

appetizers

Hawaiian Island Ahi Poke Maui Onions, Avocado, Ogo, Spicy Aioli, Scallion Oil	14
Chilled Shrimp Guava Cocktail Sauce, Lemon and Lime Wedges	16
Chilled Oysters (Daily Offerings)	Market Price
Lump Crab Cake Sweet Kahuku Corn Salad, Nalo Greens, Fire Roasted Pepper Coulis	15
Sugar Cane Crusted Scallops Ponzu Sauce, Warm Arame Salad	16
Steamed Clams in Lemongrass & Coconut Milk Island Tomatoes, Thai Basil Leaves	14
Kahuku Sweet Corn & Maui Onion Soup Coconut Milk	9
Kona Lobster Bisque Chantilly, Micro Cilantro	10

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Duke's Iceberg Wedge Warm Bacon, Bleu Cheese, Tomatoes, Thousand Island Dressing	11
Hearts of Palm & Watercress Salad Orange Slices, Frisee Greens, Citrus Vinaigrette	12
Local Tomato Buffalo Mozzarella Salad Waimanalo Greens, Balsamic Vinaigrette	12
Big Island Goat Cheese & Beet Salad Macadamia Nuts, Sherry Vinaigrette	13

salads

specialties prime meats

**USDA Prime Meats**

Lamb Chops	36	Filet Mignon (8 oz.)	42
New York Strip Steak (10 oz.)	42	Paniolo Rib Steak (16 oz.)	44

All meats are seasoned with our signature Kona sea salt rub

**Sauces**

Béarnaise Sauce, Thyme Mustard Jus, Peppercorn Sauce

**Prime Rib of Beef**

Au Jus

12 oz. 28

16 oz. 36

**Enhancements 8**

Grilled Local Asparagus

Kahuku Sweet Corn on the Cob

Garlic Sautéed Long Beans

Roasted Hamakua Mushrooms

Basmati Rice & Coconut Couscous

Potato Puree

Truffle Parmesan Fries

**Bountiful Harvest 19**

choice of any three enhancements

Roasted Cornish Game Hen 24

Bali Vegetables, Potato Puree, Natural Jus

Seared Rare Ahi Tuna 32

Basmati Rice & Coconut Couscous, Wasabi Ponzu Sauce,  
Garlic Sautéed Long Beans

Seared Pacific Snapper 34

Creamy Corn Polenta, Lemon EVOO, Island Vegetables

Pan Roasted Mahimahi 36

Hamakua Tomato "Consumme" Vinaigrette,  
Kahuku Sweet Corn, Thai Basil

Bounty of Seafood 44

Scallops, Shrimp, Lobster, and Island Fish  
Potato Puree, Asparagus, Tarragon Sauce

Prime Filet Mignon and Lobster Tail 58

Potato Puree and Baby Island Vegetables

Angel Hair Pasta with Vine Ripened Hauula Tomato Sauce 22

Hamakua Mushrooms, Asparagus, Tear Drop Tomatoes, Parmesan

Vegetarian options are available. Please ask your server.

Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food borne illness especially if you have certain medical conditions.

Prices are exclusive of 4.712% state sales tax. 17% gratuity will be automatically charged to parties of 7 or more.

  
**bali**  
**steak & seafood**

*Pre-Fixe Menus*

**'Ekahi**  
**68**

Kahuku Sweet Corn & Maui Onion Soup  
Coconut Milk

Charred Prime Filet Mignon

Roasted Hamakua Mushrooms, Yukon Whipped Potatoes, Bali Vegetables  
Bordelaise Sauce

Macadamia Nut Chocolate Bar  
Raspberry & Mocha Sauces

Kona Coffee, Decaffeinated Coffee or Mamaki Tea

**'Elua**  
**78**

Kona Lobster Bisque  
Chantilly, Micro Cilantro

Hearts of Palm & Watercress Salad  
Orange Slices, Frisee Greens, Citrus Vinaigrette

Charred Prime Filet Mignon

Roasted Hamakua Mushrooms, Yukon Whipped Potatoes, Bali Vegetables  
Bordelaise Sauce

Mocha Cake

Fresh Raspberries, Coffee Anglaise, Chocolate Sauce

Kona Coffee, Decaffeinated Coffee or Mamaki Tea

**'Ekolu**  
**88**

Sugar Cane Crusted Scallops  
Ponzu Sauce, Warm Arame Salad

Local Tomato Buffalo Mozzarella Salad  
Waimanalo Greens, Balsamic Vinaigrette

Charred Prime Filet Mignon & Seared Pacific Snapper

Roasted Hamakua Mushrooms, Yukon Whipped Potatoes, Bali Vegetables  
Bordelaise & Ponzu Sauces

Mocha Cake

Fresh Raspberries, Coffee Anglaise, Chocolate Sauce

Kona Coffee, Decaffeinated Coffee or Mamaki Tea

**'Eha**  
**98**

Sugar Cane Crusted Scallops  
Ponzu Sauce, Warm Arame Salad

Kahuku Sweet Corn & Maui Onion Soup  
Coconut Milk

Local Tomato Buffalo Mozzarella Salad  
Waimanalo Greens, Balsamic Vinaigrette

Charred Prime Filet Mignon

Roasted Hamakua Mushrooms, Yukon Whipped Potatoes, Bali Vegetables  
Bordelaise Sauce

*or*

Seared Island Snapper

Roasted Hamakua Mushrooms, Yukon Whipped Potatoes, Bali Vegetables  
Lemon EVOO

*or*

Seared Rare Ahi Tuna

Basmati Rice & Couscous, Garlic Sauteed Long Beans  
Wasabi Ponzu Sauce

Mocha Cake

Fresh Raspberries, Coffee Anglaise, Chocolate Sauce

Kona Coffee, Decaffeinated Coffee or Mamaki Tea

Pre-Fixe menus recommended for parties ten & above.

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