

Vista Restaurant Menu

at the Kona Country Club

Aloha and Welcome to the Vista Restaurant Overlooking Historical Keauhou Bay.
Please Sit Back, Relax and Feel the Aloha.

Appetizers

Sashimi and Blackened Ahi \$13.95
Ahi Sliced Thin and Served with Daikon, Carrots,
Pickled Ginger, and Wasabi.

Mushroom Skillet
\$10.95
Fresh Button Mushrooms Sautéed in Roasted Garlic Herb Butter
and Chardonnay Wine, Served with Garlic Bread.

Asian Shrimp Cocktail \$11.95
Six Jumbo Shrimp with a Sweet Chili-Wasabi Cocktail Sauce.

Chicken Satay
\$9.95
Honey-Soy Marinated Chicken Skewers, Char-Broiled
Served with a Spicy Peanut Dipping Sauce.

Spicy Teriyaki Beef Skewers \$9.95
Thinly Sliced Threaded Marinated Steak, Char-Broiled
Served with a Teriyaki Dipping Sauce.

Salads

House Salad \$6.95
Crisp Mixed Greens Topped with Fresh Herb Croutons and
Sliced Tomatoes, Served with Your Choice of Dressing.

Vista Caesar \$8.95
Fresh Island Baby Romaine Hearts Served with Traditional Caesar Dressing,
Topped with Herb Croutons and Asiago Cheese.

Spinach Salad \$10.95
Fresh Spinach Tossed in a Warm Asian-Balsamic,
Bacon Vinaigrette, Topped with Crispy Wontons.
Add Chicken or Fresh Fish to Any Salad \$3.75

Romaine and Watercress with Gorgonzola and Walnuts \$9.95
Fresh Island Baby Romaine Mixed with Watercress,
Tossed in Raspberry Vinaigrette.

Oriental Chicken Salad \$10.95
Sliced Chicken Breast, Rice Noodles, Lettuce, Green Onion, Crisp Wontons,
Orange and Sesame Seeds, Tossed in our House Plum Dressing.

Reef And Beef

Prime Rib and Coconut Shrimp \$28.95
6 oz Prime Rib and Coconut Shrimp Served with a Smokey Mango Pineapple Sauce.

Pasta

All Pasta is served with Garlic Bread

Black Bean Ginger Angel Hair \$17.95
Angel Hair with Shrimp or Chicken, Broccoli, Green Onion,
in a Garlic-Ginger Black Bean Sauce.

Thai Chicken Linguini \$17.95
Linguini Tossed with Sliced Chicken Breast, Julienne Carrots, Green Onion,
Roasted Peanuts in a Spicy Thai Peanut-Ginger Sauce.

Garlic Cream Fettuccine with Shrimp or Chicken \$17.95
Fettuccine with Shrimp or Chicken in a Garlic Parmesan Cream Sauce.

**The Vista Restaurant is a smoke and cell phone free area.
To assure service to other guests we do not issue separate checks.
An 18% gratuity for parties larger than 6.**

Dinner Entrées

Entrees are served with Vegetable du Jour and a Choice of Baked Potato,
Asian Flavored Steamed Rice or Garlic-Dijon Mashed Potatoes.

Seafood

Fresh South Point Catch Market Price
Caught Locally, Pan Seared with Blacken Spices and
Served with a Tropical Papaya-Pineapple Salsa.

Shrimp Scampi
\$22.95
Bistro-Style Extra Large Shrimp, Sautéed with Garlic, White Wine, Olive Oil,
Fresh Basil, Parsley and Tomato, Served with Angel Hair Pasta.

Keauhou Crispy Coconut Shrimp \$23.95
Extra Large Black Tiger Shrimp Crusted with Coconut and Served with a
Spicy Mango-Pineapple Dipping Sauce.

19th Hole Stir Fry \$24.95
Fresh Catch and Jumbo Shrimp, Wok Prepared with Ginger,
Lemon Grass, Red Onion, Sweet Bell Peppers, Carrots, and Mushrooms,
Sautéed in Hoisin Sesame Sauce.

Butcher Block

Slow roasted Rosemary-Lime Prime Rib

Iki Cut 6 oz.
\$18.00

Ma'ana Cut 10 oz.
\$24.00

Nunui Cut 16 oz.
\$29.00

Filet Mignon	\$32.95
Bacon Wrapped, Center Cut, Beef Tenderloin, Charbroiled with a Wild Mushroom Sauce.	
Steak Diane	\$24.50
12 oz Rib Eye Steak, Pan Seared with Mushroom and Onions and Served with a Red Wine Brandy Sauce.	
Veal Scaloppini	\$22.95
Thinly Sliced Veal Medallions, Sautéed with Prosciutto, Pimentos and Mushrooms in a Rich Marsala Wine Sauce.	
Asiago Crusted Chicken	\$22.95
Breast of Chicken Coated with Asiago and Parmesan Cheese, Bread Crumbs and Herbs, Served with Angel Hair Pasta.	

