



Don's Mai Tai Bar

Pupu (Appetizers)

Coconut Crusted Shrimp 17
Citrus Horseradish Sauce

Don's "Loaded" Nachos 17
Chef Neal's Slow Cooked Chili, Cheddar Cheese, Guacamole, Sour Cream, Jalapenos, Olives,
Paradise Salsa

Calamari Fritte 16
Garlic Oil, Parmesan, Preserved Lemon Tartar Sauce & Wasabi Cocktail Sauce

Don's Royal Wings * 17
Choice of: Buffalo, Guava BBQ or Garlic Parm
Celery & Carrot Sticks, Blue Cheese or Ranch Dressing

Royal Hummus 15
Roasted Red Bell Peppers, Fried Chick Peas, Olive Oil, Garlic Naan Bread

Farmed

Big Island Breeze GF 15
Local Garden Greens, Seasonal Fruit , Avocado, Candied Mac Nuts, Rachel's Flowers, Lilikoi
Vinaigrette

Caesar Salad 14
Baby Romaine, Parmesan, Hawaiian Sweet Bread Croutons, House-Made Caesar Dressing

Wedge Salad 16
Iceberg Lettuce, Bacon, Boiled Eggs, Local Tomato, Blue Cheese , Crispy Onions,
Green Goddess Dressing

House Salad 14
Local Garden Greens, Tomato, Cucumber, Clover Sprouts, Shredded Carrots,
Hawaiian Sweet Bread Croutons
Choice of: Ranch, Blue Cheese, Lilikoi, 1000 or Balsamic Dressing

ADD PROTEINS

Chicken Skewers * 8

Fresh Catch * 12

Shrimp * 10

Poke Kine Things

Troll Caught Fish & Wild Ahi

Bowl * 19
Sushi Rice, Furikake, Avocado, Kimchi, Takuan Radish, Ocean Seaweed Salad, Picked Ginger,
Sriracha Aioli, Kobayaki Sauce

Nachos * 19
House-Made Won Ton Chips, Avocado, Ocean Seaweed Salad, Lomi Tomato, Sriracha Aioli,
Kobayaki Sauce

Bombs * 16
Sushi Rice, Inari Age, Tempura Crunchies, Kobayaki Sauce, Spicy Mayo

*** Consumer Advisory: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses. Prices and menu items are subject to change at the discretion of the Resort. An 18% gratuity will be added to parties of 6 or more. Checks will not be split for parties of 10 or more.**





Royal Favorites

Don's "Beach Party" Burger * 19

Cheddar Cheese, "LTO", Bacon, Smashed Avocado, Brioche Bun

Bahn Mi Pho Dip * 21

Prime Rib, House-Made Pickled Vegetables, Cilantro, Jalapenos, Pho Broth ,House-Made French Baguette

"Da Reuben" * 19

Housed-Made and Hand Carved Corned Beef, Swiss Cheese, Spicy 1000, House Kraut, Marble Rye

Chicken Cordon Bleu * 18

Carver Ham, Swiss Cheese, Honey Dijon Aioli, Paniolo Bun

Pulled Pork Sliders 17 (3pcs)

Pineapple-Lilikoi Slaw, Guava BBQ Sauce, Coconut Rolls

Ahi Sandwich * 21

Blackened Ahi, Spicy Aioli, "LTO", Avocado, Paniolo Bun

Loco Moco * 19

1/2 Pound Burger Patty, Two Eggs, Steamed White Rice, Mushroom Gravy, Sweet Potato-Mac Salad

Yucatan Street Tacos GF 18

Achiote Braised Pork, Corn Tortillas, Onions, Cabbage Slaw, Cilantro, Avocado, Chipotle Vinaigrette, Paradise Salsa

Royal Pasta * 19

Grilled Chicken, Sweet Peppers, Onions, Garlic, Local Tomato, Parmesan, Torn Basil, Chipotle Sauce

Prime Rib * 37

Butter Whipped Potatoes, Farmers Market Vegetables, Creamed Horseradish, Natural Jus, Punalu'u Sweet Roll

Burgers and Sandwiches served with choice of: Sweet Potato Fries, French Fries, Green Salad, Sweet Potato-Mac Salad or Waffle Fries

Ohana Sides

Sweet Potato Fries 8

French Fries 7

Sweet- Potato Mac Salad 6

Steamed White Rice 4

Local Garden Greens 6

Waffle Fries 9

Royal Seafood Favorites

Wild Caught Fish Tacos * 19

Local Catch, Corn Tortillas, Cabbage Slaw, Wasabi Crema, Papaya Salsa
Kona Brew Battered or Grilled

Island Fish and Chips * 19

Local Catch, Kona Brew Battered, Waffle Fries, Malt Vinegar , Preserved Lemon Tartar Sauce, Lemon

Wild Ahi Sashimi * 21

Pickled Ginger, Wasabi, Shoyu

SF Seafood Chowder Bread Bowl 15

Bacon, Coconut Butter, Sour Dough Bread Bowl

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