

## Appetizers

TRADITIONAL LUMP CRAB CAKE (NF) ROMESCO	28	NI'HAU RANCH LAMB DUMPLINGS (NF) MINT-DILL TZATZIKI, HARISSA	17
<b>SEARED HOKKAIDO DAY BOAT SCALLOPS</b> (GF/NF) LEMON TARRAGON CREAM, CARROT GINGER EMULSION, JICAMA SALAD	32	TEMPURA BONELESS SHORT RIB (NF) KABAYAKI DEMI-GLACE, AJÍ AMARILLO DRIZZLE	22
JUMBO SHRIMP COCKTAIL (GF/DF/NF/EF) SPICY COCKTAIL SAUCE	30	CHARRED OCTOPUS (NF/DF/EF/GF) OVEN ROASTED TOMATOES, OLIVES, BABY POTATOES, CHIMICHURRI	25
'AHI TARTARE* (NF) AVOCADO, CITRUS AIOLI, CRISPY WONTON CHIPS	26	1/2 DOZEN OYSTERS* (GF/DF/NF/EF) RED WINE MIGNONETTE	26

### CHILLED SEAFOOD\* FOR ONE (GF/EF) 32

SEASONAL SUSTAINABLE OCEAN HARVEST OF  
HALF LOBSTER TAIL, OYSTER, CLAMS, JUMBO PRAWN  
SPICY COCKTAIL SAUCE, WASABI SOY, RED WINE MIGNONETTE

**PLATTER: FULL LOBSTER TAIL, OYSTERS, CLAMS, JUMBO PRAWNS,  
'AHI SASHIMI, 'AHI POKE, KING CRAB LEGS 110**

**DELUXE: ADD WHOLE LOBSTER, KONA ABALONE TO PLATTER 185**

## Soup/Salad

HEIRLOOM TOMATO SALAD (NF/GF) BURRATA, OLIVES, BASIL, BALSAMIC PEARLS, TRUFFLE OIL	19	HIRABARA FARMS CAESAR (NF) LOCALLY GROWN HEARTS OF ROMAINE, PARMESAN, GARLIC ANCHOVY DRESSING	17
LYONNAISE SALAD* (DF/NF) SMOKED BACON, SOFT POACHED EGG, SWEET BREAD CROUTON	17	LOCAL GREENS MARKET SALAD (GF/NF) MAUI ONION DRESSING	16
ARUGULA, QUINOA, AND ROASTED BEET SALAD (NF/EF/GF) FETA CHEESE, CANDIED PINEAPPLE, TOMATO, RADISH, WHITE BALSAMIC VINAIGRETTE	20	KONA LOBSTER BISQUE (GF/NF/EF) WHITE TRUFFLE OIL, CRÈME FRAÎCHE, TARO THREADS, LOBSTER	19
		CREAMY TOMATO BASIL SOUP (NF/EF) CRÈME FRAÎCHE, BASIL, PESTO CROUTON	15

GF-Gluten Free NF-Nut Free DF-Dairy Free EF-Egg Free

The Bali team proudly uses sustainable, local ingredients whenever possible. We would like to thank the local farming families, creameries and fisheries for their dedication to old world techniques and their respect for the environment that inspire our menus. Mari's Gardens, Hamakua Mushrooms, Kunia Country Farms, Ho Farms, Hirabara Farms, Niihau Ranch, Fresh Island Fish, Tropic Fish Hawaii, 2 Lady Farmers, Big Island Abalone, Dole Plantation, and Waialua Chocolate.

\*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.

## Steaks (GF/NF/EF)

### USDA PRIME ALLEN BROTHERS STEAKS

BALI PROUDLY SERVES ALLEN BROTHERS MEATS, WHICH FOR MORE THAN A CENTURY HAS BEEN SYNONYMOUS WITH QUALITY AND INTEGRITY DUE TO HAND SELECTING FROM THE VERY BEST GRAIN FED, PASTURE RAISED SUPERIOR BREED.

