

the Willows Dinner Buffet

Mon.–Fri., 5:30–9:00 pm • Sat. & Sun., 5:00–9:00 pm
\$34.95 • Keiki ages 4-10, \$17.50 • Senior citizen ages 65+, 10% off

Rotating Selection of Salads

Classic Caesar Salad, Tossed Green Salad, Green Pea Salad,
Potato Salad, Bean Sprout Namul, Ahi Tofu Salad,

Carving Station

One Whole Roasted, Crispy Skin, Suckling Pig
Fridays & Saturdays only

Garlic & Hawaiian Salt Crusted Prime Rib
with Horseradish & Au Jus

Traditional Hawaiian Selections and Hot Entrées

Ahi Poke
chilled tuna cubes seasoned with sesame oil, chili pepper & alae sea salt

Tako Poke
tender octopus served with chili pepper water, Maui onions & cucumbers

Lomi Lomi Salmon
salted salmon Lomi Lomi (massaged) with tomatoes, onions, and salt

Poi, *Hawaiian favorite, taro root pounded until smooth*

Lau Lau
pork wrapped in ti leaves & cooked for 2 hours until fork tender

Kalua Pig
slow cooked smoked pork with onions and cabbage

Chicken Long Rice
Hawaiian style chicken noodle soup

Teriyaki Chicken Kara'age

Fish of the Day

The Willows Original Shrimp & Chicken Curries
with assorted condiments

The Willows Specialty Fire Roasted Portobello Mushrooms
with balsamic butter sauce

Seafood Station

Sashimi of the Day, Sushi

Chilled Snow Crab Legs or King Crab Legs

Rotating Selection of Desserts

Haupia
traditional Hawaiian Coconut Custard

The Willows famous Fried Haupia,
our delicious Haupia breaded in panko & deep-fried

Pina Colada (Pineapple) Bread Pudding,

Vanilla Crème Brulee, Fresh Fruits,

Soft Serve Ice Cream with assorted toppings

Chocolate Mousse Cake New York Style Cheesecake,

Macadamia Nut Cream Pie, Tiramisu

Beverages

Iced Tea, Hot Tea, Coffee
(Items subject to change)