

Gluten free  Vegetarian

## DINNER MENU

### APPETIZER

BRIE & CARAMELIZED ONION QUESADILLA *three pepper relish, spiced apple sauce, curried mango chutney* \$8

LUMP CRAB CAKES *twin crab cakes, baby greens & tarragon caper aioli* \$13

◇ COCONUT PRAWNS *pineapple chutney, guava & papaya beurre blancs* \$11

CRISPY GINGER CALAMARI *Thai sweet chili sauce, tarragon caper aioli* \$11

TEQUILA KEY LIME SHRIMP *hand cut crostini, grape tomatoes, caper butter sauce* \$9

THAI SPRING ROLLS *spicy peanut, sweet soy sauces* \$9

◇ WASABI SESAME SEARED TUNA *seaweed salad, asiago, caper berries, shaved red onion, flying fish roe, truffle soy vinaigrette* \$12

◇ SEARED JUMBO SEA SCALLOPS *peach risotto, wilted spinach, pink grapefruit & ginger gastrique, papaya beurre blanc* \$11

### SUSHI

◇ SPICY TUNA *ahi tuna, cucumber, scallion, Thai sweet chili sauce* \$8

HANAIEI ROLL *ahi tuna, crab, cucumber, tempura fried, sweet soy* \$11

HAWAIIAN ROLL *tempura shrimp, cucumber, avocado, curry mango chutney, tempura flakes* \$11

TEMPURA SHRIMP *cucumber, avocado, Thai sweet chili sauce* \$8

◇ RAINBOW ROLL *salmon, tuna, avocado, & cucumber, sriracha aioli* \$11

◇  SUNSET ROLL *red pepper, cucumber, carrot & scallion, sriracha aioli* \$10

CRAB RANGOON ROLL *lump crab, cream cheese, avocado & cucumber, Thai sweet chili sauce* \$11

THE PIPELINE *tempura shrimp, ahi tuna, soft shell crab, avocado, sweet soy* \$12

### SOUP

◇ SEAFOOD CHOWDER *cup \$4 bowl \$6*

◇  CREAMY POTATO & VIDALIA ONION *cup \$4 bowl \$6*

SOUP DU JOUR *cup \$4 bowl \$6*

## SALAD

*Add grilled chicken \$4 Add grilled shrimp, scallops or fresh fish or crab \$8*  
*∞ can be prepared gluten free*

◇ [] **TILLEY'S HOUSE** *baby greens, candied walnuts, heirloom grape tomatoes, Vermont blue cheese, house vinaigrette \$3 / \$7*

∞ [] **TILLEY'S CAESAR** *romaine, homemade croutons, parmesan cheese, Tilley's garlic vinaigrette \$3 / \$7*

[] **LUAU** *fresh grilled pineapple, baby greens, macadamia nuts, mango, red peppers, edamame, crispy wonton noodles, guava ginger vinaigrette \$10*

◇ **PINK GRAPEFRUIT & AVOCADO COBB** *baby spinach, pink grapefruit, avocado, shaved smoke chicken, apple wood bacon, hardboiled egg, shaved red onion, smoked provolone, whole grain mustard vinaigrette \$12*

◇ **SOUTHWEST CHICKEN SALAD** *romaine, baby greens, black beans, roasted corn, heirloom grape tomatoes, Cajun grilled chicken, pepper jack cheese, guacamole, pico de gallo, chipotle lime dressing \$12*

◇ **TILLEY'S NICOISE** *baby spinach, herb seared ahi tuna, Yukon potato, asparagus, hardboiled egg, kalamata olives, chevre cheese, warm prosciutto & aged white wine vinaigrette \$13*

◇ [] **ORGANIC BABY GREENS AND STRAWBERRY** *grilled pineapple, Vermont chevre cheese, & pine nuts, papaya seed vinaigrette \$9*

## ENTREES

*∞ can be prepared gluten free*

**GRILLED FILET MIGNON** *roasted garlic croquette, portabella & shallot tomato sauce, fresh asparagus \$25*

◇ **HAWAIIAN ESCOLAR** *Mediterranean risotto, wilted baby spinach, roasted red pepper & honey coulis \$20*

◇ **MAHI MAHI** *sweet potato pineapple hash, braised bok choy, papaya & guava beurre blancs \$21*

∞ **GRILLED FLANK STEAK** *truffled asiago steak fries, black peppercorn demi sauce, fresh asparagus \$19*

**LOBSTER MAC & CHEESE** *tri colored bowtie pasta, blue cheese cream sauce, prosciutto herb crust \$23*

◇ **GRILLED FRESH FISH TACOS** *avocado sauce, cilantro lime slaw, island coconut rice, pico de gallo \$17*  
*Choice of **soft** flour shells, or **crispy** white corn shells*

**MAUI CHICKEN** *boneless chicken breasts sautéed golden brown, Japanese bread crumb crust & roasted red pepper filling, island coconut rice, roasted red pepper coulis, fresh asparagus \$19*

∞ **HAWAII FIVE-O** *grilled bistro steak & prawn over lobster risotto, black peppercorn demi, guava & papaya beurre blancs \$28*

**PAN SEARED MISO GINGER MARINATED SALMON** *Asian inspired orzo salad, snow peas, cherry tomato, onion, garlic, & ginger \$19*

∞ **HAWAIIAN AHI TUNA** *miso risotto, sake glazed shitake mushrooms & snow peas, wasabi sauce, sweet soy drizzle \$25*

## VEGETARIAN DELIGHTS

◇ [] **SUCCOTASH RISOTTO** *edamame, roasted corn, zucchini, yellow squash, asparagus, red peppers, red onion, herb, grated parmesan \$12*

◇ [] **PAN SEARED SESAME CRUSTED TOFU** *sautéed shitakes, snow peas, braised bok choy, cucumber coulis \$13*

[] **WILD MUSHROOM RAVIOLI** *portabella mushroom ravioli in a Madeira cream sauce, fresh asparagus \$14*