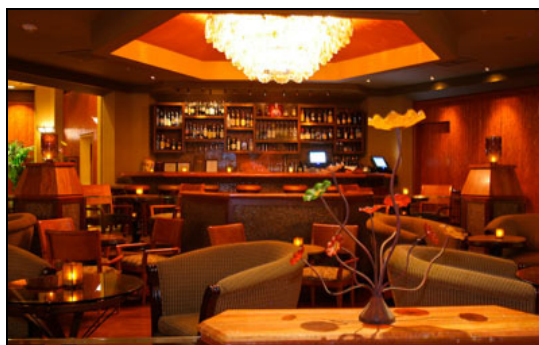


SON'Z MAUI STEAKHOUSE

Steaks & More...



Our Guide To Planned Parties



Steaks & More...

RESTAURANT PROFILE

ADDRESS: Hyatt Regency Maui Resort & Spa
200 Nohea Kai Drive
Ka'anapali, Maui, HI 96761

PHONE: 808-667-4506

FAX: 808-667-4510

WEB SITE: www.sonzmrestaurant.com

HOURS: Dinner Nightly 5:30 PM to 10:00 PM
Bar Nightly 5:00 PM to 11:00 PM

SEATING: Seating from 150 to 200

MENU: Carefully crafted by Executive Chef Geno Sarmiento. Son'z Steakhouse focuses on high-quality steaks, chops as well as seafood, while also providing diverse entrees and appetizers that appeal to our guests. Two signature dishes include the Spaghetti with Snake River Kobe Filet Mignon Meatballs and the Fresh Opakapaka sautéed in lemon, butter and capers. These featured menu items are brought over from Nick's Fishmarket-Maui and Sarento's on the Beach, two sister restaurants on Maui.

WINE: The largest in the state, our cellar can hold up to 3,000 bottles. We're featuring the hottest wineries from the United States, France & Italy, as well as one of a kind vintages. We'll also offer an extensive array of ½ bottles and wines by the glass. Some of the collector items include verticals of cabernet sauvignons from Harlan Estate, Screaming Eagle and Araujo along with 1982 first growth Bordeaux from a variety of estates. Estimated value of the wine cellar is \$250,000.

AMBIENCE: The restaurant overlooks the warmly lit lagoon and foliage of the beautiful Swan Court. We've given the interior space a classic and comfortably elegant look so customers can relax and dine in style. The earth-toned woven shades, exotic tortoise-shell and carved driftwood wall panels all tie together for an abstract Hawaiiana theme.

AWARDS: 2015 Through 2006 Award of Excellence, Wine Spectator
2006 Top 10 New Restaurants in the United States, Gayot.com
2007 Best New Restaurant, Maui no ka 'oi Magazine
2007 Best New Maui Restaurant, Honolulu Magazine
2009, 2008, 2007 Best Wine List, Maui News

GROUP Patricia Blackburn

CONTACT: Director of Sales & Marketing
808-879-4171
patricia@tristarrestaurants.com

Son'z Steakhouse

Prix Fixe Menus

**Our set dinner menus DO NOT include tax or 22% service charge
Menu items and prices quoted are valid for 30 days only**

Service Charge & Sales Tax

All food, beverages, service, labor & miscellaneous charges are subject to a 22% service charge & Hawaii State Excise Tax, currently 4.166% (subject to change). The 22% service charge is allocated as follows: 4% will be retained by Son'z Steakhouse as an administrative fee. This portion is not a tip or gratuity and will not be distributed to the service staff. 18% will be distributed to the service staff as a tip or gratuity. If you or your guests would like to leave an additional amount of tip or gratuity for the service staff, please feel free to do so. If you have any questions regarding the administrative fee, please feel free to ask the Director of Sales & Marketing



SALAD

THE WEDGE

*Iceberg Lettuce, Crispy Port Belly, Avocado, Olowalu Beefsteak Tomatoes
Creamy Gorgonzola Dressing*