Split plate charge \$8.00

Aloha and welcome to the Vista Restaurant
overlooking historical Keauhou Bay.
Please sit back, relax and feel the Aloha.

Breakfast Items

All American Breakfast \$9.25

Two eggs any style, your choice of ham, Portuguese sausage, link sausage, or bacon with your choice of sourdough, English muffin, wheat, or white toast. Served with hash browns or steamed rice.

Eggs Benedict

\$11.95

Served on an English muffin, Canadian bacon and topped with hollandaise. Served with hash browns or steamed rice.

Pacific Island Omelet

\$9.95

3 large island fresh eggs delicately folded with ham, bell peppers, onions, and cheese. Includes toast and hash browns or steamed rice.

Big Island Garden Omelet

\$9.95

3 large island fresh eggs delicately folded with fresh garden onions, bell peppers, mushrooms, tomatoes, topped with melted cheese.

Also toast and hash browns or steamed rice.

Buttermilk Pancakes

\$9.95

Three fluffy hotcakes served with your choice of ham, bacon, link or Portuguese sausage.

Short Stack

\$6.95

Two fluffy hotcakes. Add your choice of ham,

Bacon, link or Portuguese sausage for \$2.00

Big Island French Toast

\$9.95

Thick slices of Hawaiian sweet bread served with your choice of ham, bacon, link or Portuguese sausage.

Chicken Fried Steak with Eggs - choice of rice or hash browns.

\$9.95

Mexican Breakfast – with scrambled eggs, refried beans, salsa,

\$8.95

corn tortillas, sour cream and guacamole.

Lunch Items

Country Club Favorites

All Country Club Favorites include your choice of white, wheat, sourdough, or rye bread,
Comes with choice of Cole slaw, Macaroni salad, French fries or Onion rings

Club Sandwich

\$10.95

Country ham, smoked turkey breast, bacon, swiss and cheddar cheeses.

Fish Sandwich

\$10.95

Daily catch served on a fresh roll with tartar sauce.

Vista Burger

\$9.95

Fresh hand made hamburger patty, charbroiled to your liking and served with lettuce, tomato, onion, pickle, and swiss or cheddar cheese.

French Dip

\$10.95

Roast beef on a French roll and served with au jus.

Add mushrooms or cheese \$1.00.

BLT

\$9.95

Our traditional bacon, lettuce and tomato sandwich.

Philly Steak Sandwich

\$10.95

Grilled steak with sautéed onions, bell peppers, Swiss cheese on a French roll.

Fish & Chips

\$10.95

Beer batter fish filets, deep fried served with malt vinegar.

Add Small Salad - \$3.25

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We do not accept Personal Checks.

Fresh Salads

Crab Salad	\$13.95
Mixed greens, tomato, onions, avocado, Crab with your choice of dressing.	
Stuffed Tomato Salad	\$9.95
Fresh island tomato stuffed with all white albacore tuna. Served with sliced avocado, hard boiled eggs, cheddar cheese and olives.	
House Salad	\$8.95
Mixed greens with fresh garden tomatoes, onions with your choice of dressing.	
Chef Salad	\$11.95
Fresh greens with julienne strips of smoked turkey breast, ham, swiss and cheddar cheese, tomatoes, olives, and hard boiled egg.	
Traditional Caesar Salad	\$11.50
Fresh romaine lettuce tossed with house made croutons, grated parmesan cheese and caesar dressing.	
Asian Chicken Salad	\$12.50
Mixed greens with broiled sliced chicken breast, macadamia nuts served with an oriental vinaigrette.	
Add chicken or fish to any salad	\$3.75
Choices of dressings are Thousand Island, Bleu Cheese, Italian, Maui Onion, Papaya, Ranch, Wasabi, Sesame Thai Vinaigrette	

Vista Asian Favorites

Saimin	\$9.95
Japanese style hot noodles with char sui pork, green onions, and fish cake.	
Beef Curry	\$10.50
Served with steamed white rice, macaroni salad or Cole slaw.	
Chicken or Pork Katsu	\$10.95
Served with steamed white rice, macaroni salad or Cole slaw.	

