



Prix Fixe Dinner Menu

\$30 per person

*\$45 per person with drink flight **

(excluding tax and gratuity)

Pupus

* ***Mai Tai*** – Begin your dining experience with the Mai Tai that started it all. Donn invented it and we invite you to sample it.

Calamari

Crispy calamari steak strips tossed in cilantro, sweet lemon & crushed macadamia nuts with garlic tarter sauce

Sticky Ribs

Tender baby back ribs glazed in our house ginger B.B.Q. sauce

Chopped Salad

A blend of 3 different greens, shaved carrots, cucumber, red onion, bacon, pineapple, diced egg whites with sesame ginger dressing

Entrée

* ***Missionary's Downfall*** – Donn served this to cleanse the palate between courses. A blended concoction of rum, mint, lime, & a touch of peach.

Atlantic Salmon

Pan roasted with a caramelized sweet & sour glaze

Kalua Pork

Slow roasted in jumbo banana leaves & hand pulled

Dessert

* ***Rum Cow*** – This original Don The Beachcomber cocktail shows off its creator's New Orleans roots. Rum, milk, and a kiss of sugar to end your meal on a sweet note.

Gelato or Sorbet

Choose from one of our 8 different flavors!

Lemon Tart

Served in a flaky crust drizzled with Belgian white chocolate

The logo for Don The Beachcomber, featuring the name in a stylized, hand-drawn font inside a dark, textured banner.

DON THE BEACHCOMBER