



## *Lunch Menu*

### *Garden Fresh Salads*

#### **Chef's Salad**



A classic salad of greens, ham, turkey, tomatoes, cucumbers, cheese & hard boiled eggs. 8.95

#### **Oriental Chicken Salad**

An Island favorite! Iceberg lettuce, chicken, tomatoes, cucumbers and won ton strips served with an Oriental Vinaigrette. 8.50

#### **Tuna Salad**

Tuna salad on a bed of fresh garden greens, tomatoes & cucumbers. 8.50

#### **Classic Caesar Salad**

Crisp romaine lettuce tossed with Caesar dressing and topped with croutons and Parmesan Cheese and a slice of garlic bread. 8.50

**Add slice steak or grilled chicken for 3.00**

### *Burgers and Sandwiches*

*Served with French Fries or Side Salad*

#### **Ilima Special Burger**



1/2 lb. ground sirloin with bacon, cheese, fried onions, & garnished with lettuce, tomato & mayo. 10.95

#### **Diamond Head Chicken Burger**



Tender chicken breast topped with Swiss cheese, crisp bacon, lettuce & tomato and mayo on a toasted bun. 10.95

#### **Tuna Sandwich**

Tuna salad served with lettuce and tomato. Choice of Wheat or White bread. 9.50

#### **Teriyaki Chicken**

Teriyaki glazed grilled chicken topped with lettuce & tomato and served on a toasted bun. 10.50

#### **Grilled Mahi Mahi Sandwich**

Mahi Mahi grilled to perfection and served with lettuce & tomato on a toasted bun. 12.50

#### **Classic Club Sandwich**

Turkey, Ham, Bacon, lettuce & tomato with mayo served on toasted white or wheat bread. 10.50

### *Local Favorites*

#### **Loco Moco**



1/2 lb. Hamburger Patty on top of bed of rice and covered in brown gravy, topped with two fried eggs. 10.50

#### **Chicken Katsu**

Breaded Chicken deep fried and served with a special Katsu sauce, rice and steamed vegetables. 10.50

#### **Shao's Hamburger Steak with Grilled Onions**

Home-made with brown gravy, rice and steamed vegetables. 10.50

#### **Blackened Mahi-Mahi**

Served with rice, vegetables and sweet chili sauce. 12.75

#### **Teriyaki Beef or Chicken**

Served with rice and steamed vegetables. 12.50



### *Ilima Specialties*

#### **Jeon Bok Juk (Korean Style Abalone Rice Porridge)**

Tender diced abalone, grated carrots and rice slow cooked in a mild beef broth. Served with a fried egg, green onion garnish and seasonal side dishes. 13.50

#### **Ilima Sweet and Spicy Shrimp**

Fried Tiger Shrimp seasoned with Ilima sweet and spicy sauce, served with rice and steamed vegetables. 11.75

#### **Vegetable Stir Fry**



Your choice of chicken or beef stir fried with mixed vegetables, served with rice. 9.50

#### **Erna's New York Steak**



Tender 6 oz. New York Steak, grilled to your specification with rice, & steamed vegetables. 13.75

### *Noodles*



#### **Shoyu Ramen**

Japanese ramen noodles, egg, charsiu pork and fishcake in a delicious shoyu broth and garnished with green onions. 7.50



#### **Miso Ramen**



Japanese ramen noodles, egg, charsiu pork, fishcake and bean sprouts in a savory miso-based broth and garnished with green onions. 8.50



#### **Kimchi Ramen**

Japanese ramen noodles, egg, Charsiu pork, fishcake and kimchi served in a delicious shoyu broth and garnished with green onions. 9.50



#### **Seafood Ramen**

Japanese ramen noodles, egg, fishcake, bean sprouts, shrimp, scallops, calamari in a shoyu broth, garnished with green onions. 11.00



#### **Spaghetti Bolognese a la Dawson**

Spaghetti noodles and a hamburger based meat sauce with mushrooms & peppers & served with garlic toast. 8.50



#### **Cold Noodle**



Chilled Japanese ramen noodles, egg, fishcake, bean sprouts, ham and lettuce served with a delicious dipping sauce. 9.50



#### **Chicken Katsu Ramen**

Crunchy boneless fried chicken, sliced & served over Japanese ramen noodles, in a delicious shoyu broth, garnished with green onions. 9.50

### *Sides*

**5 Piece Gyoza** 5.99

**Mr. Wang's Fried Rice** 5.99

**Split Pea Soup** 4.50

**Onion Rings** 6.50

**Minestrone Soup** 4.50

**Fresh Fruit Bowl** 6.50



#### **Ilima Signature Item**

**\*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness especially in consumers with certain medical conditions.\*\***