

TAI SHAN



Bistro and Food Hub

Open 4-7 Sat, 9-5 Sun, 4-7 Mon & Tues 808-929-9613

We embrace the philosophy that the relationship of the people to the land is interdependent. This relationship relies on malama (Hawaiian, meaning to care for and protect) on both sides, as we are children of the 'aina (land that is healthy and one that feeds and nourishes). The food we create here is a reflection of these beliefs, as we honor the traditions of the ancestors. Our culinary creations are sourced locally from farmers, ranchers and fishermen of Hawaii Island, helping promote food security and sustainable food production. Our food, made from scratch and with love, is rustic, unpretentious, and an honest reflection of the real ingredients used. Each meal is prepared, cooked and served right on our farm, where the mana (spiritual power of energy and strength) of the 'aina is infused in every bite.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
Menu items may contain or come into contact with EGGS, PEANUTS, TREE NUTS, FISH, SHELLFISH, SOY AND MILK

Appetizers

Seared Ahi Cake 13

Crispy, sesame crusted Ahi cake served on lettuce cups topped with wasabi aioli

Garlic Parm Steak Fries 11

Coconut Shrimp Basket 21

6 jumbo shrimp served with scratch pina colada sauce for dipping and fries

Salads

Served with our from scratch dressings: Ranch, Caesar or Red Wine Vinaigrette

Garden salad Small 7 Large 12

Farm fresh salad greens with fresh island veggies and housemade croutons

TSF Caesar 13

Farm fresh salad mix with fresh island veggies, scratch croutons and parmesan cheese and our own Caesar dressing

TSF Shrimp Caesar 20

Topped with 4 jumbo shrimp

Paniolo Salad 22

Island and our farm fresh greens, grilled filet mignon cubes, slivered red onion, bleu cheese crumbles, TSF bacon bits, tomatoes, cucumbers, croutons

Three Course Meals

Served with house dinner salad, entrée and dessert

Filet Mignon 28 Fresh, never frozen, Hawaii Island grass fed/finished beef, served with sautéed veggies, and a truffle butter baked potato

Surf n Turf w/ 4 Jumbo shrimp 32

Seared Ahi Steak 30

Island fresh catch Ahi, seared and topped with wasabi cream, served with sautéed vegetables, coconut lime jasmine rice

Coconut Shrimp 33

Coconut crusted jumbo shrimp served with pina colada sauce, sautéed vegetables, coconut lime jasmine rice

Shrimp Scampi 30

6 Buttery, grilled jumbo shrimp, served with sautéed vegetables, coconut lime jasmine rice

Single Entrées

Vegetarian Stir Fry 18 Sautéed local veggies served with rice

Meatatarian Stir Fry 22 Choice of carne asada, carnitas, pollo asado, or mushroom mac, served with rice

Deluxe Stir Fry 26 Choice of Grilled Jumbo Shrimp (4), Petite Filet or Ahi served with rice

Fish and Chips 24 TSF House battered and deep fried fish, french fries, tartar sauce and a side salad

Get Baked Mac and Cheese 12 with side salad (Tuesdays)

Lobster Mac 22 served with side salad (Tuesdays)

Awesome Taco

A la carte. Served fajita style with sautéed sweet peppers and onions, topped with rainbow slaw, house pickled onions, cheese, and drizzles of our own Awesome sauce and Baja Sauce. Please choose mild, medium or spicy

Barbacoa 5

Smoked island raised grass fed/finished beef sirloin steak

Carnitas 5

Slow roasted and seasoned pork

Carne Asada 5

Marinated island raised grass fed/finished beef steak

Pollo Asado 5

Smoked island organic chicken

Mushroom Mac 5

Island mushrooms and mac nuts

Steak and Mushroom 5

Carne asada with island mushrooms

Pescado Taco 6

Island fresh grilled fish

Shrimp Taco 8 Two grilled jumbo shrimp, with the addition of pineapple salsa

Burgers and Sammies

*Burgers are made with fresh, never frozen island grass fed/finished beef and hand formed. All sandwiches come with fries and our own Tasty fry sauce. tots **add 2**. Sweet potato tots **add 3**
Cheese choices: Cheddar, Pepper jack or Swiss*

Plain Jane 11 Single patty, Tasty sauce on a toasty bun

Basic Cheese 12 Single patty w/choice of cheese and Tasty sauce on a toasty bun

The Royale w/Cheese 14 Single patty, a slice of cheese topped with tomato, leaf lettuce & Tasty Sauce on a toasty bun

