

COAST GRILLE

STARTERS

Seasonal Oysters <i>Half Shell, Choice of Chilled or Broiled</i>	3.00 per	Liliko`i Chicken Wings <i>Wild Liliko`i Sauce, Watercress, Smoked Almonds</i>	11
Steamer Clams <i>Miso Sake, Portuguese Sausage and Tomato, Or Garlic Herb Butter</i>	15	Big Island Cauliflower Bisque <i>Coconut Milk, White Truffle Oil, Garden Chives</i>	10
Wild Ahi Poke Cocktail <i>Kamuela Cucumbers, Kona Avocado, Wasabi Caviar, Sweet Potato Chips</i>	15	Iceberg Wedge <i>House Bacon, Avocado, Truffle Bleu Cheese Dressing</i>	13
Oysters Rockefeller "Six Pack" <i>Big Island Spinach, Bacon, Parmesan</i>	18	Big Island Spinach Salad <i>Red Onion, Big Island Goat Cheese, House Bacon, Mustard Vinaigrette</i>	12
Ahi Sashimi <i>Wasabi, Soy, Lemon</i>	18	Baby Romaine Salad <i>Crispy Parmesan, Garlic Croutons, Anchovy Dressing</i>	14
Pork and Shrimp "Banh Mi" <i>Raw Radish Slaw, Spicy Mayo, Brioche Bun</i>	14	Kamuela Field Greens <i>Peach Palm Hearts, Hamakua Tomato, Red Wine Vinaigrette</i>	12

TONIGHT'S FEATURED SELECTIONS ~ *Prepared especially for you by our Culinary Staff*

Changes Nightly

MAINS

Coast Grille "Seafood Trio" <i>Three Hawaiian Fish, Coconut Rice, Chef's Daily Inspiration</i>	35	<i>Curry Grilled Eggplant, Mint Jus</i>	
Grilled Hawaiian Snapper <i>Baby Tomato, Kahuku Sea Asparagus, Baby Bok Choy, Soy Garlic Butter</i>	35	Grilled Hawaii Ranchers Natural Rib Eye <i>Moloka`i Salt Rubbed, Pickled Maui Onions, Garlic Roasted Volcano Spuds, Kona Coffee Demi</i>	38
Macadamia Nut Crusted Mahimahi <i>Big Island Stir Fried Vegetables, Miso Citrus Butter Sauce</i>	36	New York Steak <i>Matre'D Hotel Butter, Grilled Asparagus House Garlic Fries, Hamakua Mushrooms</i>	33
Wild Ono "Oscar" <i>Lump Crab Meat, Wailua Asparagus, Béarnaise Sauce</i>	34	Pan Roasted Kurobuta Pork Chop <i>Big Island Sweet Potato, Ka`u Corn, Crispy Onions, Pineapple Ginger Sauce</i>	33
Arare Crusted Salmon <i>Salmon Roe, Kona Watercress Salad, Orange Truffle Vinaigrette</i>	32	Hapa Curry <i>Kaua`i Shrimp, Chicken Breast, Yellow Curry, Haupia Fritter</i>	33
		Bucatini "Aglio e Olio" <i>Sweet Tomato, Garlic, Hot Chilies, Olive Oil</i>	20
		Add Kona Shrimp	32
		Add Chicken	28
Grilled Marinated Lamb "Double Chops" <i>Pomegranate Molasses, "Green Wheat" Salad,</i>	42		

Upcoming Special Events at the Hapuna Beach Prince Hotel!

Join Us for the **“Hakone Buffet”** - Exquisite Asian Fare with Local Inspirations.

