

Takeout Menu

Open : Thursday thru Monday 12:00 Noon ~ 8:00 PM
*7:30 PM last call for takeout
Closed on Tuesday & Wednesday
until further notice

(808) 923 6552

MICHEL'S

Family Meal Takeout



* Two hours prior notice preorder is required for Family Meals takeout.

Leahi Meal

\$100 – generous for 2 people
increase portion, per person + \$50

WILD MUSHROOM CHOWDER

a touch of cream, a splash of sherry wine

COBB SALAD SALAD

red wine & buttermilk dressings, iceberg & romaine lettuce,
blue cheese, tomato, avocado, local egg, bacon bits

CHICKEN “CORDON BLEU”

stuffed with ham, sweet basil & gruyere cheese;
breaded & pan fried golden; marsala wine sauce;
roasted garlic mashed potatoes; grilled asparagus

ITALIAN TIRAMISU

italian lady fingers, mascarpone cheese,
hawaiian coffee, coco & oranges

★Ka’au Meal

\$120 – generous for 2 people
increase portion, per person + \$60

BEEF CONSOMMÉ MILLE FANTI

A rich, savory double reduction; egg; parmesan cheese

MICHEL'S CAESAR SALAD

hirabara farm's baby romaine, hearts of palm & croutons
folded in our traditional creamy dressing

BEEF Tournedos*

topped with a fresh island mango fig chutney; wild mushroom sauce;
roasted garlic mashed potatoes & gnocchi; grilled vegetables

CHOCOLATE DECADENCE CAKE

fresh strawberries

Kai'mana Meal

\$180 – generous for 2 people
increase portion, per person + \$90

LOBSTER BISQUE À LA MICHEL'S

served since 1962 at michel's;
garnished with fresh maine lobster flamed in cognac

KAMUELA TOMATO & BUFFALO MOZZARELLA SALAD

Sweet basil, balsamic vinaigrette

ESCARGOT EN CROUTON

helix escargots, herb butter; cradled in crisp croutons

BEEF WELLINGTON*

a golden baked puff pastry wrapped around
hawaii raised tenderloin & foie gras mousse;
sauce cumberland, truffle madeira & sauce béarnaise; asparagus

FRESH STRAWBERRIES

dipped in belgium chocolate

Takeout à la carte Menu



CLASSIC COBB SALAD \$8

classic cobb dressing, iceberg & butter lettuce, blue cheese, tomato, avocado, local egg, bacon bits

CAESAR SALAD* \$8

michel's caesar dressing, local baby romaine, reggiano cheese, croutons

WILD MUSHROOM CHOWDER \$6

splash of sherry wine

★CHEF HARDY CHEESEBURGER* \$16

local beef, applewood smoke bacon, cheddar cheese, caramelized sweet onions, lettuce, tomato, steak fries

18 OZ BONE-IN DRY AGED NEW YORK STEAK* \$39

truffle blue cheese butter, roasted garlic mash potato, cabernet sauce, crisp fried onions, vegetables

PESTO BRUSHED ISLAND MAHI MAHI \$28

lemon caper butter sauce, sun dried tomato mushroom vinaigrette, angel hair pasta, spinach, asparagus

HOISIN BBQ ROASTED RACK OF LAMB* \$38

minted demi glacé sauce, potato au gratin, roasted garlic green beans, baked tomato

★GUEST CHEF "KAZU" SPECIAL CHILLED SEAFOOD PASTA * \$22

angel hair pasta, mussels, clams, smoked salmon, shrimp, tomato, prosciutto, japanese yuzu pepper

SIDE STIR FRY VEGETABLES \$7

SIDE WHITE RICE \$4

LAVASH BREAD \$7

KID'S CRISPY CHICKEN FINGERS \$9

fries

KID'S PASTA BOLOGNESE \$8

vegetables

FRESH SEASONAL FRUIT \$9

variety based upon availability

Dessert

ITALIAN TIRAMISU \$9

italian lady fingers, mascarpone cheese, hawaiian coffee, coco & oranges

CHOCOLATE DECADENCE CAKE \$9

tahitian vanilla gelato, chocolate sauce, raspberries

PINT OF IL GELATO HAWAII \$12

dark gianduia hazelnut chocolate gelato
tahitian vanilla gelato
mango sorbet

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness*

Beer & Wine

BOTTLES OF WINE

BUBBLY

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|-----------------------------------|------|
| Juvé y Camps, Cava, ES | \$34 |
| Argyle, Willamette Valley, Or, NV | \$42 |
| Moët & Chandon 'Imperial', Brut | \$52 |

WHITE

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|--|------|
| Niner, Sauvignon Blanc, Edna Valley, Ca, 2018 | \$32 |
| Sonoma-Cutrer, Chardonnay, Sonoma Coast, Ca, 2017 | \$42 |
| Cakebread Cellars, Chardonnay, Napa, Ca, 2017 | \$55 |

BOTTLES OF WINE

RED

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|---|------|
| Alit, Pinot Noir, Willamette Valley, Or, 2015 | \$36 |
| Freemark Abbey, Cabernet Sauvignon, Napa, Ca, 2016 | \$55 |
| ZD, Cabernet Sauvignon, Napa, Ca, 2016 | \$65 |

BOTTLES OF BEER

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|----------------------|-----|
| Asahi | \$3 |
| Heineken | \$3 |
| Kona Longboard | \$3 |
| New Belgium Dark Ale | \$3 |

*Our full wine list is available upon request