Mexican Favorites

Taco Salad	\$11.25
Spicy ground beef or chicken served on a bed of mixed greens and topped with sour cream, guacamole, and fresh salsa.	
Taco Plate	\$10.95
Two chicken or beef tacos with fresh salsa, sour cream, guacamole, refried beans, and Mexican rice.	
Quesadilla	\$8.95
Tortilla stuffed with cheese and your choice of chicken, beef, veggies,	

or kalua pork. Served with sour cream, guacamole, and fresh salsa.

Nachos \$10.95

Fresh made chips smothered in refried beans, cheddar and jack cheese topped with guacamole, sour cream and fresh salsa.

Local Favorites

Kama'aina \$10.50

Fried rice topped with two island fresh eggs and Portuguese sausage.

Loco Moco \$10.50

Steamed rice topped with a hamburger patty and smothered in brown gravy, grilled onions, and topped with fried eggs.

Kalua pork BBQ Sandwich \$10.50

Local style roasted pork with BBQ sauce served on a toasted bun with choice of French fries, onion rings, macaroni salad or Cole slaw.

An 18% gratuity for parties 6 or larger
Split plate charge of \$5.00

Side Orders

Cole slaw	\$3.25
Macaroni salad	\$3.25
Onion rings	\$3.25
French fries	\$3.25
Fruit cup / bowl	\$3.75/\$7.50

Beverages

Kona Coffee	\$2.50
Hot Tea	\$2.50
Hot Chocolate	\$2.75
Fruit Juice	\$3.25/\$3.75
Milk	\$3.00/\$3.75
Iced Tea	\$2.75
Soda	\$2.75
Arnold Palmer	\$3.75

Draft Beer

Coors Light	\$3.00
Budweiser	\$3.00

Liquor

Exotic Drinks	\$7.50
Virgin Tropical Drinks	\$5.75

Import Draft	\$4.50
Pitcher	
Draft	\$12.00
Import Pitcher	\$18.00
Bottled Beer	
Domestic	\$4.00
Imported	\$5.25

Mai Tai	\$7.75
Well Drinks	\$4.75
Call Drinks	\$5.75
Two Liquor Drinks	\$8.50
Premium Drinks	\$7.75
Margarita	\$6.75

PuPu Items

Nachos	\$10.95
Freshly made chips smothered in refried beans, cheddar and jack cheese topped with guacamole, sour cream and fresh salsa.	
Cocktail Shrimp	\$11.95
Mouth watering tender whole shrimp served with cocktail sauce.	
Quesadilla	\$8.95
Choice of chicken, beef, vegetable or Kalua pork, served with salsa, sour cream and guacamole.	
Chicken Wings	\$8.75
Prepared regular, teriyaki, or buffalo style.	
Calamari Rings	\$8.95
Lightly breaded and golden fried, served with cocktail sauce.	
Onion Rings	\$6.25
Sweet onions coated in a beer batter and crispy fried to a golden brown.	
French Fries	\$6.25

Wine list available

Sparkling Wines

		Bottle
Glass		
Veuve Clicquot - Yellow Label		\$85.00
	<u>Chardonnay</u>	
Groth Vineyards		\$50.00
	<i>Full body richness with a balance of acid and a soft oak finish.</i>	
Murphy- Goode, 2002 Alexander Valley		\$32.00 \$8.50
	<i>Apricot and Pear aromas are highlighted with just the right hint of oak.</i>	
Kendall Jackson – Chardonnay		\$26.00 \$7.00

Sauvignon Blanc

Raymond, Napa Reserve \$30.00 \$7.50
Medium body with citrus and apple balanced with a crisp light finish.

Duckhorn '04 \$55.00

Additional White Wines

King Estate - Pinot Grigio – '03 Oregon \$33.00 \$8.25
Light body and full flavor with tropical fruits and pear.

Monchhof Reisling Spatlese "Mosel Slate" \$36.00 \$9.00
Dusty Pear in the aromatics. Hints of banana and crisp citrus.

Cabernet Sauvignon

"R" Collection by Raymond \$42.00 \$10.00

Cartlidge & Browne – '03 California \$30.00 \$8.00
A yummy Cabernet with ripe berries and cherry.

Merlot

Alexander Valley Vineyards \$30.00 \$7.50
Rich flavors of blackberry jam, nutmeg, clove and dark fruit.

Flora Springs – Napa Valley \$45.00
Scents of black cherry and blackberry, with a dash of cedar and anise.

Pinot Noir

Rodney Strong - Russian River '02 \$70.00

A to Z '03 \$36.00
\$9.00

This wine is very ripe, perfumed, heady and redolent of bright red fruits.
Zinfandel

Renwood "Old Vines" \$45.00
Made from 50 year old vines...deep layers of complexity, very ripe fruit.

House Wines

Glass \$6.00 / Bottle \$19.00