Every Saturday from 6:00 to 9:00 pm. 4th Level, Hapuna Beach Prince Hotel- For Reservations call 880-1111 or ext. 5810

BY THE GLASS

<p>144 Domaine Carneros, Brut Sparkling Wine, Carneros <i>Dry styled bubbly from one of the best in California</i> Glass - 14 Bottle - 55</p> <p>508 Selbach, Riesling Kabinett, Mosel, Germany <i>Light and Fruity selection that goes great with spicy dishes</i> Glass - 11.50 Bottle - 42</p> <p>317 Raymond “Reserve”, Sauvignon Blanc, Napa Valley <i>Sleek and elegant style of sauv blanc with loads of citrus</i> Glass - 9.50 Bottle - 38</p> <p>537 Kris, Pinot Grigio, Delle Venezie, Italy <i>Classic Pinot Grigio with touches of tropical fruit</i> Glass - 9.50 Bottle - 38</p> <p>51 Merryvale “Starmont”, Chardonnay, Napa Valley <i>Certified “Napa Green”. Full-bodied mix of tangerine, peach, and pear</i> Glass - 13 Bottle - 48</p> <p>242 Cambria “Katherine’s Vineyard”, Chardonnay, Santa Maria <i>Crisp chardonnay with light oak and mineral nuances</i> Glass - 11.50 Bottle - 42</p> <p>222 Grayson Cellars “Lot 11”, Chardonnay, California <i>Easy drinking fruity Chardonnay</i> Glass - 9.50 Bottle - 38</p>	<p>314 Conundrum, White Wine Blend, California <i>A California hallmark blend</i> Glass - 15 Bottle - 58</p> <p>754 Kendall-Jackson “Vintner’s Reserve”, Zinfandel, CA <i>Zesty raspberry jam flavors with a blackberry zing</i> Glass - 9.50 Bottle - 38</p> <p>743 Matanzas Creek “Bennett Valley”, Merlot, No. Coast <i>Rich and supple selection with lots of mountain fruit</i> Glass - 16 Bottle - 60</p> <p>745 Clos du Bois, Merlot, Sonoma County <i>Ripe and smooth as velvet</i> Glass - 11.50 Bottle - 45</p> <p>681 Beringer, Cabernet Sauvignon, Knight’s Valley <i>Big and bold with touches of cocoa and cedar</i> Glass - 14 Bottle - 55</p> <p>626 “R Collection”, Cabernet Sauvignon, California <i>Easing drinking cabernet that pairs well with steaks</i> Glass - 11.50 Bottle - 42</p> <p>701 Cartlidge and Browne, Pinot Noir, California <i>Light body, bright red strawberry</i> Glass - 10 Bottle - 40</p>
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*****Ask Your Server About the Featured Wine of the Month*****

BY THE BOTTLE

SAUVIGNON BLANC & DRY WHITES

337	Grgich Hills, Fume Blanc, Dry Sauv Blanc, Napa 2007	38
777	La Famiglia, Pinot Grigio, California 2009	42
311	Fiddlehead “Happy Canyon” Sauvignon Blanc Santa Ynez, California 2008	45
336	Groth, Sauvignon Blanc, Napa Valley 2010	48
513	Nobilo “Icon”, Sauvignon Blanc, Marlborough, NZ 2010	55
511	Santa Margharita, Pinot Grigio, Italy 2010	55
312	Duckhorn, Sauvignon Blanc Napa Valley 2010	65
472	Sancerre “La Reine Blanche”, Reverdy, Loire 2010	65

CHARDONNAY

1247	Saintsbury, Carneros 2007 (Half Bottle-375 ml)	30
214	Raymond “Reserve”, Napa Valley 2009	35
216	Buehler, Russian River Valley 2008	38
212	Robert Mondavi, Napa Valley 2008	45
229	Groth, Napa Valley 2006	50*
211	Acacia, Carneros 2009	55
207	Ferrari-Carano, Sonoma County 2008	60
409	Louis Latour, Pouilly-Fuisse, Burgundy 2009	65
210	Rombauer, Carneros, 2010	70
407	Louis Latour, Puligny-Montrachet 2003	75*
256	Chalk Hill, Chalk Hill AVA, Sonoma, 2002	80
258	Stag’s Leap Wine Cellars “Karia”, Napa Valley 2008	87
257	Cakebread, Napa Valley, 2010	95
412	Louis Latour, Chassagne-Montrachet 2003	105
208	Mi Sueno “Ulises Vineyard”, Russian River Valley ‘06	110
221	ZD “Reserve”, Napa Valley 2007	115
201	Kistler “Les Noisetiers”, Sonoma Coast 2007	150
415	Louis Latour, Corton-Charlemagne, Burgundy 2000	175