CHOICE OF ENTRÉE

FRESH ISLAND MAHI MAHI

*Sautéed in Meyer Lemon Buerre Blanc, Green Bean Almandine
Three Cheese Gnocchi*

ROASTED DOUBLE CHICKEN BREAST

*Marinated in Greek Seasonings, Sautéed Spinach
Roasted Garlic Mashed Potatoes*

SPAGHETTI & SNAKE RIVER RANCH KOBE MEATBALLS

Pomodoro Sauce, Pecorino-Romano

DESSERT

TAHITIAN VANILLA BEAN GELATO

In an Almond Tuile

FRESH KONA COFFEE & TEA SERVICE

\$70.00

Plus Hawaii state tax and service charge



SALAD

Herb Crostini, Truffle Zabaglione on Parmesan Crisp, Roasted Garlic Polenta-Crusted White Anchovy

CHOICE OF ENTRÉE

GRILLED BEEF TENDERLOIN

Herb Roasted Potatoes, Asparagus, Mauishire Steak Sauce

FRESH ISLAND MAHI MAHI

*Sautéed in Meyer Lemon Buerre Blanc, Green Bean Almandine
Three Cheese Gnocchi*

ROASTED DOUBLE CHICKEN BREAST

*Marinated in Greek Seasonings, Sautéed Spinach
Roasted Garlic Mashed Potatoes*

DESSERT

CHEESECAKE

Graham Cracker Crust, Drizzled Strawberry Puree, Fresh Strawberries

FRESH KONA COFFEE & TEA SERVICE

\$75.00

Plus Hawaii state tax and service charge



FAMILY STYLE APPETIZERS

CALAMARI FRITTE

Crispy Calamari, Pomodoro-Caper Sauce, Lemon-Garlic Aioli

CHEESE STEAK POT STICKERS

*Thinly Sliced Filet Mignon, Ali'i Mushrooms, Maui Onions, Peppers, Provolone
Veal Demi Buerre Rouge*

SALAD

SON'Z CAESAR

*Herb Crostini, Truffle Zabaglione on Parmesan Crisp, Roasted Garlic
Polenta-Crusted White Anchoovy*

CHOICE OF ENTRÉE

GRILLED BEEF TENDERLOIN

Roasted Baby Potatoes, Asparagus, Mauishire Steak Sauce

FRESH ISLAND SNAPPER

*Sauteed in Lemon, Butter & Capers, Broccolini
Molokai Sweet Potato Hash Browns, Tomato Puree*

ROASTED DOUBLE CHICKEN BREAST

*Marinated in Greek Seasonings, Sautéed Spinach
Roasted Garlic Mashed Potatoes*

DESSERT

TIRAMISU

*Kahlua, Dark Rum & Espresso Soaked Lady Fingers
Marscapone and Cocoa Powder*

FRESH KONA COFFEE & TEA SERVICE

\$85.00

Plus Hawaii state tax and service charge



FAMILY STYLE APPETIZERS

BLACK & BLUE AHI

*Blackened Yellowfin Tuna, Seared Rare, Sake-Mustard Beurre Blanc
Mango Papaya Avocado Relish*

SEAFOOD CRAB CAKES

Spiny Lobster, Blue Crab, Tiger Shrimp, Romesco Sauce, Fennel-Apple Slaw

SALAD

CHOPPED

*Hana Hearts of Palm, Shrimp, Avocado, Onion, Feta, Grape Tomatoes, Watercress
Caper Vinaigrette*

CHOICE OF ENTRÉE

PRIME NEW YORK STEAK

Loaded Mashed Potatoes, Asparagus, Béarnaise

FRESH ISLAND SNAPPER

*Sauteed in Lemon, Butter & Capers, Broccolini
Molokai Sweet Potato Hash Browns, Tomato Puree*

NEW ZEALAND RACK OF LAMB

*Seasoned with Fresh Herbs, Extra Virgin Olive Oil, Garlic, Roasted Potatoes
Green Beans Almandine*

DESSERT

FUDGE LAVA CAKE

Fresh Berry Compote

FRESH KONA COFFEE & TEA SERVICE

\$95.00

Plus Hawaii state tax and service charge