

## Appetizers

<b>TRADITIONAL LUMP CRAB CAKE</b> (NF) 28 <i>RED PEPPER ROUILLE, AVOCADO PURÉE</i>	<b>NI'HAU RANCH LAMB DUMPLINGS</b> (NF) 17 <i>MINT-DILL TZATZIKI, HARISSA</i>
<b>SEARED HOKKAIDO DAY BOAT SCALLOPS</b> 32 (GF/NF) <i>LEMON TARRAGON CREAM, CARROT GINGER EMULSION, JICAMA SALAD</i>	<b>TEMPURA BONELESS SHORT RIB</b> (NF) 22 <i>KABAYAKI DEMI-GLACE, AJÍ AMARILLO DRIZZLE</i>
<b>JUMBO SHRIMP COCKTAIL</b> (GF/DF/NF/EF) 30 <i>SPICY COCKTAIL SAUCE</i>	<b>KALE AND MUSHROOM RAVIOLI</b> (NF/GF) 17 <i>TOMATO MARINARA SAUCE</i>
<b>'AHI TARTARE*</b> (NF) 26 <i>AVOCADO, CITRUS AIOLI, CRISPY WONTON CHIPS</i>	<b>1/2 DOZEN OYSTERS*</b> (GF/DF/NF/EF) 26 <i>RED WINE MIGNONETTE</i>

**CHILLED SEAFOOD PLATTER\*** (GF/EF) 110  
SEASONAL SUSTAINABLE OCEAN HARVEST OF LOBSTER TAIL, OYSTERS,  
CLAMS, 'AHI SASHIMI, 'AHI POKE, KING CRAB LEGS, JUMBO PRAWNS  
*SPICY COCKTAIL SAUCE, WASABI SOY, RED WINE MIGNONETTE*  
**DELUXE: ADD WHOLE LOBSTER, KONA ABALONE** 185

## Soup/Salad

<b>HIRABARA FARMS CAESAR</b> (NF) 17 <i>LOCALLY GROWN HEARTS OF ROMAINE, KALE, PARMESAN, GARLIC ANCHOVY DRESSING</i>	<b>HEIRLOOM TOMATO SALAD</b> (NF/GF) 19 <i>BURRATA, OLIVES, BASIL, BALSAMIC PEARLS, TRUFFLE OIL</i>
<b>LOCAL GREENS MARKET SALAD</b> (GF/NF) 16 <i>MAUI ONION DRESSING</i>	<b>KONA LOBSTER BISQUE</b> (GF/NF/EF) 19 <i>WHITE TRUFFLE OIL, CRÈME FRAÎCHE, TARO THREADS, LOBSTER</i>
<b>LYONNAISE SALAD*</b> (DF/NF) 19 <i>SMOKED BACON, SOFT POACHED EGG, SWEET BREAD CROUTON</i>	

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, Sweet Land Farm, Ho Farms, Hirabara Farms, Niihau Ranch, Fresh Island Fish, Tropic Fish Hawaii, Kona Cold Lobsters, Big Island Abalone and Maui Nui Venison.

\*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

**CERTIFIED ANGUS FILET\*** 6 OZ / 10 OZ 54/64  
**BONE-IN RIBEYE\*** 16 OZ 70  
**PORTERHOUSE\*** 32 OZ 94

## Bali Signature Entrées

<b>PAN ROASTED DUCK BREAST*</b> (NF/DF/GF) 42 <i>CRISPY BRUSSELS SPROUTS, BLACKBERRY DEMI-GLACE</i>	
<b>PAN ROASTED MAHI</b> (NF/GF/EF) 45 <i>LOCAL MUSHROOMS, ASPARAGUS, TRUFFLE MASHED POTATOES, SHERRY BROWN BUTTER</i>	
<b>ICHIMI DUSTED SEARED 'AHI*</b> (NF/EF/GF) 47 <i>LEMONGRASS SCENTED FORBIDDEN RICE, YUZU BEURRE BLANC</i>	
<b>HOUSE MADE PAPPARDELLE PASTA</b> (NF) 40 <i>MAUI NUI VENISON RAGÙ, GREMOLATA, GARLIC CROSTINI</i>	
<b>POTATO GNOCCHI</b> (NF) 32 <i>HAMAKUA MUSHROOMS, SAGE BROWN BUTTER, PARMESAN</i>	

## Sides

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

## SAUCES & BUTTERS

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

## ADDITIONS

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

**2 POUND WHOLE MAINE LOBSTER** (NF) MP  
*TRADITIONAL OR TEMPURA STYLE, 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, KALE, SEASONAL VEGETABLES*

**CRISPY BRUSSELS SPROUTS** (NF/EF/GF) 12  
*PINEAPPLE GASTRIQUE, GOLDEN RAISINS, 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*

