

Breakfast Selections – 7:30 am to 4:00 pm

Brunch Menu – 10:30 am to 4:00 pm

Dinner Menu – 4:00 pm to closing

Breakfast Selections

All breakfast entrees include a Fresh Fruit Cup

Fresh Squeezed Orange Juice \$6.00

Add a side of Maple Cured Bacon \$7.00

Home Fried Potatoes \$6.00

Eggs Benedict \$21

2 poached eggs on toasted baguette with sliced ham and hollandaise sauce

Eggs Florentine \$21

2 poached eggs on toasted baguette with sautéed spinach and tomato, served with hollandaise sauce

Lobster Benedict \$31

2 poached eggs on toasted baguette with Maine lobster and hollandaise sauce

Loco Moco \$23

Freshly ground prime beef over Jasmine rice topped with caramelized onions, two sunny side up eggs and a brandy peppercorn demi-glace

Scottish Lox with Toasted Bagel \$22

Scottish lox with cream cheese, capers, vine ripe tomatoes, Waipoli baby romaine and red onions

Hawaiian Banana Mac Nut Pancakes \$21

Served with Coconut Syrup

Longhi's Italian Frittata \$21

A Longhi's classic served since 1976'

*An Italian style omelet baked in a cast iron skillet
with Italian Cheeses and today's fresh ingredients*

Served with hollandaise sauce and toasted French Baguette

***Limited Availability*

Brunch Menu

Specialty Salads

All Salads accompanied with a Tomato Bisque and Pesto Mozzarella Bruschetta

Grilled Chicken and Papaya Salad \$24

Served over Waipoli mixed greens with candied macadamia nuts, tossed in papaya seed vinaigrette

Crab Salad with Avocado and Maple Cured Bacon \$31

*Super lump blue crab salad topped with avocado, green onions and maple cured bacon
Served over a bed of Waipoli mixed greens and grape tomatoes, tossed in papaya seed dressing*

Seafood Entrees

All seafood entrees accompanied by a Longhi Longhi Salad

Fresh Island Fish Longhi Style \$27

*Sautéed in butter, white wine and lemon, finished with diced tomatoes and basil,
served over garlic toast*

Shrimp & Scallop Venice \$27

*Plump Gulf prawns and scallops sautéed with fresh garlic, white wine, lemon, butter, Italian
parsley and lemon zest, served over garlic toast*

Sandwiches and Burgers

All sandwiches and burgers served with French Fries

Grilled Chicken and Guacamole Sandwich \$19

*Served on our house made scallion roll with caramelized onions, arugula, local vine
ripe tomato, lemon aioli and fresh guacamole
Add cheese \$2, add Bacon \$2*

Grilled Hawaiian Ahi Sandwich \$25

*Sashimi Grade Ahi served on our house made scallion roll with caramelized onions, vine ripe
tomato, local mixed greens and lemon garlic aioli*

Thick Cut Bacon Burger \$22

*Longhi's thick cut maple cured bacon, lettuce, vine ripe tomato and cheddar cheese, topped with
caramelized onion and finished with our Bacon Dijonnaise*

Brunch Menu

Steak

All steak entrees served with Garlic Mash

Filet Mignon \$44

Grilled to perfection, served with béarnaise

Prime New York Steak \$31

Grilled and smothered with caramelized onions and fresh mushrooms

Pasta

All Pasta entrees accompanied with a Longhi Longhi Salad

Clams Linguine \$24

Live petite Manila clams simmered in white wine, fresh garlic, lemon, extra virgin olive oil and butter, finished with local vine ripened chopped tomatoes and fresh Italian parsley

Bolognese \$21

A Longhi's family recipe! Mild Italian sausage, prime ground beef, red & gold peppers, tomato and fennel, deglazed with Chianti wine, tossed with ricotta and served over rigatoni

Desserts

Baked fresh daily from our in-house bakery \$10

Locally made Gelato or Sorbet \$7

Or indulge in our signature dessert:

Caramel Knowledge \$16

Fresh island fruits and berries with three scoops vanilla gelato, house made caramel and candied macadamia nuts

For your convenience, a 18% gratuity will be added to parties of six or more