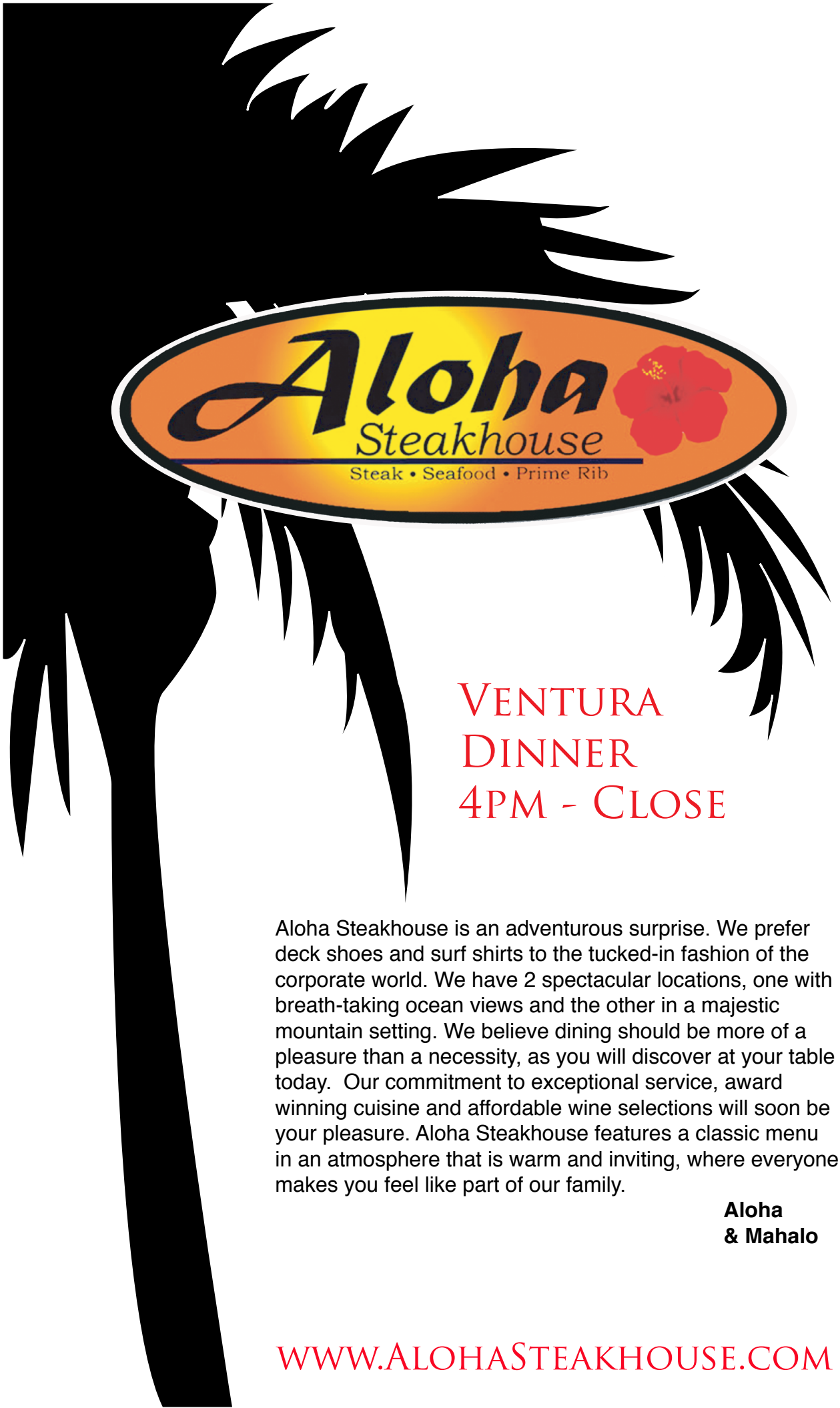

Ventura
Dinner
4pm - Close

Aloha Steakhouse is an adventurous surprise. We prefer deck shoes and surf shirts to the tucked-in fashion of the corporate world. We have 2 spectacular locations, one with breath-taking ocean views and the other in a majestic mountain setting. We believe dining should be more of a pleasure than a necessity, as you will discover at your table today. Our commitment to exceptional service, award winning cuisine and affordable wine selections will soon be your pleasure. Aloha Steakhouse features a classic menu in an atmosphere that is warm and inviting, where everyone makes you feel like part of our family.

