

PUPUS

AHI TUNA

Sesame seared, served with polynesian salad, wasabi aioli, and pickled ginger. 9

CALAMARI

Lightly breaded and fried. Served with pineapple chutney and orange sauce. 8

CRAB AND MACADAMIA NUT DIP

A mixture of cream cheese, goat cheese, crab, sun dried tomatoes, and artichoke hearts. Topped with macadamia nuts and baked. Served with garlic bread. 11

MAUI STYLE RIBS

Served with polynesian salad. 10

PACIFIC RIM NACHOS

Fried wontons covered with bay shrimp, avocados, and green onions. Topped with cheese, peanut sauce and wasabi cream. 9

HUMMUS TRIO

Three flavors of hummus from Bronzestone Hummus in Clarkston, WA Served with pita bread and apples. 8

BEEF SATAY

Sesame grilled beef tenderloin tips served with thai peanut sauce and chive oil. 10

KALUA PORK POTSTICKERS

Served with spicy mustard sauce. 9

BBQ PORK STACK

Pulled Asian BBQ Pork layered with polynesian salad. 9

DESSERT AND COCKTAILS

BLUE HAWAIIAN

Vodka, rum, pineapple juice & blue curaco. Aloha! 7

THE ALOHA

Spiced rum, pineapple and orange juices with a float of sloe gin. Served over ice.

6

MAI TAI

Amber & light rums , pineapple juice, OJ, & a float of Myers. 7

COCONUT CRÈME BRULEE

Classic Crème Brulee topped with coconut and burnt sugar. 6

MANGO

CHEESECAKE

Ginger lime cheesecake topped with a mango sauce. 6

GRILLED PINEAPPLE POUND CAKE

Chef favorite. 6

SOUPS AND SALADS

CRAB & LOBSTER BISQUE

Our house specialty. Creamy bisque with corn, chunks of lobster and Dungeness crab. Cup 7 Bowl 9

CALAMARI CAESAR

A classic caesar, finished with sun-dried tomatoes and fried calamari. Side 5
Dinner 8

SPINACH, APPLE, AND BRIE SALAD

Fresh baby spinach tossed with apples, red onions, tomatoes, and walnuts. Dressed with a lime vinnagrette dressing and topped with warm brie. Side 6
Dinner 12

THAI NOODLE SALAD

Bay shrimp, or diced chicken, soba noodles, pea pods, bean sprouts, and red peppers. Tossed with our spicy Thai dressing and sprinkled with sesame seeds. Side 6 Dinner 12

HAWAIIAN WEDGE SALAD

Crispy wedges of iceberg lettuce, tomatoes, red onion, bacon, and blue cheese crumbles. Topped with creamy bleu cheese dressing and macadamia nuts. Side 6 Dinner 12

ISLAND SALAD

Mixed greens topped with mangos, toasted macadamia nuts, red onions, and parmesan cheeses. Side 4 Dinner 8

SEAFOOD COBB

Scallops, crab, and bay shrimp. Layered with bacon, avocado, red onions, and bleu cheese crumbles. Topped with bleu cheese dressing. 15

FROM THE LAND

MAUI STYLE CHICKEN

Cilantro crusted chicken breast with a white wine ginger sauce. Served with oriental vegetables and sticky rice. 18

KOBE BEEF SLIDERS

Three Kobe beef sliders. Served with shoestring fries 17

GRILLED TACOS

Fresh Mahi Mahi or BBQ pork, flour tortillas, cilantro lime cream, avocado-tomato salsa. Served with sweet potato fries. 15

KOLBI FLAT IRON STEAK

An eight ounce steak, marinated in our Hawaiian teriyaki sauce. Served with oriental vegetables and roasted sweet potatoes. 17

ORANGE GLAZED PORK TENDERLOIN

Topped with a rum reduction. Served with oriental vegetables and sticky rice. 18

FROM THE SEA

Served with oriental vegetables and sticky rice

AHI TUNA

Sesame seed crusted ahi tuna with a bourbon dijon mustard sauce. 19

MACADAMIA CRUSTED MAHI MAHI

Macadamia nut seared with wasabi aioli, pickled ginger, and cilantro oil. 18

MISO SALMON

Fresh salmon, marinated in our Oriental Miso sauce, and pan-seared. One of our house specialties. 17

ISLAND SPICED SWORDFISH

Fresh Swordfish with our Pineapple Mango Chutney. 19

SCALLOP AND PRAWN ORZO

Sautéed prawns, orzo, spinach and tomatoes, topped with jumbo diver scallops. Finished with fresh parmesan cheese and pesto oil. 19

COCONUT PRAWNS

Jumbo Prawn breaded with panko and coconut. 15

SEAFOOD FETTUCCHINE

Tender smoked salmon, scallops, prawns, baby spinach, and diced tomatoes. Tossed with fresh jumbo fettuccine in our champagne cream sauce. Topped with feta cheese. 17

MAHI MAHI AND CHIPS

Fresh Hawaiian Mahi Mahi tempura battered and deep fried. Served with fries and tartar sauce. 12

FROM THE GRILL

Banyans serves steaks graded by the USDA as “prime”. Currently less than 2% of all beef produced in the U.S. is graded prime. Our steaks are aged for 35 days and are cooked in an 1800 degree infrared broiler. This will give the steak a thin charred crust which helps to seal in the natural beef juices

Served with oriental vegetables and your choice of sticky rice, roasted sweet potatoes, or dandan noodles.

ON THE BONE

T - BONE

16 ounce T - Bone topped with a rum reduction. 25

CHIPOTLE CINNAMON RIB EYE STEAK

14 ounce Rib Eye steak topped with a mushroom ginger butter. 29

PORK CHOPS

Two island spiced pork chops grilled and topped with a pineapple mango sauce. 17

BLACKENED RACK OF LAMB

Blackened rack of lamb topped with a pineapple chutney. 23

OFF THE BONE

FILET MIGNON

7 ounce Filet Mignon. Topped with a miso sauce. 24

PETITE FILET AND PRAWNS

6 ounce filet, topped with homemade bernaise sauce. Served with four coconut prawns. 25

KONA CRUSTED SIRLOIN

6 ounce dry aged sirloin, coffee rubbed. With a mushroom ginger butter. 17

MAUI STYLE STRIP STEAK

8 ounce Strip steak. Topped with crab and a rum reduction. 24