

Longhi's Brunch Menu

****Menu Subject to Change****

Cocktails of the Day

A Beautiful Day \$13

*New Amsterdam Lemon Vodka, Triple Sec,
House Lemonade and Iced Tea*

Mimosa \$12

*Prosecco with our freshly squeezed Orange Juice
or island flavors of Guava, Lilikoi or Pineapple*

Bellini \$12

Prosecco with Peach Schnapps

Bloody Mary \$13

New Amsterdam Vodka, Longhi's Bloody Mary Mix

Coffee with a Twist

Café Longhi \$15

Espresso, Bailey's, Kahlua, Tuaca and Steamed Milk

Mac Nutty Morning \$14

*Trader Vic's Macadamia Nut Liqueur
with Espresso and Steamed Milk*

Espresso Martini \$15

Espresso, Vanilla Vodka and Kahlua, served up

Juice Bar

The Longhi's Smoothie \$8

*Banana, Strawberry and Pineapple
with Vanilla Yogurt*

Freshly Squeezed Orange Juice \$8

Breakfast Selections

Longhi's World Famous Benedicts

2 poached eggs on our freshly baked and toasted French baguette, served with our house made Hollandaise sauce

Classic Eggs Benedict with choice of Thick Cut Ham or Bacon \$22

Florentine Benedict with Sautéed Spinach and Grilled Tomatoes \$22

Smoked Salmon Benedict with Capers, Tomato and diced Red Onion \$28

Maine Lobster Benedict \$38

Crab Cake Benedict \$31

Loco Moco \$26

Prime Beef Patty over Jasmine rice topped with Caramelized Onions, two Sunny Side Up Eggs and a Brandy Demi-Glace

Hawaiian Banana Mac Nut Pancakes with Coconut Syrup \$16

Fluffy Buttermilk Pancakes with freshly sliced Bananas and Caramelized Macadamia Nuts

Lemon Ricotta Blueberry Pancakes with Pure Maple Syrup \$17

Fluffy Buttermilk Pancakes with fresh Blueberries, Ricotta Cheese and Lemon Zest

Filet and Eggs \$42

*10 oz Bone-In Filet grilled to perfection smothered in sautéed Bell Peppers and Onions,
served with two Eggs, house made Hollandaise sauce and toasted French Baguette*

Scottish Lox with Toasted Bagel \$22

Cream Cheese, Capers, Vine Ripe Tomatoes, Romaine Lettuce and Red Onions

Healthy Egg White Breakfast \$18

Egg Whites with Spinach, Tomato, Feta and Tomatillo Salsa, served with our Toasted French Baguette

Longhi's Acai Bowl \$16

Local Acai and Mango Sorbet topped with Fresh Fruit and toasted Granola from our Bakery

Brunch Sides

Fresh Seasonal Fruit Bowl \$13

Add Vanilla Yogurt \$3 Add Granola \$3

Fresh Maui Pineapple \$7

Fresh Local Papaya \$6

Home Fried Potatoes \$8, add cheese \$2

Maple Cured Bacon \$8

Sliced Avocado Half \$4

Jasmine Rice \$5

Appetizers

Potato Crusted Crab Cake \$12

*Super Lump Crab rolled in Julienne-cut potatoes,
served golden brown with a Bell Pepper Coulis and Creamy Dijon Mustard Sauce*

Zucchini Fritta \$14

Fresh cut Zucchini rolled in Parmesan and served golden brown with our Pomodoro Sauce & Pesto Aioli

Caprese \$16

*Fresh Mozzarella, Vine Ripe Tomatoes, fresh Basil, Olive Oil and Balsamic Reduction,
served with Crostini*

Calamari \$18

Seasoned and served golden brown with our Spicy Arrabiata Sauce & Lemon Garlic Aioli

Specialty Salads

Crab Salad with Avocado and Maple Cured Bacon \$30

*Super Lump Crab Salad with Avocado and Maple Cured Bacon, served over a bed of Waipoli Mixed Greens,
Red & Gold Bell Peppers, Green Onions and Heirloom Tomatoes, tossed in a Champagne Vinaigrette*