Aloha
& Mahalo

www.AlohaSteakhouse.com

Beers

Tap

Firestone $4.25
Bud Light $3.75
Kona Longboard Lager $4.25
Widmer Hefeweizen $4.25

Bottle

Budweiser $3.25
Sam Adams $3.95
Michelob Ultra $3.25
Fat Tire $3.95
Tecate $3.95
Guinness Draught $4.25
Bass $3.95
Heineken $3.95
Coors Light $3.25
Kaliber Non-Alcoholic $3.95
Miller Lite $3.25
Sam Adams Light $3.95
MGD $3.25
Dos XX Lager $3.95
Corona $3.95
Sierra Nevada $3.95
Stella Artois $3.95
Heineken Lite $3.95
New Castle $3.95

Specialty Drinks

Absolut Bloody Mary **$8.95**

Laurie's Lemonade **$8.95**

Smirnoff Strawberry Vodka, blended strawberry, lemonade & splash of sprite

Malibu Third Point **$9.95**

Malibu Coconut Rum, Malibu Mango Rum, Malibu Pineapple Rum blended with fruit juices floated with Myers's Rum

Mai Tai **$9.95**

Cruzan Silver Rum, pineapple juice, orange juice, grenadine, 151 & Myers Rum

Kahuna White Russian **$8.95**

Stolichnaya Vanilla, Kahlua topped with cream

Hurricane **$8.95**

Cruzan Silver Rum, pineapple juice, sweet & sour, orange juice & 151

Hula Berry **$8.95**

Absolut Currant Vodka, jungle juice, pineapple juice, passion fruit juice, Cruzan Silver Rum & a splash of Citronage

Bahama Mama **$9.95**

Sailor Jerry, Cruzan Coconut Rum, Myers Rum, banana liquor, orange & pineapple juice

Lapu Lapu **$8.95**

Cruzan Silver Rum, Myers Rum, jungle juice, sweet & sour, grenadine & 151

Primo Margarita **$8.95**

Sauza Conmemorativo Tequila, Grand Marnier, lime & lemon juices, Citronage

Millionaire Margarita **$11.95**

Corazon Anejo Tequilla, Grand Marnier 100yr old, lime juice, sweet & sour and a splash of orange juice

Bottled Water

Fiji 1L $4.95
San Pellegrino Sparkling Water 1L $4.95

Wines by the Glass

Pinot Noir

Edna Valley, Edna Valley $12
A by Acacia $7
Mac Murray, Sonoma Coast $10

Cabernet Sauvignon

B.V. Century Cellars, Ca $6
Joel Gott 815, Ca $12
Dynamite, North Coast $9
Louis M Martini, Sonoma $8
Hayman & Hill, "Reserve Selection" Napa Valley $7

Merlot

B.V. Century Cellars, California $6
Red Diamond, Washington $7

Syrah

EOS Petite Sirah, Paso Robles $10
Tobin James, Paso Robles $10
Bridlewood, Central Coast $9

Zinfandel

Ironstone, Lodi $6
Ravenswood $8
Bianchi $10
Opolo Summit Creek $12
Echelon Vineyards, Central Coast County $7

Chardonnay

B.V. Century Cellars, California $6
Clos du Bois, Sonoma $9
Kunde, Sonoma $9
Bianchi $7
Edna Valley, Edna Valley $9
EOS Estate Reserve, Paso Robles $8
Rancho Sisquoc, Santa Barbara $8
Wente Riva Ranch Estate Reserve $10
Cupcake, Central Coast $7

Other Whites

Gabbiano Pinot Grigio, Italy $6
Kunde Sauvignon Blanc, Sonoma $7
Chandon Brut Split $10
Beringer White Zinfandel, California $6
Bianchi Sauvignon Blanc $7
Chateau Ste. Michelle Reisling, Wa. $7
Ferrari Carano Fume Blanc, Sonoma $9

