

## PUPUS

### STUFFED MUSHROOMS 14

Stuffed mushrooms baked with spinach, artichoke and parmesan cheese.  
Drizzled with fig balsamic.

### ARTICHOKE DIP 13

House-made artichoke dip, made with artichoke hearts and parmesan cheese  
Baked and served with toasted bread.

### WAIPOULI SCALLOPS 20

Scallops baked in a white wine sauce, with garlic and mushrooms,  
topped with melted parmesan cheese.

### CRAB POTATO SKINS 16

Potato wedges filled with jumbo lumps of crab, cheddar cheese and bacon.  
Baked golden brown and topped with chives and sour cream.

All entrées are made to order and served with:  
Bread & Butter \* Steamed White Rice \* Add \$3 to upgrade to a Baked Potato  
\*Add a side of salad for \$2 more with a choice of dressing

## STEAKS\*

### TERIYAKI SIRLOIN STEAK 27

8 ounce prime sirloin steak marinated and grilled in our house-made teriyaki sauce.

### NEW YORK STEAK 36

12 ounce strip loin seasoned, grilled and topped with your choice of bleu cheese or garlic butter.

### FILET MIGNON 39

9 ounce center cut tenderloin steak seasoned and grilled. Served with a choice of  
herb black pepper sauce, bleu cheese or garlic butter.

### GARLIC TENDERLOIN 39

9 ounce center cut tenderloin steak marinated and grilled. Served with our house made garlic sauce.

### STEAK KABOB 27

Grilled tender pieces of steak on a skewer. Served with a medley of grilled vegetables.

### PRIME RIB *A local favorite while it lasts!*

Juicy prime rib, slowly cooked and mildly seasoned.  
Served with horse radish and au jus.

**BULL SHED CUT (WITH BONE) 43 | REGULAR CUT (NO BONE) 38**

## RACKS & CHICKEN

### BABY BACK RIBS 30

A hearty portion of baby back ribs slowly cooked and basted in our house made BBQ sauce.

### RACK OF LAMB\* (½ RACK) 39 | (FULL RACK) 57

Australian lamb marinated in our house-made red wine and rosemary marinade.  
Served with our house-made mint sauce.

### TERIYAKI CHICKEN BREAST 24

Two boneless chicken breasts marinated and grilled in our house-made teriyaki sauce.



\* Prices do not include tax or gratuity. 20% service charge added to parties of 6 or more. Prices and items are subject to change without notice. 03.30.2018  
\*The State of Hawaii requires that we warn you about the hazards of ordering raw or undercooked meats. Consuming raw or undercooked meats, may increase your risk of foodborne illness.

## SEAFOOD

### GRILLED SHRIMP 24

Skewered shrimp lightly seasoned and grilled. Served with garlic butter.

### LOBSTER TAIL DINNER Market Price

*\*Size and price may change due to availability*

Rock lobster tail steamed in seasoned water and topped with paprika. Served with drawn butter.

### SEARED AHI\* Market Price

Fresh locally caught tuna blackened with Cajun spice, lightly seared on both sides, Cooked rare. Topped with teriyaki sauce and house made wasabi aioli.

### FRESH CATCH Market Price

Fresh locally caught fish. Inquire with server on fish type and preparation.

## SURF & TURF

### STEAK & LOBSTER\* Market Price

An 8 ounce prime sirloin steak served with a rock lobster tail and drawn butter.

### STEAK & SHRIMP\* 37

An 8 ounce prime sirloin steak served with a grilled shrimp skewer with garlic butter.

### CHICKEN & SHRIMP 33

A 5 ounce teriyaki chicken breast served with a skewer of shrimp.

### CREATE YOUR OWN

Add a lobster tail, dish of scallops, or shrimp skewer to any entrée to create your own combination.

**LOBSTER** Market Price | **SCALLOPS** 20 | **SHRIMP** 14

## A LA CARTE

**BULL SHED HOUSE SALAD** 8

**BAKED POTATO** 5

**VEGETABLE SKEWER** 3

## KEIKI

*For Kids 12 & Under Only*

All keiki entrées come with steamed white rice.

\*Add a side of salad for \$2 more with a choice of dressing

**TERIYAKI CHICKEN** 10

**STEAK KABOB** 11

**GRILLED SHRIMP** 10

**MAC & CHEESE** 12



### The ISO HOTEL SIGNATURE ENTRÉE

**The ISO HEALTHY WRAP \$24.95**

This vegetarian spinach wrap is beyond belief! A plant-based meat substitute wrapped with a variety of vegetables and served with a papaya honey Dijon sauce.