

# 220 Grille Menu *American Regional & Sustainable inspired cuisine*

Spring 2020 Module 1 | Open Tuesday – Thursday, 11:00 am – 12:30 pm, Take Out 734-9220

## Local Grindz

**\*Loco Moco** made with Hawaiian Grass Fed Beef, Gravy and Two Over Easy Eggs **\$9**

**Shoyu Pork Bowl** on Steamed Rice with Sesame Bok Choy **\$9**

**Chicken Stir Fry Bowl** with Bok Choy, Cauliflower, Broccoli, Bell Peppers and Tomato with a Lite Kiawe Smoked Ginger Shoyu on Steamed Rice **\$9**

**Fried Saimin** with Shrimp, Fish cake, Roast Pork, Cabbage, Carrots & Green onions **\$9**

## Da BBQ & Grill

**Smoked Texas Style Brisket** with BBQ Sauce, King's Hawaiian Sweet Roll, Potato Salad, and Tri-Color Bean, Corn, Jicama, Tomato & Cilantro Salsa **\$12**

**\*Pulehu Hawaiian Grass Fed Sirloin Beef Steak** with Red Wine Sauce, Tri-Color Bean, Corn, Jicama, Tomato & Cilantro Salsa and Steamed Rice, Topped with Fried Onions **\$12**

**Hawaiian Style Boneless BBQ Chicken Plate** with, Steamed Rice, King's Hawaiian Sweet Roll, Potato Salad & Tri-Color Bean, Corn, Jicama, Tomato & Cilantro Salsa **\$9**

## From the Garden *(Blue Zone Approved)*

**Veggie Stir Fry Bowl** with Lite Kiawe Smoked Ginger Shoyu, Bok Choy, Cauliflower, Broccoli, Bell Peppers and Tomato on Steamed Brown Rice **\$8 (V)**

**Veggie Sandwich** w/ Grilled Eggplant, Mushrooms, Miso Sauce, Wilted Asian Greens, Lettuce, Tomato, & Sprouts on Multigrain "Daily Bread" w/ Roasted Turmeric Cauliflower **\$8 (V)**

**Mari's Garden Greens, Tri Color Bean, Corn, Avocado, Jicama, Tomato & Cilantro Salad Bowl** with Honey Lime and Jalapeno Vinaigrette, served with Warm Hand Pressed Corn Tortilla and Shaved Manchego Cheese **\$8 (HV) (GF)**

## American Regional

**Chinatown Chicken Salad** with Almonds, Crispy Won Ton Strips, Cilantro, Carrots, Celery and Iceberg Lettuce \$8

**\*House Ground, Local Grass Fed Beef Burger**, with Bacon, Mozzarella Cheese, Tomato, Balsamic Glaze, Sweet Basil Pesto Aioli on “Daily Bread” Ciabatta Bun, Hand Cut Sweet Potato Fries, Mari’s Garden Lettuce, Holly’s B&B Pickles & Pickled Veg \$9

**Sautéed Island Catch**, Lime Butter Sauce, Rice & Tri-Color Bean, Corn, Jicama, Tomato & Cilantro Salsa \$11

**Pan-Fried Calamari Steak** with Lemon Caper Dill Cream Sauce, Kahuku Sea Asparagus, Carrots, Mushrooms, Edamame & Mashed Potato \$10

## Something Sweet

**Fresh Fruit with Hawaiian Honey Drizzle \$3 (HV)**

**Panna Cotta of the Day \$3**

**Yuki’s Matcha White Chocolate Cheesecake \$4**

**Lisa’s Super Moist Carrot Cake with Cream Cheese Frosting \$4 (GF) (LOV)**

**Tiramisu Pyramid \$4 (LOV)**

*Drinks (Water & Paper Straws Available Upon Request)*

**“Shangri La” Passion Berry Iced Tea \$3**

**“Shangri La” Hot Tea: Organic Green Tea & Earl Grey Tea \$3**

**Kona Blend Hot Coffee \$3**

***\*Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.***

**Vegetarian: LOV Lacto-Ovo / LV Lacto / OV Ovo / HV Honey / V Vegan // GF Gluten-Free**

**Many of our ingredients are locally grown, raised or produced.**

Lunch prepared and service provided by our Intermediate Cookery, Dining Room, and Cost Control students.