

*Islander*  
DINING

*Opening Act*

**CLASSIC SHRIMP COCKTAIL** (GF)

Horseradish cocktail sauce, lemon

**AHI TUNA\*** 🌴 (GF)

Spiced crust, chili, orange + lime dressing

**CAULIFLOWER BITES** (GF)

Tatziki, turmeric oil

*Headliner*

**STRIPLOIN STEAK\*** 🌴 (GO)

Crisp onions, roasted carrot,  
peppercorn sauce

**TERIYAKI SALMON\*** (GF)

Vegetable medley, miso dressing

*Encore*

**HAZELNUT "HONEY DO" CAKE**

Layered honey, rich hazelnut filling

*Additional entrées are available upon request  
for a supplemental charge of \$7.00 per guest.*

† Signature Dish (GF) Gluten Free (GO) Gluten Option (V) Vegetarian (VG) Vegan

\*Public health advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.