Aloha Martinis $9.95 each

Aloha Grey Goose, Cizano Dry Vermouth
Hang 10 Tanqueray No. TEN Gin, Cinzano Dry Vermouth
Cosmopolitan Absolut Citron Vodka, Citronage, a splash of lime & cranberry juice
Mandarin Passion Absolut Mandrin, Chambord, with a splash of sweet & sour
White Chocolate Stolichnaya Vanilla, White Godiva with cream
Creamsicle Licor 43, Grand Marnier with a splash of orange juice & cream
Key Lime Pie Stolichnaya, Ke Ke Lime Liquor, lime juice, with grahm cracker rim
Very Apple Smirnoff Apple Vodka, DeKuyper Sour Apple Schnapps, Citronage
Washington Apple Crown Royal, Apple Pucker with a splash of cranberry juice
Lemon Drop Absolut Citron Vodka, Citronage & fresh lemon juice
Hawaiian Punch Effen Black Cherry Vodka, Citronage, cranberry & splash of sprite
Kentucky Jack Daniels, Cinzano Sweet Vermouth and bitters
Pomegranate Pama Pomegranate Liqueur, Absolut with a splash of sweet and sour
Antioxidant Absolut Berri Acai, Lemonade with a float of Pama Pomegranate Liqueur
Cooler Refresher Stoli Raspberry Vodka, Lemonade, splash of cranberry juice
North of the Pier Stolichnaya, Stolichnaya Vanilla, Cruzan Coconut Rum, pineapple juice

Aloha Soup & Salads

Add to any salad
Chicken $5, Steak $7, Shrimp $7, Salmon $7, Ahi Tuna $10

Aloha Chopped Salad **$10.95**
Mixed greens, carrots, cucumbers, red onions, tomatoes & broccoli

Aloha Caesar Salad **$10.95**
Fresh romaine lettuce with Parmesan cheese, croutons & our homemade Caesar dressing

Spinach Salad with Warm Bacon Dressing **$10.95**
Chopped spinach leaves tossed with bacon, sauteéd mushrooms, hard boiled eggs, radishes & warm bacon dressing

Classic Cobb Salad **$13.95**
Mixed greens, carrots, cucumbers, red onions, tomatoes, hard boiled eggs, bacon & blue cheese crumbles

Lahaina Chicken Salad **$15.95**
Spring mix, fresh pickled ginger, wontons, fried rice noodles, sesame seeds & chopped chicken breast tossed in our homemade sesame dressing

New England Clam Chowder **$6.95**
Homemade chowder full of clams & baby red potatoes

Side Dishes

Roasted Garlic Mashed Potatoes	**$1.95**
Steamed Fresh Broccoli	**$1.95**
Wild Rice Pilaf	**$1.95**
Steamed Fresh Asparagus	**$2.95**
Creamed Spinach (serves 2-3 people)	**$5.95**
Baked Potato	**$5.95**

Appetizers

Artichoke **$8.95**
Served with drawn butter and aioli mayonnaise

Artichoke with Sauteéd Mushrooms **$10.95**
Stuffed with sauteéd mushrooms & topped with Parmesan cheese

Sauteéd Mushrooms **$8.95**
Button mushrooms, pan sauteéd in garlic butter

Spinach Dip **$7.95**
Served with jalapeño cheese toast

Calamari **$10.95**
Lightly fried, served with spicy chili sauce

Seared Ahi Tuna **$13.95**
Seared rare, thinly sliced with ginger soy butter & wasabi cream sauce

Shrimp Cocktail **$13.95**
Colossal shrimp with spicy cocktail sauce

Coco-nutty Shrimp **$11.95**
Dipped in fresh shredded coconut & panko bread crumbs, served with island mustard and plum sauce

Peanut Chicken **$8.95**
Grilled chicken breast served with peanut sauce

Teriyaki Beef **$9.95**
Filet Mignon marinated in teriyaki, served with our teriyaki dipping sauce

Aloha Platter $38.95
Shrimp Cocktail, Coco-Nutty Shrimp, Calamari
and choice of Peanut Chicken or Teriyaki Beef

(Serves 4-6 people)

Aloha Dinner Entrees

Entrées include a fresh mixed green or caesar salad or a cup of clam chowder
and a choice of baked potato, garlic mashed potatoes, french fries or steamed vegetables.

