

QUEEN'S COURT

RESTAURANT

DINNER

"Aloha Ahiahi"

*From the Hilo Farmers Market to your table,
The Queen's Court Restaurant proudly features locally sourced produce.*

APPETIZERS

HAPA LUMPIA

A light, crispy spring roll filled with ground pork, shrimp and garden fresh vegetables, served with a sweet chili sauce. \$7.95

HAMAKUA RANCH BEEF SATAY

Grilled and marinated beef skewers served with spicy peanut sauce and tangy pineapple salad. \$7.95

AHI SASHIMI

Ahi tuna sashimi with wasabi, soy sauce and pickled ginger. \$9.95

HULI CALIFORNIA ROLLS

Pacific snow crab, fresh avocado, sushi rice, wrapped in seasoned nori, served with wasabi and soy sauce. \$9.95

WAI'OLI AHI POKE CAKES

Hawaiian-style seasoned ahi, panko-breaded, deep fried, and served with lemon caper aioli. \$7.95

FRESH ISLAND SALADS

CLASSIC CAESAR SALAD

Garden fresh Big Island Romaine lettuce tossed in our homemade Caesar dressing, with Parmesan cheese and garlic croutons. \$7.95
Served with grilled chicken breast. \$10.95

MEDITERRANEAN SALAD

Organic, whole wheat pasta, in pesto dressing, with Hamakua tomatoes, red onion, Feta cheese and Kalamata olives. \$9.95
Served with grilled, marinated chicken breast. \$12.95

WARM HAMAKUA ALI'I MUSHROOMS

Locally grown, gourmet mushrooms sautéed in olive oil, with scallions and garlic, and finished with a touch of lemon. \$9.95

SMALL DINNER SALAD

Big Island garden greens, Hilo tomatoes, cucumbers, your choice of dressing. \$7.95

HOUSE SPECIALTIES

THE HILO HAWAIIAN KOBE BURGER

An 8 oz. Kahua Ranch Wagyu Burger on a Poi Brioche bun, with sautéed Ali'i mushrooms, caramelized Maui onion, Gorgonzola cheese, Hamakua tomato, leaf lettuce and french fried potatoes. \$15.95

DURHAM RANCH STEAK WITH HAMAKUA MUSHROOMS

Tender Ranch Steak cooked to order and topped with sautéed, locally grown gourmet Laupahoehoe mushrooms. Your choice of baked potato or steamed white rice, and fresh garden vegetables. \$19.95

FURIKAKE CRUSTED AHI STEAK

Big Island's favorite fresh yellow fin tuna, crusted with an oriental blend of flavors served on an ocean view watercress and bean sprout salad. Your choice of baked potato or steamed white rice. \$20.95

BIG ISLAND STIR FRY

Stir-fried Big Island vegetables with garlic, ginger and Asian sauce on a bed of cake noodles. Your choice of Char Siu pork, chicken, shrimp, scallops or tofu. \$15.95
Served with an additional choice. \$2.50

CHEF'S BIG ISLAND FRESH FISH

The Island's freshest fish set on top of creamed, roasted Hilo Corn Chowder and Waimea tomato. Your server will describe the Chefs choice of fish for this evening.
Market Price

HILO FISH AND CHIPS

Panko-fried fresh island fish served with tartar sauce and french fried potatoes. \$13.95

ISLAND FAVORITES

All are served with steamed white rice and ono potato-macaroni salad.

CRISPY CHICKEN KATSU

Panko-crusted boneless chicken is deep fried golden brown and served with a tasty Katsu sauce. \$9.95

OXTAIL SOUP

Traditional, full flavored beef oxtail soup, seasoned with Chinese parsley, peanuts, minced ginger and green onions. \$9.95

KALUA PIG AND CABBAGE

A favorite with the locals, and popular at luaus, our Hawaiian-style pulled pork is gently seasoned and served with braised Waimea cabbage. \$9.95

CENTER CUT PORK CHOPS

Eight ounce Center Cut seared on the grill and topped with caramelized sweet onions, Maui gold pineapple and a balsamic vinegar glaze. \$16.95

TERIYAKI BUTTERFISH

Marinated in sweet soy, ginger and garlic, Pacific Black Cod fish is pan-seared and served with teriyaki sauce and green onion. \$12.95

BROILED KALBI RIBS

Broiled Big Island Kalbi beef ribs marinated with Korean-style barbeque sauce. \$9.95

PASTA

Served with Caesar salad and freshly toasted garlic bread.

SPAGHETTI BOLOGNESE

Italian-style meat and tomato sauce on spaghetti and topped with Parmesan cheese.

\$13.95

GRILLED CHICKEN ALFREDO

Grilled lemon and basil-marinated, chicken breast on fettuccini tossed in Alfredo sauce.

\$14.95

SEAFOOD FETTUCCINI FLORENTINE

Snow crab legs, scallops, rock shrimp, and island fish, tossed with fettuccini, spinach, olive oil and white wine.

