

Appetizers

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

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

Sandwiches

(All Sandwiches are served with a Simple Salad and Fried Shoestring Potatoes)

Spicy Chamorro Chorizo with Peppers and Onions	13.95
Charbroiled Chicken & Prosciutto Panini with Roasted Vegetables and Citrus Aioli	14.95
Warm Prime Rib Sandwich with Hot Whole-Grain Mustard, Chili-Dusted Onions and Gruyere Cheese Sauce	16.95
Tempura Soft-Shell Crab with Bacon, Lettuce, Avocado, Tomato and Firecracker Mayonnaise	16.95
Grilled Sirloin Burger with Mozzarella Cheese and a Fried Egg	13.95

PROA BBQ

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

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

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

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

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