Hand Cut Steaks

Teriyaki Baseball **$22.95**
11 ounce center cut top sirloin marinated in our homemade teriyaki sauce

Prime Top Sirloin **$21.95**
10-11 ounces

New York **$26.95**
12 to 13 ounces

Rib Eye **$28.95**
12 to 13 ounces

Cowboy Rib Eye **$39.95**
22 to 24 ounces on the bone

Filet Mignon **$29.95**
8 to 9 ounces

Filet Mignon Pepper Steak **$31.95**
Served with peppercorn rub & topped with homemade peppercorn sauce

Kenny's Table Side Filet Mignon **$38.95**
Grand Marnier flambé table side with peppercorn rub & peppercorn sauce
Add sauteé mushrooms and onions $3.95

Prime Rib Aloha Cut **$28.95**
12 ounces

Prime Rib Big Kahuna Cut **$39.95**
18 to 24 ounces on the bone

Chicken

Fresh, Never Frozen

Teriyaki Chicken **$19.95**
Marinated in our teriyaki sauce & grilled with pineapple

Aloha Chicken **$19.95**
Grilled or Blackened

Herb Crusted Chicken **$20.95**
Baked with an herb crust & served with a pommery wine sauce

Aloha Dinner Entrees

Entrées include a fresh mixed green or caesar salad or a cup of clam chowder
and a choice of baked potato, garlic mashed potatoes, french fries or steamed vegetables.

Seafood

Herb Crusted Salmon **$23.95**
Baked with a fresh herb crust served with a pommerey wine sauce

Macadamia Crusted Mahi Mahi **$26.95**
Baked in coconut milk and topped with macadamia nuts, served with peanut & mango sauces and a drizzle of teriyaki glaze.

Spicy Ahi Tuna **$27.95**
Seared with cajun spices served with ginger soy butter, wasabi cream sauce and spring mix.

Daily Fresh Fish Selection **Market Price**
Baked, Grilled or Blackened

Baked Scallops **$21.95**
Baked in garlic butter topped with toasted bread crumbs

Coco-Nutty Shrimp **$23.95**
Tiger shrimp dipped in tempura & sweet coconut, fried to a golden brown, served with mustard and plum sauce

Shrimp Scampi **$23.95**
Baked in white wine & garlic butter topped with toasted bread crumbs

Alaskan King Crab Legs **Market Price**

Lobster Tail **Market Price**
Served with drawn butter & Lemon

Decadent Desserts

Bananas Foster **$9.95**
Served table side with fresh bananas, butter, brown sugar, banana liquor and cinnamon then flambéed with Myers Rum, served over pound cake and vanilla bean ice cream.

Volcano Soufflé **$8.95**
Chocolate Souffle with a chocolate molten center baked to order topped with vanilla ice cream, bitter sweet chocolate sauce and Heath Bar Crunch. (Please allow 25 minutes for preparation)

Hula Pie **$6.95**
Macadamia nut ice cream on an Oreo cookie crust topped with bitter sweet chocolate sauce and homemade whip cream.

Mini Hula Pie **$4.95**

Creamy Cheesecake **$6.95**
With a graham cracker crust served plain or with a choice of strawberry sauce, bitter sweet chocolate sauce or caramel sauce

Créme Brulee **$7.95**
Served caramelized topped with a choice of chocolate or bananas.

Espresso Martini **$9.95**
Coffee, Kahlua, Frangelico and Chocolate Godiva Liqueur

Aloha Happy Hour

Happy Hour 7 Days a Week
"It's 5:00 somewhere!"

Cocktails $4.25

Featuring Seagram's Vodka and Gin

All Well Drinks
Vodka Martinis
Bloody Mary
Cosmopolitan
Aloha Margarita

Hours
Mon thru Thursday
3pm-7pm

Friday thru Sunday
3pm-6pm

Draft Beer $2.25

Bud Light
Kona Longboard Lager
Widmer Hefeweizen
Firestone Double Barrel Ale

Wine $3.25

B.V. Century Cellars Cabernet, Merlot, Chardonnay
Beringer White Zinfandel

Appetizers

Potato Skins	**$3.95**
Zucchini Sticks	**$3.95**
Fish Bites	**$3.95**
Chicken Satay	**$3.95**
Spicy Popcorn Shrimp	**$3.95**
Shrimp Cocktail	**$3.95**
Hot Wings	**$3.95**
Sliders	**$3.95**
Sauteéd Mushrooms	**$5.95**
Spinach Dip with Jalapeño Toast	**$5.95**
Crab Stuffed Mushrooms	**$5.95**

Happy Hour Served in the Bar & Cocktail Lounge Only