



Roy's Thanksgiving Menu

Thursday, November 24, 2011

Call (831) 647-7423 for Reservations

APPETIZERS & SUSHI ROLL

Curry Butternut Squash	Roasted Golden Beets	7.75
Roy's Original Blackened Rare Ahi	Spicy Soy-Mustard Butter Sauce	15.75
Vietnamese Style Shrimp & Tofu Crispy Dumplings	Mint-Cashew Vinaigrette	14.00
Wood Grilled Szechwan BBQ Baby Back Ribs	Roy's Original Mongolian BBQ Sauce	13.75
Hawaiian Dragon Roll	Tempura Shrimp, Papaya with Sliced Avocado, BBQ Eel, Macadamia Nuts	17.50
Spanish Bay Sunset Roll	Spicy Tuna, BBQ Eel topped with Hamachi, Salmon	15.75
Kung Pao Style Seared Lobster	Black Rice Balls, Wasabi-Yuzu Vinaigrette	20.00
Latino Style Roll	Hamachi Ceviche, Avocado Purée, Chipotle Aioli	15.25
Dungeness Crab Fried Rice "Tamale"	Hawaiian Mango Sauce	14.00
Confit Kurobuta Pork Belly	Pomegranate Port Sauce	13.50
Bombay Chicken Egg Roll	Thai Red Curry Sauce	12.75

SALADS

Crispy Calamari Rings Salad	Lemongrass Dressing	15.75
Achiote Marinated Tiger Shrimp Salad	Jicama, Jalapeño Vinaigrette	14.50
The Sweet Home Waima-Nalo Salad	Hawaiian Style Creamy Herb Dressing	9.50
Caramelized Pancetta with Brussels Sprout Salad	Orange Segments, Balsamic Reduction	13.25

ENTREES

Haleakala Sea Salt Mero Sea Bass	Wasabi Butter Sauce	39.00
Hibachi Grilled Salmon	Furikake Rice, Citrus Ponzu Sauce	30.50
Butter Coconut Crusted Hapuka Sea Bass	Furikake Vinaigrette	32.50
Dynamite Crusted Halibut	Tropical Mango Sauce, Black Thai Rice	31.00
Honey-Mustard Beef Short Ribs	Roy's "Natural" Red Wine Sauce	33.75
Slow Roasted Herb Turkey	Wild Mushroom Gravy, Cranberry Sauce	28.00
Shrimp Crusted Shutome (Swordfish)	Monterey Calamari Risotto, Truffle Essence	32.50
Roy's Original Blackened Rare Ahi	Spicy Mustard-Soy Butter Sauce	35.75
Artichoke Tapenade Fire Grilled Filet Mignon	Celery Root Emulsion	36.75
Braised Lamb Shank with Green Curry Lentils	Chipotle Demi Glaze	30.00
Japanese Style Misoyaki Butterfish	Sizzling Soy Vinaigrette	32.75
Kalua Pork Asian Pear Chutney	Merlot Beurre Blanc	28.00

This symbol marks Roy Yamaguchi's original, and most definitive, Hawaiian-fusion dishes. The rest of the dishes on this menu represent the favorites prepared by Roy's Pebble Beach Chef, Pablo Mellin. For the comfort and consideration of all of our guests, we ask that you please check your hat at the hostess stand and refrain from the use of cellular phones while dining in our restaurant *