

## Starters

### CAESAR SALAD 18 (nf)

Duck Fat Croutons, Creamy Garlic Dressing, Parmesan

### HEIRLOOM TOMATO SALAD 20 (gf/nf)

Burrata Cheese, Pickled Maui Onions, Balsamic Glaze, Pesto

### MARKET SALAD 16 (gf/nf)

Ho Farm Tomatoes, Cucumber, Radish, Shiso Ranch Dressing

### KALE SALAD 17 (gf/nf)

Feta Crumbles, Ho Farms Tomatoes, Cucumber, Pickled Onions, Dried Cranberries, Lemon Vinaigrette

### AHI POKE\* 24 (gf/df/ef/nf)

Ogo, Maui Onion, Scallions, Alae Salt, Okinawan Sweet Potato Chips

### CHARRED OCTOPUS 24 (gf/df/ef)

Tomato & Fennel Salad, Spiced Tomato Jam, Toasted Kukui Nuts

### SEARED SCALLOPS 35 (gf/ef/nf)

Cauliflower Puree, Harissa

### GARLIC BREAD 18 (ef/nf)

Mozzarella Cheese, Plum Tomato Basil Sauce

### ROASTED GARLIC & PARMESAN

### CAULIFLOWER 18 (gf/ef/nf)

Tomato Harissa

### FRITTO MISTO 35 (nf)

Kauai Head-On Prawns, Calamari, Island Catch, Ulu, Kabocha, Jalapeño, Broccolini, Charred Lemon, Bacon, Saffron Aioli Dipping Sauce

### SOFT MASCARPONE AND

### FONTINA POLENTA 25 (gf/ef/nf)

Borolo Mushroom Medley, Fine Herbs

### LITTLE NECK CLAMS 25 (ef/nf)

Garlic, Sake, Dashi, Butter, Grilled Bread

## Soup

### SEAFOOD AND CHORIZO SOUP 15 (gf/df/ef/nf)

Garbanzo Beans, Kahuku Corn

## Sides

### SAUTÉED MUSHROOM MEDLEY 18 (gf/ef/nf)

### GRILLED ASPARAGUS 18 (gf/df/ef/nf)

### SMASHED POTATO 15 (gf/df/ef/nf)

Kaffir Lime Dust, Gremolata

## From the Grill\*

### FILET MIGNON 6 oz. 53 | 9 oz. 70 (gf/ef/nf)

### 16 oz. DELMONICO 75 (gf/ef/nf)

### 16. oz. BONE-IN NEW YORK STEAK 75 (gf/ef/nf)

### 2 lb. KIAWE SMOKED BONE-IN SHORT RIB 70 (gf/ef/nf)

### 20 oz. SALMON CREEK FARMS PORK CHOP 55 (gf/ef/nf)

All steaks and pork chops will be topped with butter, unless requested

## Upgrade

### SAUTÉED GARLIC PRAWNS 25 (gf/ef/nf)

## Sauces

### MAUI ONION DEMI GLACE 6 (gf/ef/nf)

### PORT WINE DEMI GLACE 6 (gf/ef/nf)

### BERNAISE 6 (gf/nf)

### GREEN APPLE CHUTNEY 6 (gf/df/ef/nf)

## Entrées

### SAUTÉED ISLAND CATCH 48 (df/ef/nf)

Israeli Cous Cous, Country Olives, Capers Garlic, Roasted Red Bell Peppers, Asparagus Tips, Citrus Fennel Salad

### SEARED AHI 55 (gf/ef/nf)

Truffle Risotto, Haricot Verte, Blistered Tomatoes, Lemon Butter Sauce

### PAN ROASTED JIDORI CHICKEN BREAST 38 (gf/df/ef/nf)

Smoked Bacon, Sundried Tomato, White Bean Ragout, Crisp Prosciutto, Broiled Radicchio, Lemon Thyme Jus

### GRILLED ½ RACK OF LAMB 75 (ef/nf)

Creamy Polenta, Sautéed Garlic Kale, Tomatoes, Dijon Herb Crust, Port Wine Demi Glace

### GNOCCHI 36 (nf)

Spinach, Asparagus, Ho Farm Tomatoes, Mushrooms, Chardonnay Cream Sauce

### GARLIC LOBSTER RAVIOLI 65 (nf)

Creamy Tomato Basil Sauce, Parmesan

### BOLOGNESE 38 (nf)

Tagliatelle Pasta, Shaved Parmesan Cheese

### CARBONARA 36 (nf)

Tagliatelle Pasta, Guanciale, 63 Degree Egg, Peas, Parmesan

### SEAFOOD CIOPPINO 59 (df/ef/nf)

Clams, Shrimp, Calamari, Mussels, Fresh Island Catch, Fennel Tomato Broth, Grilled Herb Crostini

GF: Gluten Free | DF: Dairy Free | EF: Egg Free | NF: Nut Free

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

Prices are exclusive of state excise tax. A 19% service charge will be automatically charged to parties of 6 or more.