



Select Brunch Menu - Subject to change daily

Breakfast Selections

Longhi's World Famous Benedicts

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

Choice of Benedict

Classic Eggs Benedict with Thick Cut Ham \$18

Eggs Florentine with Sauteed Spinach and Tomatoes \$18

Maine Lobster Benedict \$35

Crab Cake Benedict \$30

Smoked Salmon Benedict \$28

Loco Moco \$26

*Freshly ground prime beef 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

Scottish Lox with Toasted Bagel \$22

Cream cheese, capers, vine ripe tomatoes, romaine lettuce and red onions

Longhi's Acai Bowl \$14

Local acai and mango sorbet topped with fresh fruit and toasted granola

Breakfast Sides

Fresh Squeezed Orange Juice \$6

Fresh Seasonal Fruit Bowl \$13

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

Fresh Maui Pineapple \$7

Fresh Local Papaya \$6

Maple Cured Bacon \$7

Fresh Tuscan Melon \$7

Appetizers

Potato Crusted Crab Cake \$12

Jumbo Lump Crab rolled in Julienne-Cut Potatoes, served golden brown with a Cream Dijon Mustard Sauce

Zucchini Fritta \$14

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

Caprese \$14

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



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Specialty Salads

Grilled Chicken Salad \$23

Romaine, cucumber, red onion, kalamata olives, grape tomatoes and feta, tossed in our lemon feta vinaigrette

Crab Salad with Avocado and Maple Cured Bacon \$29

Super lump blue crab salad with avocado and maple cured bacon, served over a bed of Waipoli mixed greens, red & gold peppers, green onions and grape tomatoes. Tossed in a Champagne Vinaigrette.

Spicy Grilled Shrimp and Scallop Salad \$25

Served over a bed of Waipoli mixed greens, tossed in our honey-scallion mint vinaigrette with grape tomatoes and candied mac nuts

Steak and Seafood

Prime New York Steak \$29

Grilled to perfection and smothered in caramelized onions, served with French fries

Shrimp and Scallop Combo Longhi \$26

White wine lemon sauté with grape tomatoes & fresh basil, served over garlic toast

Fresh Island Fish & Chips \$27

Beer battered fresh Hawaiian fish served with a lemon caper tartar sauce and French Fries

Hawaiian Ahi Tacos \$19

Seared Ahi with house made pico de gallo, freshly made guacamole and a spicy serrano cabbage slaw, served in soft shell white corn tortillas

Sandwiches and Burgers

Add French Fries \$2

Grilled Chicken Sandwich \$23

Served on our house made scallion roll with caramelized onions, vine ripe tomato, local mixed greens and lemon garlic aioli, add cheese \$2, add Bacon \$2

Grilled Hawaiian Ahi Sandwich \$25

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

Thick Cut Bacon Burger \$25

Maple cured bacon, lettuce, tomato and cheddar cheese, with caramelized onion and finished with bacon dijonnaise



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Pasta and More

Fettuccine Lombardi \$20

Classic Alfredo recipe tossed with Proscuitto di Parma and sugar snap peas, add 3 Shrimp \$12

Bolognese \$20

Mild Italian sausage, prime ground beef, garlic, onions, red & gold peppers, tomato and fennel, deglazed with Chianti Wine, tossed with fresh ricotta and Parmigiano Reggiano, served over penne

Eggplant Parmesan \$18

Eggplant rolled in Parmesan and served golden brown, finished with melted Mozzarella, house Pomodoro Sauce and Parmigiano Reggiano

Desserts

Selections from our In-House Bakery \$10

Locally made Gelato and Sorbet \$7