**Appetizers**

Corn Flour Fried Calamari $4  
(Seasoned with Coriander Spiced Salt & Remoulade Sauce)

Tan Tan Dip “Shinsato Farm” Pork $5 Sandwich  
(Half a sandwich with Bean Sprout Salad, Ginger Scallion Pesto and Tan Tan Dipping Broth)

House Smoked Ham & Egg $5  
(Ham and Over Easy Egg w/ Wilted Kale on Taro Pancake topped w/ Bearnaise Sauce)

Hummus $3  
(served with Sliced Ciabatta Bread)

Yummy Sandwiches
(Served with House Made Pickle, Preserved Tomato, Roasted Rosemary Potato and Locally Baked Breads)

Grass Fed Island Beef Burger (6oz) $8  
(on Kaiser Bun w/ House Smoked Bacon, Avocado, Provolone, Mustard Mayo, Tomato, Onion and Lettuce)

Ciabatta Turkey Club $8  
(Roasted Turkey, House Smoked Bacon, Provolone, Caramelized Onions, Waipoli Lettuce, Tomato, Roasted Garlic Aioli, Mustard on Ciabatta Bun)

BBQ Pull Pork Sliders $7  
(Kiawe Smoked BBQ Pork, with Cole Slaw on Potato Rolls)

Grilled Chicken Breast Sandwich $8  
(on Ciabatta with Pesto, Portobello Mushroom, Roasted Peppers, Tomato, Waipoli Greens and Provolone Cheese)

**Local Farm to Table Salads**

*add chicken breast to salad $3

Tex Mex Salad $7  
(Waipoli Greens, Corn, Black Beans, Jack Cheese, Jicama, Corn Tortilla tossed in a Jalapeno Lime Vinaigrette, topped with Chipotle BBQ Sour Cream, Pico de Gallo and Guacamole)

South East Asian Inspired Salad $7  
(Peanut Dressing, Waipoli Greens, “Sumida Farm” Watercress, Corn, Carrots, Cucumber, Edamame, Red Cabbage, Fresh Asian Herbs, Fried “Aloha Tofu”) LV

**Ono Plates**

Pan Fried Calamari Steak with Lemon Caper Cream Sauce $8  
(Garnished with Sea Asparagus, Tomato, Mushroom and Edamame served with Kale & Roasted Garlic Mashed Potato)

Angry Chicken Stir Fry $8  
(Tandoori Spiced Chicken w/ Creamy Harissa Yogurt Sauce and Vegetables served with Jasmine Rice and Toasted Almonds) LV upon request

Fish and Poi $9  
(Hanaele Poi Crusted Island Catch with Kabayaki & Wasabi Butter Sauce served with Steamed Rice, Zucchini, Corn and Tomatoes)

Fettuccine Alfredo Pasta $8  
(House Smoked Ham, Mushrooms, & Peas tossed in a Light Cream Sauce, served with Garlic Cheese Bread) LV upon request

Yankee Pot Roast Style Short Rib $8  
(Kale & Roasted Garlic Mashed Potato, Served with Zucchini, Mushrooms, Tomato & Carrots, topped with Béarnaise sauce)

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

*Most of our ingredients are locally grown, raised or produced.  
*Lunch prepared and service provided by our Intermediate Cookery, Dining Room & Cost Control Classes’ Students.

**Sweet Treats**

Chef Eddie’s Vanbanna Pie $4  
(Banana Infused, Chocolate Covered Almond & Vanilla Ice Cream on a Ritz Cracker Crust, served with Apple Banana Brûlée & Banana Rum Caramel Sauce) LOV

Okinawan Sweet Potato $4  
(Cheese Cake (with Fresh Berries and Braised Hawaiian Pineapple) LOV

Raw Green Tea Cheese Cake $4  
(Not Baked, Matcha Tea, with Oreo Cookie Crust, served with Strawberry Sauce)

100% Kona Coffee Panna Cotta $3  
(with Caramel Sauce and Coffee Shortbread Cookie)

Crêpe w/ Fruits and Crème $4  
(Orange Crepe filled with Strawberry, Banana, Almonds, Orange & a Light Cream filling Drizzled w/ Strawberry Sauce) LOV

**Beverages** $2  
(Free Refills for Dine in Guests Only)  
Fountain Drinks: Pepsi, Diet Pepsi, Sierra Mist & Fruit Punch

Freshly Brewed Passion Iced Tea  
Hot Kona Coffee Blend or Hot Tea

Open Tuesday to Friday: 11:00 am to 12:45 pm  
Phone #734-9598  
https://www.facebook.com/220grille