Big Kahuna Burger 17 Two patties, 2 slices of cheese, tomato, lettuce & Tasty Sauce on a toasty bun

Ahi Burger 17 Crispy, sesame crusted Ahi cake topped with tomato, lettuce and wasabi aioli on a toasty bun

Mushroom Swiss Burger 17 Single beef patty topped with mushrooms, swiss cheese, lettuce, tomato and garlic aioli on a toasty bun

Kevin Bacon Burger 17 Single beef patty with pepper jack cheese, Kevin's bacon, avocado (when available), tomato, lettuce

& Kevin's spicy Special sauce on a toasty bun

Patty Melt 14 Seasoned beef patty, with grilled onions, Tasty Sauce and melted swiss on toasty scratch bread

TSF Cubano 17 Slow roasted pork grilled crispy, topped with Slayin' Slaw, manchego cheese & Awesome Sauce on a toasty bun

Steak Sammie 17 Smoked sirloin, sliced deli thin, flash grilled, topped with two slices of Havarti, leaf lettuce, tomato with honey mustard sauce on a toasty bun

BLT 13 TSF Kevin's bacon, tomato and leaf lettuce on toasty scratch bread

Mubano 17 Island mushrooms served Cubano style

Mushrooms Burger 17 Island fresh mushrooms, topped with choice of cheese, lettuce and tomato with Tasty Sauce

Grilled Cheese 9 Choice of cheese

Sunday Breakfast Menu

Filet mignon and Eggs \$22

Served with country potatoes and two eggs

Gravy side 4 Sausage or mushroom gravy

Smoked Sirloin Hash and Eggs \$16

Smoked sirloin cubes grilled with potatoes and onions served with two eggs

Gravy side 4 Sausage or mushroom gravy

Filet Mignon Hash and Eggs 18

Filet mignon cubes grilled with potatoes and onions and two eggs, your way

Gravy side 4 Sausage or mushroom gravy

OV Omelette 17

Sweet peppers, onions, diced ham and cheese served with country potatoes

Gravy side 4 Sausage or mushroom gravy

Garden Fresh Omelette 17

Sweet peppers, onions, mushrooms, spinach, tomato and avocado (when available) and cheese

Gravy side 4 Sausage or mushroom gravy

Shrimp Omelette 20

Shrimp, onions, mushrooms, tomato and

Drinks 9

World Famous Dragon

Fruit Smoothie 9

Dragon Lily Lemonade 5

Fresh squeezed

Spicy Rita Fizzy 5 Virgin

spicy margarita soda

Dragon Lily Fizzy Drink 5

Dragon fruit and lilikoi
soda

Italian Cream Soda 6 Chug-a-ble deliciousness made with sparkling water, organic cream and choice of flavor below

TSF Old fashioned Soda fountain drinks 5 Your choice of flavor:

Vanilla
Coconut
Orange
Mango
Strawberry
Raspberry

The Mary Ann Fizzy 5

Dragon fruit, ginger lime
soda

Dragon Fruit Cooler 6

Dragon fruit, ginger, lime
and cranberry

Green Tea (unsweetened) 3

Bottled Hawaiian Water 5

Lilikoi (passion fruit)
Blackberry
Orange
Cherry
Dark Chocolate
White Chocolate

Sundays

Fresh Squeezed Ka'u OJ
(16oz) 8

Fresh Brewed Ka'u

Coffee 5 (one free refill)

avocado (when available) and cheese
served with country potatoes

Gravy side 4 Sausage or mushroom gravy

Hoku's Steak Omelette 22

Sweet peppers, onions, marinated steak
and cheese served with country potatoes
topped with mushroom gravy and more
cheese

Tot Waffle 16 Sausage gravy or island
grown mushroom gravy over a tater tot
waffle and topped with an egg

With 2 eggs 18

Hammy Sammy 14 Grilled ham,
scrambled egg, cheddar cheese, and tots
served with homemade ranch for dipping

Breakfast Fried Rice 15

Sautéed garden fresh veggies, scrambled
egg and rice

Add Beef patty, bacon or ham slices 3

Gravy side 4 TSF sausage or mushroom
gravy

Salted Caramel
Green Apple
Cinnamon
Mojito
Pineapple

Ask about sugar free flavors