

Wednesday, Thursday & Saturday 5:00 PM–8:30 PM  
Friday 5:00 PM–9:00 PM, Sunday 5:00–8:00 PM

## STARTERS

Add Avocado +3, Bacon +2, Grilled Chicken +7, Grilled Mahi Mahi +8, Seared Ahi +9

Daily House-Made Soup.....	Cup 7.00... Bowl 10.50
New England Clam Chowder.....	Cup 6.00... Bowl 9.50
Cajun Ahi Tuna Tataki.....	17.00
with Wasabi & Shoyu	
Local Ahi Tuna Sashimi.....	17.00
with Wasabi & Shoyu	
Coconut Garlic Shrimp.....	18.50
Crispy Fried Coconut Shrimp Topped with Fried Garlic, Kaffir Lime, & Tarragon, Served with a Side of Pineapple Tartar Sauce & Mango Cocktail Sauce	
Sticky K-Town Wings.....	16.50
Fried Chicken Wings Tossed in Korean Chili Dry Rub, Topped with a Sweet & Spicy Sauce, Garnished with Sesame Seeds & Green Onion	
WYC House Salad.....	16.75
Mixed Greens, Cucumbers, Tomatoes, & Red Onion with House-Made Lilikoi Dressing	
Caesar Salad.....	15.00
Crisp Romaine, Aged Grana Padano, House-Made Croutons & Caesar Dressing	
Seasonal Salad.....	15.50
Roasted Beets, Red Onion, Feta, Strawberries, & Toasted Walnuts with Balsamic Dressing	

## MAUKA

Burgers & Sandwiches Served with Shoestring French Fries or Coleslaw | **Sub:** Garlic Fries +1, Onion Rings +2, or a Side Salad +3 | **Add Ons:** Cheese +2, Bacon +2, Mushrooms +2, Avocado +3, Fried Egg +4, Jalapeños +2, Caramelized Onion +2, Burger Patty +6, Grilled Shrimp +16

Half-Pound Steak Burger.....	17.50
with Lettuce, Tomato, Onion, Kosher Dill Pickle, Served on a Sesame Seed Bun	
Quinoa Burger.....	15.95
House-Made Quinoa Patty with Red Beans & Mixed Beets topped with American Cheese, Dijonnaise Mustard & Caramelized Onion on a Sesame Seed Bun	
WYC Loco Moco.....	28.50
Half-Pound Steak Blend Patty with Caramelized Onions & Mushroom Gravy Topped with an Over Easy Egg	
French Dip.....	20.25
Sliced Prime Rib on a Hoagie with Swiss Cheese, served with Au Jus	
12 oz. NY Steak.....	47.00
Peppercorn Sauce with Herb-Roasted Potatoes & Seasonal Vegetables	
Half Chicken.....	33.00
Roasted Garlic & Sundried Polenta, Arugula, & Lemon	
Sautéed Mushroom Linguine.....	22.50
Medley of Sautéed Mushrooms in a Savory Cream Sauce Over Linguine, Add 4 Tiger Shrimp (+16.00)	
Prime Rib ( <i>Fridays Only</i> ).....	12 oz Cut 48.95... 16 oz Cut 65.00
Slow-Roasted & Herb-Crusted with Rosemary & Garlic, with Au Jus, Horseradish, Loaded Baked Potato & Seasonal Vegetables	

## MAKAI

North Shore Fish Tacos.....	24.50
Three Cajun Grilled Mahi Filets with Cabbage, Salsa, Lime, & Lime Cilantro Aioli,	
Beer Battered Fish & Chips.....	25.95
with Tartar Sauce, French Fries, & Coleslaw	
Local Grilled Mahi Mahi Piccata.....	32.95
with Linguini, Seasonal Vegetables, & Lemon Capers Butter Sauce	
Sea Bass.....	35.25
Seared & Finished with Brown Butter atop of Herbaceous Couscous with Kabocha Squash, with Mango Beurre Blanc.	
<b>Whole Fried Onaga (<i>Fridays only – serves 2</i>).....</b>	<b>93.50</b>
Served with Chef's Choice of Sides	

20% service charge will be added to parties of 8 or more.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.