NY BONE-IN STRIP* 18 OZ	82
RIBEYE TOMAHAWK FOR 2* 38 OZ	180

BEELER FARMS "CAN CAN" PORK CHOP* 22 OZ	54
CERTIFIED ANGUS FILET* 6 OZ /10 OZ	54/64
BONE-IN RIBEYE* 16 OZ	70
PORTERHOUSE* 32 OZ	94

### Bali Signature Entrées

PAN ROASTED DUCK BREAST* (NF/DF/GF) CRISPY BRUSSELS SPROUTS, BLACKBERRY DEMI-GLACE	42
PAN ROASTED MAHI (NF/GF/EF) OKINAWAN POTATO, BABY TOMATOES, ASPARAGUS, HEARTS OF PALM, TOMATO OGO RELISH, TOASTED NORI BEURRE BLANC	45
ICHIMI DUSTED SEARED 'AHI* (NF/EF/GF) GINGER GARLIC RICE PILAF, BABY BOK CHOY, CARROTS, YUZU BEURRE BLANC	47
HOUSE MADE PAPPARDELLE PASTA (NF) 2 LADY FARMERS PORK AND BEEF RAGÙ, MAUI ONIONS, MUSHROOMS, GREMOLATA, GARLIC CROSTINI	38
SAFFRON GNOCCHI (NF) KONA LOBSTER MEAT, LOBSTER CREAM, MUSHROOMS, TOMATO, ASPARAGUS, SHAVED PARMESAN	42

### Sides

TAMAKI RICE (DF/EF) FURIKAKE	10
LOBSTER MAC AND CHEESE (NF/EF) CHIPOTLE AND ANCHO PEPPER CHEESE SAUCE, WHITE TRUFFLE OIL	26
CREAMY GOLDEN MASHED POTATOES (GF/NF/EF)	14
SAUTÉED MUSHROOMS (NF/DF/GF/EF) HAMAKUA, CRIMINI, AND BUTTON MUSHROOMS, THYME, PARSLEY	13

### SAUCES & BUTTERS

BALI SIGNATURE PORT WINE DEMI-GLACE (NF/EF/GF)	3
BÉARNAISE (GF/NF)	3
CHIMICHURRI (GF/NF)	3
MAUI ONION DEMI-GLACE (NF/EF/GF)	3
GARLIC HERB BUTTER (GF/NF/EF)	3
POINT REYES BLUE CRUMBLE (GF/NF/EF)	5

### ADDITIONS

MAINE LOBSTER TAIL (GF/NF/EF)	28
ALASKAN KING CRAB LEGS (GF/NF/EF)	34
GRILLED JUMBO PRAWNS (GF/NF/EF)	24
FOIE GRAS (GF/NF/DF/EF)	30
CRAB OSCAR (GF/NF)	20

2 POUND WHOLE MAINE LOBSTER (NF) MP  
TRADITIONAL, DRAWN BUTTER

SEAFOOD MEDLEY (GF/NF) 62  
RED THAI CURRY OR GARLIC BUTTER, LOBSTER,  
SHRIMP, SCALLOP, CATCH OF THE DAY

TOFU MEDLEY (GF/NF) 30  
RED THAI CURRY OR GARLIC BUTTER

FIRE ROASTED RACK OF LAMB\* (NF/DF) 60  
BABY POTATOES, CHARD, MARSALA DEMI-GLACE

OVEN ROASTED JIDORI CHICKEN BREAST 39  
(NF/DF/EF)  
FARRO, SEASONAL VEGETABLES, THYME INFUSED  
NATURAL JUS

MOROCCAN SPICED GRILLED TOFU (NF/DF/EF) 32  
FARRO, WAIALUA ASPARAGUS, HEIRLOOM TOMATOES,  
MAUI ONIONS, GOLDEN RAISINS, ARUGULA,  
ALI'I MUSHROOMS, COUNTRY OLIVES, COCONUT FOAM

CRISPY BRUSSELS SPROUTS (NF/EF/GF) 12  
PINEAPPLE GASTRIQUE, CANDIED PINEAPPLE, APPLES

CREAMED SPINACH (NF/EF) 14  
PARMESAN

GRILLED KAHUKU SWEET CORN (GF/NF) 12  
GARLIC AIOLI, ESPELETTE PEPPER

GRILLED ASPARAGUS (GF/NF/DF/EF) 14  
EXTRA VIRGIN OLIVE OIL, LOCAL SEA SALT