RIESLING & OFF-DRY WHITES

475	Pacific Rim, Gewurztraminer, Yakima Valley Washington 2006	35
506	Zilliken, Riesling Mosel-Saar Ruwer, Germany 2009	48
473	Monmousseau “Clos le Vigneau”, Chenin Blanc Vouvray Loire Valley, France 2006	50

CHAMPAGNE & SPARKLING WINES

138	Roederer Estate, Brut, Anderson Valley NV	55
136	Schramsberg “Blanc de Blancs” Brut, Napa 2007	75
117	Perrier- Jouet “Grand Brut”, Reims NV	85
129	Nicolas Feuillatte, “Premier Cru”, Brut NV	95
108	Moet & Chandon, “Imperial” Extra Dry NV	100
122	Pol Roger, “Reserve”, Brut, Epernay NV	115
114	Veuve Clicquot-Ponsardin, Brut, Reims, NV	120
109	Dom Perignon, Champagne, France 2000	250

MERLOT

1692	L’Ecole, Columbia Valley WA 2006 (Half Bottle-375 ml)	35
952	Chateau Ste. Michelle, Columbia Valley, WA 2006	38
746	Chalk Hill, Chalk Hill AVA, Sonoma County 2006	45
1687	Shafer, Napa Valley 2005 (Half Bottle-375 ml)	65
739	Swanson, Oakville Napa Valley 2006	72
734	Stag’s Leap Wine Cellars, Napa Valley 2003	80
749	Shafer, Napa Valley 2007	125
752	Duckhorn, Napa Valley 2008	130

CABERNET SAUVIGNON & CLARET BLENDS

670	Kenwood “Yulupa”, California 2008	35
668	J. Lohr “Seven Oaks”, Paso Robles 2009	40
699	Hawk Crest, California 2006	45
683	Beaulieu Vineyard, Napa Valley 2005	50*
618	Souverain, Alexander Valley 2007	52
696	Hess “Allomi Vineyard”, Napa Valley 2008	55
605	Robert Mondavi, Napa Valley 2007	60
1695	Shafer “One Point Five”, Napa 2006 (Half Bottle-375 ml)	69
635	Raymond “Generations”, Napa Valley 1999	75*
656	Groth, “Oakville”, Napa Valley 2006	105
648	Jordan, Alexander Valley 2006	110
614	ZD, Napa Valley 2008	115
612	Silver Oak, Alexander Valley 2007	135
609	Shafer “One Point Five”, Napa Valley 2006	150
865	Chateau Grand-Puy-Lacoste, Pauillac Bordeaux 2003	165
611	Far Niente, Napa Valley 2003	200
688	Opus One, Napa Valley 2003/2004	325
692	Joseph Phelps “Insignia”, Napa Valley 2004	400

PINOT NOIR

1689	Clos du Val, Carneros 2006 (Half Bottle-375 ml)	35
775	Wild Rock, “Cupid’s Arrow”, New Zealand 2008	45
702	A to Z Winery, Oregon 2008/2009	50
724	Au Bon Climat, Santa Barbara 2009	55
727	La Crema, Sonoma Coast 2009	60
720	King’s Estate, Oregon 2009	65
717	Talley, Arroyo Grande Valley 2006	73
704	J Vineyards, Russian River Valley 2008	85
807	Louis Latour, Chateau Corton Grancey, Burgundy ‘02	110
810	Domaine de l’Arlet “Clos des Foret Saint Georges”, Nuits-St-Georges France 2006/2007	125

OTHER WORLDLY REDS

936	Bodegas Borsao “Monte Onton”, Grenache, Spain 2008	38
785	Benziger, Syrah, North Coast 2005	40
950	Sierra Cantabria “Crianza”, Rioja Spain 2006	42
904	Antinori, Peppoli Chianti Classico, Tuscany Italy 2005	50
795	Luca, Malbec, Altos de Mendoza Argentina 2008	70
757	Turley “Old Vines” Zinfandel, California 2006	95

Manager: Giovanni Navarro

Executive Chef: Peter Abarcar Jr.