original BBQ sauce* 7
House BLT Salad 9
Add Avocado 5 / Shrimp 9 / Chicken Breast 7
Chicken Caesar salad *poached egg, bacon, croutons* 12
Seafood Pescatore Rosso Penne *Clams, Scallop, Shrimp, Crab meat, marinara* 15
BBQ Cheese Burger with fries 14
BBQ Chicken Breast Sandwich with fries 11

LEGENDARY SIGNATURE MENUS

- Tony Roma's Original Baby Back Rib** Full/30 Half/19
Original BBQ sauce, Served with fries and coleslaw
BBQ ½ Chicken *Original BBQ sauce, fries and coleslaw* 18
Angus Beef Smoked Prime Rib 16oz/62 8oz/35
Famous smoked prime rib (flash grilled), with grilled asparagus, mashed Potatoes
*Special Presentation: wood smoked glass dome on acacia wood board

Add Baked potato soup to any above entrée 3

HAPPY HOUR FOOD

11:30am-7:00pm

	HH	REG
Prime rib Taco (2) <i>Guacamole, coleslaw, tomato salsa</i>	6	8
Shrimp Taco (2) <i>Guacamole, coleslaw, tomato salsa</i>	6	8
Chicken Tender (4) <i>Ranch sauce</i>	6	8
Bowl O'fies	6	8
Steak mushroom Bruschetta (3) <i>Grana Padano</i>	9	12
Blue Crab Cake <i>Tomato chacca, red bell pepper sauce</i>	16	20
Steamed clams (10oz) <i>garlic, white wine, Baguette</i>	13	
Flatbread pizza <i>Jalapeno, Salami, Mozzarella and Parmesan</i>	10	12

Happy Hour Drinks

11:30am-7:00pm

Draft Beer on Tap ALL \$6

Maui Brew

Pineapple Mana Wheat / Bikini Blonde Lager / Coconut Porter / Big Swell IPA

Kona Brew

Kona Big Wave Ale / Kona Hanalei IPA / Kona Longboard

Great Value Wines

Glass/Bottle

Sparkling

Cava Campo Viejo, Spain *Crisp, Toasty, Floral & Fruity* \$6 / 30

Rose

Chloe Dry Rose, CA *Flower, Rose, Citrus fruits, Refreshing* \$6 / 30

White Wines

Josh Chardonnay, CA *Fruity, Butter, Tropical fruits* \$8 / 40

Woodbridge, Sauvignon Blanc, CA *Refreshing, Crisp,* \$6 / 30

Red Wines

Sevens Deadly ZINS Zinfandel, CA *Lush, Rich Fruits & Smooth* \$6 / 30

Kendall Jackson Merlot, CA *Dark Berry Fruits, Velvety* \$9 / 45

***A full wine list is available upon request.**

Cocktails

Classic Romarita \$8

The perfect mix of Sauza Gold
Tequila, Cointreau

Fire Grill Mai Tai \$9

Old Lahaina Rum, Pineapple Juice,
Ogreat Syrup, Orange Curacao

Tropical Heat \$9

Pau Maui Vodka, Passion Fruits Liquor,
Velvet Falernum, Pineapple Juice,
Lime Juice, Helfire Bitters

Manhattan \$8

Tequila Old Fashion \$8

Mini Vodka Martini \$7

**Please do not take drinks / glasses out of restaurant (We are not part of Hilton Garden Inn)*

**No discount on Happy Hour menu. No Takeout orders.*