



DINNER MENU

Pupus

POTATO SKINS 11
Potato wedges filled with cheddar cheese, and bacon. Baked golden brown and topped with chives and sour cream.

ARTICHOKE DIP 15
House made artichoke dip, made with artichoke hearts and parmesan cheese. Baked and served with toasted bread.

STUFFED MUSHROOMS 16
Stuffed mushrooms baked with spinach, artichoke and parmesan cheese.

WAIPOULI SCALLOPS 23
Scallops baked in a white wine sauce, with garlic and mushrooms, topped with melted parmesan cheese.

A La Carte

BULL SHED HOUSE SALAD 12

BAKED POTATO 5

VEGETABLE SKEWER 4

Keiki

FOR KIDS 12 & UNDER ONLY

All Keiki entrees come with steamed white rice.

Add a side salad for \$3.50 more with choice of dressing.

TERIYAKI CHICKEN 12

STEAK KABOB 12

GRILLED SHRIMP 12

MAC & CHEESE 12

Desserts

*Proudly featuring
Lappert's Coffee & Ice Cream*

LAPPERT'S KAUAI PIE 13

LAPPERT'S ICE CREAM SUNDAE 8

THE "HOLY SHED" CAKE 18
6-layer chocolate fudge cake
big enough for two

**Add a scoop of vanilla ice cream \$3*

BANANA CARAMEL CHEESECAKE 14

Entrees

*[all entrees are made to order and are served with: Bread & Butter - Steamed White Rice]
add \$3 to upgrade to a Baked Potato | add a side salad for \$3.50 with choice of dressing*

STEAKS*

TERIYAKI SIRLOIN STEAK 29

8-ounce prime sirloin steak marinated in house made teriyaki sauce.

NEW YORK STEAK 38

12-ounce New York steak topped with your choice of bleu cheese or garlic butter.

FILET MIGNON 43

9-ounce center cut tenderloin steak prepared plain or with herb and black pepper sauce.

GARLIC TENDERLOIN 43

9-ounce center cut tenderloin based in house-made garlic marinade.

STEAK KABOB 29

Tender pieces of steak on a skewer. Served with a medley of grilled vegetables.

PRIME RIB » BULL SHED CUT (WITH BONE) 47 | REGULAR CUT (NO BONE) 43

Juicy prime rib, slowly cooked and mildly seasoned. Served with horse radish and au jus.

A local favorite while it lasts!

RACKS & CHICKEN

BABY BACK RIBS 33

A hearty portion of baby back ribs slowly cooked and based in our house made BBQ sauce.

RACK OF LAMB* » (1/2 RACK) OR (FULL RACK) MARKET PRICE

Australian lamb marinated in our house-made red wine and rosemary marinade. Served with our house-made mint sauce.

TERIYAKI CHICKEN BREAST 28

Two boneless chicken breasts marinated and grilled in our house made teriyaki sauce.

SEAFOOD

GRILLED SHRIMP 26

Skewed shrimp lightly seasoned and grilled. Served with garlic butter.

LOBSTER TAIL DINNER MARKET PRICE

**size and price may change due to availability*

Rock lobster tail steamed in seasoned water and topped with paprika. Served with drawn butter.

SEARED AHI* MARKET PRICE

Fresh locally caught tuna blackened with Cajun spice, lightly seared on both sides. Cooked RARE. Topped with teriyaki sauce and house made wasabi aioli.

FRESH CATCH MARKET PRICE

Fresh Locally caught fish. Inquire with your server on fish type and preparation.

PASTA SPECIAL 35

Ask your server for tonight's pasta special.

SURF & TURF

STEAK & LOBSTER* MARKET PRICE

An 8-ounce prime sirloin steak served with a rock lobster tail and drawn butter.

STEAK & SHRIMP 39

An 8-ounce prime sirloin steak served with grilled shrimp skewer with garlic butter.

CHICKEN & SHRIMP 36

A 5-ounce teriyaki chicken breast served with a skewer of shrimp.

CREATE YOUR OWN

Add a lobster tail, dish of scallops, or shrimp skewer to any entrée to create your combination.

LOBSTER MARKET PRICE | SCALLOPS 23 | SHRIMP 16

THE ISO HOTEL
SIGNATURE
ENTRÉE



THE ISO HEALTY WRAP 25

This vegetarian spinach wrap is beyond belief! A plant-based meat substitute wrapped with a variety of vegetables and served with a papaya honey Dijon sauce.