Side Street Inn

12 OZ. SIZZLING NEW YORK STEAK **MARKET PRICE**
Char-Broiled USDA Choice, Served pupu style on a bed of Sautéed Onions & Mushrooms in our House Garlic Butter

12 OZ. SIZZLING RIB EYE STEAK **MARKET PRICE**
Char-Broiled USDA Choice, Served pupu style on a bed of Sautéed Onions & Mushrooms in our House Garlic Butter

KAL BI **MARKET PRICE**
Char-Broiled, Korean-style Short Ribs accompanied with Kim Chee

TERIYAKI RIB EYE **$14**
Char-Broiled, Marinated Slices of Rib Eye in our House Teriyaki Sauce

CHOP STEAK WITH ONIONS **$12**
Sliced Flap Steak with sautéed Green & White Onions & Freshly-Cracked Black Pepper

PAN FRIED ISLAND PORK CHOPS **$22**
Fresh, Island Pork Chops, seasoned then Pan-fried to a golden brown

HOISIN OR LILIKO'I BBQ BABY BACK RIBS **$18**
Tender Pork Baby Back Ribs, Char-Broiled with a choice of either sauces

BIG ISLAND SMOKED PORK **$12**
Lightly char-broiled on a bed of cabbage

MISOYAKI CHICKEN **$13**
Marinated boneless chicken in our special Miso Sauce

TERIYAKI CHICKEN **$12**
Boneless Chicken marinated in our House Teriyaki Sauce, then char-broiled

CHEF'S LANI WINGS **$13**
Wings marinated in Chef's special concoction…Served with French Fries

SPICY CHICKEN **$13**
Battered, marinated Boneless Chicken, Deep- fried then dipped in our own spicy sauce

BUFFALO WINGS **$13**
Chicken wings tossed with a tangy Buffalo Sauce, served with Ranch Dressing

WING ZINGS **$12**
Spicy, battered Chicken Wings cooked to a golden brown, served with Ranch Dressing

SIDE STYLE FRIED CHICKEN **$13**
Boneless Chicken Rolled in Seasoned Flour and Deep fried

CHICKEN KATSU **$12**
A Local Favorite!

CRISPY FRIED CHICKEN GIZZARDS **$10**
Marinated, seasoned Chicken Gizzards, battered then deep- fried

FRESH STEAMED MANILA CLAMS **MARKET PRICE**
Fresh Manila Clams served with our own Classic Herb Seasoned Butter, White Wine. Served with Garlic Bread

POCHO CLAMS **MARKET PRICE**
Steamed Manila Clams with Portuguese Sausage and Peppers

SHRIMP SCAMPI **$14**
Black Tiger Shrimp sautéed with Mushrooms, Zucchini & Capers in our House Garlic Butter

CALAMARI **$12**
Battered and deep- fried Calamari Strips served with a spicy Marinara Sauce

FRESH ISLAND CATCH OF THE DAY **MARKET PRICE**
Chef's Choice of Fresh Island Fish

AHI POKE **MARKET PRICE**

AHI BELLY **MARKET PRICE**
Specialty Filets of Island Ahi, seasoned then pan-fried

BLACKENED AHI **MARKET PRICE**
Cajun-seared fresh Island Ahi, sliced thin, then served with Spicy Mustard & Sweet Shoyu Sauce

CHAR-BROILED OR PAN- FRIED AHI FILETS **MARKET PRICE**
Seasoned, Fresh Island Ahi, char-broiled or pan- fried

TRADITIONAL BASIL PESTO CRUSTED AHI FILET **MARKET PRICE**
Served on a bed of Nalo Greens.

NORI FURIKAKE CRUSTED AHI FILET **MARKET PRICE**
Served on a bed of Nalo Greens.

CHINESE CHICKEN SALAD **$13**
Shredded Chicken Breast, tossed with a field of mixed Greens & our own Oriental-Style Dressing

CAESAR SALAD **$12**
Romaine Lettuce, Parmesan Cheese, and Herb Croutons with our own Classic Caesar Dressing.
ADD GRILLED HERB CHICKEN OR BAY SHRIMP **$14**

NALO GREEN SALAD **$13**
Served with our own Red Wine Vinaigrette, Hau'ula Vine Ripened Tomatoes, and topped with Bleu Cheese

SPINACH SALAD **$13.50**
With Hau'ula Vine-Ripened Tomatoes, homemade Balsamic Vinaigrette
and topped with Bacon, Egg, and White Cheddar Cheese

FARMER'S SALAD **$13**
Shrimp, Mixed Kula Greens, Maui Onions, Grape Tomatoes and Avocado
Tossed in Capers and our own Red Wine Vinaigrette

SIDE HOUSE SALAD **$ 8.50**
Tossed Salad, with a choice of House or Ranch Dressing.

