

Best of the Best Tasting Experience 2of 2

An elevated showcase of our finest creations — a curated selection of signature dishes highlighting the perfect harmony of flavor, technique, and presentation. Each course reflects the chef's passion for excellence, offering a luxurious journey through the very best our kitchen has to offer.

BEST OF THE BEST

12:00 pm-1:45pm Tuesday and Thursday

*6200 W Central Texas Expy Building 220 Room 118
Killeen, TX*



Appetizers and Salad

Cobb Salad

Enjoy a classic California Cobb salad with all the fixings of blue cheese crumbles, bacon, eggs, and avocado. Paired with a delicious home-style ranch dressing. \$6.00

Spam Musubi

A beloved island classic — grilled Spam glazed in teriyaki sauce, layered over sushi rice, and wrapped in crisp nori. The perfect handheld bite of sweet, salty, and savory flavors. \$7.50

Shrimp and Grits

Where Tender Shrimp Meets Creamy Polenta, with lively Red Cajun Sauce A Taste Of Louisiana Elegance. \$7.50

Entrees

Loco Moco

A hearty Hawaiian favorite featuring a juicy hamburger patty over steamed rice, topped with a rich brown gravy and a sunny-side-up egg. Comfort food, island style. \$8.00

Cuban Sandwich

A golden-pressed sandwich layered with roasted pork, smoked ham, Swiss cheese, dill pickles, and tangy mustard on crisp Cuban bread. Served hot and melty — a perfect fusion of Southern and tropical flair. \$7.50

Chicken and Waffles

Crispy buttermilk fried chicken perched atop golden Belgian waffles, drizzled with warm hot honey. A sweet and savory Southern classic that brings comfort and crunch in perfect harmony. \$8.00

Sides -\$3.50

Maui Onion Rings

Thick-cut sweet Maui onions, lightly battered and fried until golden, then finished with a drizzle of soy-honey glaze. Sweet, smoky, and irresistible

Tostones

Crisp, twice-fried green plantain coins finished with sea salt, paired with our house mayo- ketchup garlic sauce.

Lemon Butter Cajun Broccoli

Vibrant Broccoli Florets Glazed With Zesty Lemon Butter And Light Cajun Seasoning, Delivering Bold Louisiana Flavors.

Creamy Baked Mac & Cheese

Elbow pasta baked in a velvety cheddar and Gruyère cheese sauce, topped with a bubbling golden crust. Addictively rich and comforting.

Desserts

Pina colada flan with salted caramel

Creamy flan infused with pineapple and coconut, baked over caramel. Garnished with pineapple, cherry, toasted coconut. \$7.00

Mud Pie

A decadent Southern classic layered with a buttery chocolate cookie crust, velvety chocolate pudding, and rich fudge topping. Finished with fresh whipped cream and a drizzle of chocolate sauce for pure indulgence in every bite. \$7.00