Spicy Grilled Shrimp & Scallop Salad \$30

*Seasoned and grilled Shrimp and Scallops served over a bed of Waipoli Mixed Greens,
tossed in our Honey-Scallion Mint Vinaigrette with Heirloom Tomatoes and Candied Mac Nuts*

Grilled Jidori Chicken Salad \$26

*Romaine, Cucumber, Red Onion, Kalamata Olives, Heirloom Tomatoes and Feta,
tossed in our Lemon Feta Vinaigrette*

Seafood

Shrimp Longhi \$30

*Sea of Cortez Blue Shrimp with a White Wine Lemon Sauté,
Vine Ripe Tomatoes & fresh Basil, served over Garlic Crostini*

Fresh Island Fish & Chips \$25

Beer battered fresh Hawaiian Fish served with a Lemon Caper Tartar Sauce and French Fries

Hawaiian Ahi Tacos \$20

*Seared Ahi with house made Pico de Gallo, Tomatillo Salsa, freshly made Guacamole
and a Spicy Serrano Cabbage Slaw, served in Soft Shell White Corn Tortillas*

Sandwiches and Burgers

Served with French Fries and a Dill Pickle Spear

Bob's Steak Sandwich \$28

*Sliced Filet Mignon topped with Fire Roasted Red & Yellow Peppers and Caramelized Onions
Topped with melted Mozzarella on our house made Scallion Roll, **add Avocado \$4***

Grilled Jidori Chicken Sandwich \$25

*Served on our house made Scallion Roll with Caramelized Onions, Vine Ripe Tomato,
local Mixed Greens and Pesto Aioli, **add Cheese \$2, add Bacon \$2, add Guacamole \$3***

Grilled Hawaiian Ahi Sandwich \$27

*Sashimi grade Ahi marinated in Olive Oil, Garlic and Basil, served on our house made Scallion Roll
with Caramelized Onions, Vine Ripe Tomato, local Mixed Greens and Lemon Garlic Aioli, **add Guacamole \$3***

New York Style Reuben \$25

*Certified Angus Beef Pastrami, imported Swiss Cheese, Sauerkraut and Russian Dressing
on our house made Swirled Rye Bread*

Triple Prime Burger \$27

Our triple prime burger is a blend of freshly ground prime NY Striploin, Filet Tenderloin and Ribeye

***Bacon** - Maple Cured Bacon, Lettuce, Vine Ripe Tomato and Cheddar Cheese,
with Caramelized Onion and finished with Bacon Dijonnaise, **add Guacamole \$3***

***Mushroom and Swiss** – Local Mixed Greens, Vine Ripe Tomato & Swiss Cheese
topped with Sauteed Mushrooms and finished with Mayonnaise, **add Bacon \$2***

Pasta and More

Fettuccine Lombardi \$20

*Classic Alfredo Sauce tossed with Prosciutto Ham and Sugar Snap Peas, **add Chicken \$12, add 4 Shrimp \$15***

Bolognese \$20

*A Longhi's family recipe! Mild Italian Sausage, Prime Ground Beef, Garlic, Onions,
Red & Gold Bell Peppers, Tomato and Fennel, deglazed with Chianti Wine,
tossed with fresh Ricotta and Parmigiano Reggiano, served over Penne*

Eggplant Parmesan \$20

*Eggplant rolled in Parmesan and served golden brown, finished with melted Mozzarella,
house Pomodoro Sauce and Parmigiano Reggiano, **add Pasta \$6***

Desserts from our in House Bakery

Fresh Baked Desserts \$13

*A selection of Desserts from our
Award Winning Dessert Tray*

Caramel Knowledge for Two \$18

*Fresh local Fruits and Berries topped with
2 scoops of Vanilla Gelato, Rich Caramel Sauce
and Candied Macadamia Nuts*

Locally made Gelato or Sorbet \$8

*Consumer Advisory – Consumption of undercooked meat, poultry, eggs or seafood may increase your risk of foodborne illness.

For your convenience, a 20% gratuity will be added to parties of six or more

Maximum of 4 split/separate checks per table, please inform your server prior to ordering.

A 2% surcharge will be applied to all food purchases in appreciation of our Kitchen Staff