ALL STEAKS ARE HAND CUT, SEASONED & FLAME BROILED, 
CHOICE OF: WHITE OR BROWN RICE, 'SMASHED' GARLIC POTATOES OR PESTO PASTA, 
SAUTE'ED VEGGIES AND CHOICE OF FRESH SOUP du JOUR OR SALAD. 

'SLAVONIC STYLE' .. 2.00 (ONIONS OR MUSHROOMS OR BOTH) 

'MAUNA LOA' 
TOP SIRLOIN 10 oz... $22.95 

'KILAUEA' 
RIB EYE 16 oz... $39.95 

'NAALEHU' 
NEW YORK 12 oz... $26.95 

'KEAUKAHA' 
TERI STEAK 10 oz... $24.95 

'MAUNA KEA' PRIME RIB 
10 oz... $26.95 

ROAST HOISIN DUCK 
Orange/Hoisin Sauce .. $28.95 

CRAB CRUSTED OPAKAPAKA 
Roasted Pepper Sauce .. $26.95 

MANDARIN PORK RIBS 
Local Asian Flare .. $19.95 

SHRIMP SCAMPI (5) 
Garlic, Herbs, Lemon.. $26.95 

KALBI CHICKEN 
Savory & Tender .. $19.95 

FRESH SALMON 
Chefs Preparation .. $24.95 

"KRISP" TOFU 
Korean Gochujang Sauce ..$19.95 

BAKED SCALLOPS 
Shrimp & Brie Sauce .. $27.95 

DINNER SALADS 
Featuring Ponds Homemade Dressings 
Blue Cheese - Honey Mustard - Oil and Balsamic - Ranch - Creamy Italian - Caesar 
And Featuring 'Ponds' Papaya Poi Vinaigrette 

CAESAR ............. 10.95 

FURIKAKE SEARED AHI CAESAR 
Seared Rare, Sliced Thin & Served w/ Wasabi & Pickled Ginger .. 16.95 

HALF CAESAR ............. 6.95 

BRAISED PEARS AND BRIE SPINACH SALAD 
Honey-Walnuts & 'Papaya Poi Vinaigrette' ........... 15.95 

GRILLED SALMON SALAD 
Avocado/Apple/Honey-Walnuts/Feta Cheese & Balsamic Vinaigrette 17.95 

DUCK SOMEN SALAD 
Somen Noodles, Greens, Orange-Hoisin Dressing & Tangerines .. 17.95 

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BEVERAGES 
COFFEE - HOT TEA - ICED TEA - SODAS ... 3.00 
KEIKI SODA ... 1.50 
JUICES - LEMONADE - LILIKOI ICED TEA .. 3.50 
THAI COFFEE 3.75 

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PLEASE ALERT US OF ANY FOOD ALERGIES, MAHALO!!
APPETIZERS

ESCARGOT
Sauteed with Shallots, Garlic, Sweet Vermouth, and Herbs on a Bed of Spinach & Topped with Crusted Mozzarella Cheese ... 13.95

CALAMARI TEMPURA
With ‘Ponds’ Spicy Cocktail Sauce ... 10.95

FURIKAKE SEARED AHI
Seared Rare & Sliced Thin with Wasabi & Ginger .. 12.95

MUSHROOMS TEMPURA
Served with a Honey Mustard Dip .. 10.95

HOT ARTICHOKE CRAB DIP
Toasted Crostini and a Crusted Cheese Topping .. 10.95

“DA’ SIZZLER”
Sizzling Teri Steak with Onion, Mushrooms & Tomatoes .. 15.95

TAQUITOS
Beef Taquitos w/Fresh Papaya Salsa, ‘Guac’ & Sour Cream .. 9.95

COCONUT SHRIMP (5)
Grilled Pineapple & Sweet Cilantro Pineapple Sauce .. 14.95

STEAMED CLAMS
Thai Style .. with Lemon Grass, Ginger & Kafir Lime .. 12.95

SHRIMP COCKTAIL (5)
Seasoned, Steamed, Chilled with Cocktail Sauce .. 14.95

BAKED BRIE
With ‘Ponds’ Shrimp & Brie Sauce, Papaya Salsa & Crostini .. 12.95

PASTA

Served With Garlic Bread and Choice of Soup or Salad

Fresh Macadamia Nut Pesto ‘n’ Linquine ....... 16.95
Shrimp Chardonnay on Fettuccine (5) ............... 23.95
Eggplant Parmesan .......................................... 18.95
Chicken Fettuccine Alfredo Sundried Tomatoes ... 19.95

All of Our Sauces are ‘Home Made’ Using the Freshest Ingredients Available