

Appetizers

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| Crispy Sticks of Polenta Served with Slow-Cooked Marinara, Herb-Marinated Prawn and Fresh Basil Oil | 11.95 |
| Proa-Style Beggars Purse - Sushi Grade Ahi Tuna Prepared Poke-Style, Encased in a Fresh Furikake Crepe and Wasabi-Soy Butter Sauce | 14.95 |
| Two-Cheese Quesadilla with Slow-Roasted Shreds of Tender Pork and Grilled Corn, Served with a Fire-Roasted Tomato Salsa and Sweet Red Pepper Drizzle | 11.95 |
| Escargot Poached in Pesto Compound Butter on a Toasted Bread Plank | 13.95 |
| Chicken and Beef Nachos with Chipotle Sour Cream, Fresh Avocado and Empanada Chips | 13.95 |
| Calamari Breaded and Flash-Fried, Served with a Mango-Napa-Cilantro Slaw, Red Pepper Flakes and a Soy Citrus Syrup | 10.95 |
| Soup of the Day (ask your Proa-fessional about today's offering) | 5.95 |

Salads

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| Grow Guam Locally Grown Mixed Baby Greens with Panko-Crusted Buffalo Mozzarella Cheese and Marinated Tomatoes, Served with a Pomegranate-Honey Vinaigrette and Basil Oil | 17.95 |
| Baby Spinach Salad with Roma Tomatoes, Tempura-Fried Enoki Mushrooms, Smoked Bacon, and Balsamic Whole-Grain Mustard Dressing | 16.95 |
| Caesar Salad - Crisp Hearts of Romaine, Garlic-Basil Crouton Ring and Parmesan Cheese | 15.95 |
| Panko-Crusted Eggplant, Fire-Roasted Red Onion, Green Zucchini and Red Bell Peppers with a Garlic-Chili Vinaigrette and Crumbled Feta Cheese | 15.95 |
| Proa Salad - Fresh Garden Greens, Roma Tomatoes and Pika Candied Pecans Served with a Yuzu Vinaigrette | 14.95 |

PROA BBQ

(Served with a Simple Salad and your choice of Red Rice or Steamed White Rice)

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| Hibachi-Style Short Ribs | 18.95 |
| Hibachi-Style Spare Ribs | 18.95 |
| Hibachi-Style Chicken | 18.95 |
| Big Feller Trio (Short Rib, Spare Ribs and Chicken) | 22.95 |

For your convenience a 10% service charge has been added to your bill & 15% for groups of 5 or more

Entrées

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| Asian Pesto Marinated Ahi Tuna with Flash-Fried Edamame, Pickled Red Onions and a Wasabi-Hoisin Butter Sauce | | 27.95 |
| Mochiko-Crusted Izumadai, Pan-Roasted and served with a Trio of Julienne Vegetables and a Soy-Ginger Garlic Butter Sauce | | 22.95 |
| Alaskan King Crab Legs, Marinated in Basil and Garlic and served with Sticky Rice and a Citrus Butter Sauce | Petite Regular | 34.95 52.95 |
| Roasted Cornish Hen with Caramelized Garlic, Honey and Calamansi Glaze, served with Whipped Potatoes and a Natural Pan Jus | | 25.95 |
| Hawaiian Pink Rock Salt Pressed Rib Eye Steak served with Red Bliss Smashed Potatoes and Li Hing Mui Compound Butter | 10oz. 12oz. | 28.95 32.95 |
| Cracked Black Pepper-Crusted Pork Loin with Brandy Pan Sauce and Fried Onions served with Sautéed Red Potatoes | | 24.95 |
| Chicken Penne Pasta with Asparagus, Mushrooms, Two-Colored Bell Peppers and Herb Dijon Cream Sauce | | 22.95 |
| Pan Roasted Prawns with Red Rice Risotto Cakes, Sautéed Bell Peppers, Onions and Roasted Corn with a Lobster Butter Sauce | | 24.95 |
| Prime Rib Steak Slow Roasted and Herb Crusted with Spinach Mashed Potatoes, Sautéed Vegetables and Thyme Demi Glace | 10oz. 12oz. | 28.95 32.95 |
| Norwegian King Salmon (ask your Proa-fessional about today's offering) | | 28.95 |
| Whole Maine Lobster (ask your Proa-fessional about today's offering) | | Market Price |

Kids Menu

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| Tobin's Chicken Fingers | | 7.95 |
| Natalie's Spaghetti and Meatballs | | 7.95 |
| Kacey's Hibachi-Style Short Ribs | | 7.95 |

DRAFT BEER

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| Asahi Super Dry | 435ml. | 6.95 |
| Asahi Super Dry Black | 435ml. | 6.95 |

PROA
restaurant

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

For your convenience a 10% service charge has been added to your bill & 15% for groups of 5 or more