"Award Winning" **Side style famous Fried Rice $12**
Generous portions of Char Siu, Portuguese Sausage, Bacon, Peas & Carrots, and Green Onion.

Kim Chee Fried Rice $13
Our Side Style Fried Rice with Kim Chee (Spicy Marinated Cabbage)

Lup Cheong Fried Rice $14
Our Side Style Fried Rice with Lup Cheong (Sweet Chinese Sausage)

"Side Street Works" Fried Rice $15
Our Side Style Fried Rice with Lup Cheong, Kim Chee, and the rest of the goodies!

Yakisoba $12 with Kim Chee $13
Fresh Soba Noodles fried with Garden Vegetables, topped off with Kamaboko, Char Siu, & Chinese Parsley

Sautéed Mushrooms $10
Button Mushrooms sautéed with Shallots, White Wine & our House Garlic Butter. Topped off with Parmesan Cheese

Escargot with Garlic Bread $13
French Snails baked in our House Garlic Butter, finished with a Parmesan crust

Edamame (Soy Beans) $8
Boiled in a Hawaiian Salt Brine **with Garlic $9.50**

Ocean Clams Sashimi $10 " Poke Style" - $12

Hiyayakko (Cold Tofu) $7
Soft Cold Tofu sliced, served with Bonito Flakes

Nametake Tofu $8.50
Locally made "Mrs. Chengs" soft cold Tofu with "Nametake" mushroom. Garnished with Bonito Flakes, Daikon, Green onions and grated ginger.

Side Burgers & Sandwiches $12
Teriyaki Rib Eye, Herb Chicken, Teri Chicken, or Cheeseburger
Served Deluxe with French Fries

Side Dishes
Basket of Fries $8 Basket of Garlic Fries $10
Macaroni Salad $2.50 Kim Chee $4.50
Musubi $3.50 Bowl Rice $4

**** PARTIES OF TEN (10) OR MORE GUESTS & REQUESTED "SEPARATE" CHECKS WILL HAVE AN AUTOMATIC GRATUITY (18%) ADDED TO THE CHECK. ****

Desserts...desserts...desserts...!

Molten Lava Cake **$10**

A "Baked to Order" serving of chocolate
*Decadence topped w/ Roselani **Vanilla** Ice Cream!!*
(*Baking Time Approximately 15-20 minutes)

Baked Haupia Puffs **$8**

*Accompanied with Roselani **Haupia** Ice Cream, Chocolate Syrup, Powdered Sugar & Whipped Cream*

Lilikoi Crème Brulee **$6**

Traditional Crème Brulee with a Hint of an "ono" Hawaiian Fruit Flavor

Fried Butter Pound Cake **$8**

*Drizzled with Crème Anglaise, Chocolate Syrup, & whipped Cream with Roselani **Vanilla** Ice Cream*

Brownie Ala Mode **$8**

*Finished off with Roselani **Vanilla** Ice Cream, Chocolate Syrup, Powdered Sugar, & Whipped Cream*

Warm " Homemade " Bread Pudding **$8**

*Topped with Crème Anglaise and Chocolate Syrup. Served with Roselani **Vanilla** Ice Cream*

"ISLAND MAGIC" **$7.50**

*Your Choice of Two (2) Roselani's Flavors: **Vanilla, Haupia, Kona Mud Pie or Mango Cream***
Hawaiian Macadamia Nut Shortbread Cookie, Chocolate Syrup, Whipped Cream & a Cherry!

Chocolate Peanut Butter Crunch **$7.50**

Milk Chocolate and Peanut Butter combined with Crumbled Wafers
*Served slightly warmed with Roselani **Vanilla** Ice Cream*

RB's Ice Cream Cakes **$7.50**

**** Mochachino * Haupia * Babana * Seasonal flavor ****

Ice Cream Floats **$6**

Henry Weinhard's ***RootBeer*** or ***Orange Crème Soda***
*with Roselani **Vanilla** Ice Cream*
*Rootbeer - Add $2 more **Kahlua** and **Galliano ($8)***
*Orange crème – Add $2 more for **Amaretto** and **Cointreau ($8)***

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