

*Tangö To Go Meals* Heat and serve 2-3. Inquire about our daily selection.

**Shepard's Pie | Vegetable Lasagna | Madras Curry | Beef Stew | And More!**

*Lunch* Monday thru Friday 10 a.m. – 4 p.m.

**SALADS**

**Caesar Salad**, Hearts of Romaine with Classic Caesar Dressing\*, Garlic Crouton, Choice of Blackened Mahi Mahi, Grilled Shrimp or Herb Chicken 13.00

**Oriental Chicken Salad**, Won Bok, Bean Sprouts, Peppers, Carrots, Sesame Mustard Vinaigrette 12.50

**Roasted Beet Salad**, Labneh Crumble, Eggs, Cucumber, Baby Mixed Greens, Raspberry Vinaigrette, Served with Yogurt Cheese Rye Bread 13.50

**Cobb Salad**, Mixed Greens, Grilled Chicken, Avocado, Tomato, Blue Cheese Crumble, Eggs, Bacon, Blue Cheese Dressing\* 13.75

**Grilled Pesto Salmon Salad**, with "Salmon Bacon" Salad of Mixed Baby Greens, Tomato, Asparagus, Balsamic Vinaigrette 14.50

**SANDWICHES** Served with Choice of Fresh Baby Greens or French Fries, House-Made Ketchup

**Chicken Salad Sandwich**, House-Made Focaccia, Swiss Cheese, Tomato 11.50

**Open-Faced Shrimp Salad Sandwich**, House-Made Focaccia, Avocado, Tomato, Cucumber 12.50

**Open-Faced Grilled Vegetable Sandwich**, House-Made Focaccia, Tomato, Avocado, Clover Sprouts, Asparagus, Pesto 11.00

**Traditional Club Sandwich**, Toasted Whole Wheat Bread, Turkey, Bacon, Avocado, Lettuce, Tomato, 12.00

**BURGERS** Served with House-Made Mayonnaise\*, Lettuce, Tomato, Onion, Choice of Fresh Baby Greens or French Fries, House-Made Ketchup  
50¢ per additional item: Avocado, Mushrooms, Grilled Onions, Bacon, Swiss or Cheddar Cheese

**Classic Burger**, 7 oz. Grilled Kulana Natural Grass-Fed Beef\*, Whole Wheat Bun 11.75

**Grilled Mahi Mahi**, Nori Bun, House-Made Tartar Sauce\* 11.00

**ENTRÉES**

**Char Grilled New York Steak**, Garlic Herb Butter, Vegetables, French Fries 18.00

**Hamakua Mushroom Risotto with Asparagus**, Garlic Shrimp or Grilled Chicken 15.00

**Seafood Stew**, Tomato Saffron Broth, Grilled Garlic Herb Focaccia 16.25

*Dinner* Monday thru Saturday 4 p.m. – 7 p.m.

**SALADS**

**Caesar Salad**, Hearts of Romaine with Classic Caesar Dressing\*, Garlic Crouton 11.00

**Oriental Duck Salad**, Won Bok, Bean Sprouts, Peppers, Carrots, Sesame Hoisin Vinaigrette 13.00

**Roasted Red & Golden Beet Salad**, Baby Mixed Greens, Labneh, Raspberry Vinaigrette 11.50

**MAINS**

**Grilled Salmon**, Tomato Basil Compote with Garlic, Roasted Potato, Spinach 25.00

**Hamakua Mushroom Risotto with Asparagus**, Garlic Shrimp, Chicken, Confit Duck Leg or Vegetable 26.00

**Asian Style Five-Spice Braised Beef**, Gratin Potato, Chili Fried Onion Rings 25.00

**Beef Stroganoff**, On Fresh Hand-Cut Fettucine 26.00

**Hamburger Steak**, Kulana Natural Grass-Fed Beef, Mushroom Gravy, Vegetables, Rice 18.00

**New York Steak with Shrimp**, 8 oz. Steak with Roasted Garlic Potato, Peppercorn Demi Glace 29.00

*Brunch* Saturday 8 a.m. – 4 p.m. & Sunday 8 a.m. – 2 p.m.

**STARTERS**

**Half Papaya**, with Lime 4.00

**Sliced Fruit**, Pineapple, Cantaloupe, Honeydew Melon 6.75

**Fresh Berries**, with Fresh Whipped Cream or House-Made Yogurt, Brown Sugar 7.75

**Chef Göran's Select Yogurt**, Berry Compote, Müesli, House-Made Yogurt, Fresh Fruits and Berries 8.00

**Freshly Baked Danish** 3.50

**SALADS**

**Caesar Salad**, Hearts of Romaine with Classic Caesar Dressing\*, Garlic Crouton, Choice of Blackened Mahi Mahi, Grilled Shrimp or Herb Chicken 13.00

**Roasted Beet Salad**, Labneh Crumble, Eggs, Cucumber, Baby Mixed Greens, Raspberry Vinaigrette, Served with Yogurt Cheese Rye Bread 13.50

**Cobb Salad**, Mixed Greens, Grilled Chicken, Avocado, Tomato, Blue Cheese Crumble, Eggs, Bacon, Blue Cheese Dressing\* 13.75

**Grilled Pesto Salmon Salad**, with "Salmon Bacon" Salad of Mixed Baby Greens, Tomato, Asparagus, Balsamic Vinaigrette 14.50

**SWEET**

**House-Made Buttermilk Pancakes**, Plain, Blueberry, or Banana 10.75

**Sweetbread French Toast**, Fresh Fruits, Triple Berry Compote 10.25

**Bircher Müesli of Oats and Honey**, Raisins, Nuts, Fresh Fruits and Berries 9.50

**EGGS BENEDICT** Served on Freshly House-Baked Focaccia with Soft Poached Eggs\* and Hollandaise

**Crab Hash Benedict**, Blue Crab Claw Meat, Peppers, Onions, with Potatoes 13.50

**Salmon Benedict**, House-Smoked Salmon, with Potatoes 13.00

**Traditional Benedict**, Canadian Bacon, with Potatoes 12.00

**Florentine Benedict**, Sautéed Fresh Spinach, with Potatoes 12.00

**Loco Moco Benedict**, Tender Braised Beef on Fried Rice 13.00

**PYTT I PANNA** Swedish for "Stuff In A Pan," Ingredients Are Sautéed with Diced Potato and Onion

**Original**, Ham, Sausage, Sunny Side Eggs\* 11.00

**Vegetarian**, Grilled Vegetables, Spinach, Kale, Tomato, Sunny Side Eggs\* 11.75

**Country Style Corned Beef Hash**, Red and Green Peppers, Two Eggs\* Any Style 11.75

**SANDWICHES**

Served with Mixed Greens and Balsamic Vinaigrette

**Classic Burger**, 7 oz. Grilled Kulana Natural Grass-Fed Beef\*, Whole Wheat Bun 11.75

**Open-Faced Shrimp Salad Sandwich**, House-Made Focaccia, Avocado, Tomato, Cucumber 12.50

**ENTRÉES**

**Grilled 8 oz. New York Steak**, Two Eggs\* Any Style, with Potatoes 19.00

**Hamakua Mushroom Risotto with Asparagus**, Garlic Shrimp or Grilled Chicken 15.00

*Dessert* Available all open hours.

**Blueberry Bread Pudding**, Vanilla Sauce 6.50

\*Consuming raw or undercooked foods may increase your risk of foodborne illness.