\$16.95

SANDWICHES

Served with your choice of french fried potatoes, onion rings, Big Island garden greens or potato-macaroni salad.

ROASTED BIG ISLAND VEGETABLE SANDWICH

Oven-roasted eggplant, peppers, onions, zucchini, spinach and mushrooms on a toasted garlic butter hoagie roll, topped with mozzarella cheese and creamy pesto sauce.

\$8.95

FLAME GRILLED CHEESEBURGER

One third pound of beef, grilled over an open fire with your choice of American, Swiss or Cheddar cheese. Served on a sesame seed bun with tomato, lettuce leaf and onion.

\$9.95

Add bacon or sautéed mushrooms.

\$1.25

HILO BAY FISH BURGER

The day's best Big Island fish, panko-fried, served on a sesame seed bun with lemon caper mayonnaise and tomato, leaf lettuce and onion.

\$9.95

PEPPER JACK CHEESE STEAK SANDWICH

Sautéed, sliced beef with grilled onions, topped with Pepper Jack cheese on a hoagie roll.

\$9.95

CLASSIC CLUB

Sliced turkey and crispy bacon, with mayonnaise, lettuce and tomato, served on your choice of toasted bread.

\$10.95

DESSERTS

SWEET POTATO CHEESECAKE

Hilo Hawaiian Sweet Potato Cheesecake with haupia topping.

\$4.25

HILO HAWAIIAN MUD PIE

Kona coffee ice cream in a graham cracker crust with chocolate fudge.

\$4.50

QUEEN'S COURT BROWNIE SUNDAE

Like Mauna Kea and Mauna Loa rising from the sea, two, large chocolate brownies tower above scoops of Hawaiian macadamia nut ice cream, chocolate fudge, and crushed macadamia nuts.

\$8.25

SELF-SERVE FROZEN YOGURT BAR

Build your own yogurt creation with chocolate, butterscotch, or strawberry sauces, and topped with candy sprinkles, crushed Oreo cookies, and nuts.

\$3.95

BEVERAGES

Kona coffee, hot tea, iced tea \$2.95

Milk and assorted sodas \$2.95

Assorted fruit juices:

Orange, Guava, Passion-Orange,
Fruit Punch \$2.95

Domestic Beer

MGD Draft Beer \$3.25

Budweiser, Budweiser Light, Miller Lite,
Coors Light, Michelob Ultra, O'Douls
Non Alcoholic \$4.75

Imported Beer

Heineken, Heineken Light, Steinlager,
Mehana, Red Ale, Mehana Blue, Corona,
Sapporo \$6.00

WINE SELECTIONS

White Wine

Kendall Jackson, Chardonnay

A delicious wine with a rich layering flavor of grapes. Ripe apple and pear with luscious citrus notes. This wine goes well with chicken and pasta.

\$8.00 glass / \$31.00 by the bottle

Gallo of Sonoma Chardonnay

Crisp flavors, medium bodied. Aromas of vanilla and toast. Hints of citrus.

\$6.50 glass / \$21.00 by the bottle

Charles Krug, Sauvignon Blanc, Napa

Silky texture and crisp acidity offers a friendly edge to this food friendly wine.

\$9.00 glass / \$35.50 by the bottle

Sutter Home, White Zinfandel

Fresh, fruity and spicy with a delicious strawberry nose. Refreshing Taste.

\$5.25 glass / \$17.25 by the bottle

Volcano Winery, Volcano Mac Nut

This wine is created from the Honey blossoms of the Macadamia nut trees. Light bodied and sweet.

\$9.00 glass / \$33.25 by the bottle

Dessert Wine

Croft Distinction, Port, Portugal

This rich premium reserve port is blended from wine of superior age and quality.

\$7.50 glass

Red Wine

Fetzer Five River, Pinot Noir, Paso Robles

Expressive on the nose. Cherry, blackcurrant and black fruit. Luscious and plentiful - intense flavor.

\$8.00 glass / \$32.00 by the bottle

Blackstone, Merlot

Full bodied rich aromas of blackberry, plum and toasty oak. Velvety finish.

\$7.00 glass / \$27.25 by the bottle

Kenwood, Cabernet, Sonoma

Soft texture, rich in flavor, moderate tannins. A light oakiness and a long finish.

\$6.50 glass / \$20.50 by the bottle

Hess Select, Cabernet, California

A blend of premium vineyards creates this rich bodied cabernet. Blackberry, mocha and pepper notes evolve to a rich finish.

\$9.00 glass / \$35.50 by the bottle

Sparkling Wine

Korbel, Brut

America's best selling Sparkling wine. Delicately flavored, dry with elegance and finesse. Light and crisp.

\$7.00 glass / \$32.00 bottle

Taittinger Domaine Carneros Brut

This Cuvee has wonderful fruit aromas with hints of caramel and spice. A long creamy finish.

\$48.00 bottle