

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

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

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

½ DOZEN GOOSEPOINT OYSTERS 35

(gf/df/ef/nf)

Horseradish Cocktail Sauce, Lemon Wedges

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, Hasu (Lotus Root), Jalapeño, Broccolini, Charred Lemon, Bacon, Saffron Aioli Dipping Sauce

SOFT MASCARPONE AND

FONTINA POLENTA 19 (gf/ef/nf)

Borolo Mushroom Medley, Fine Herbs
Garlic Shrimp +18, Sautéed Scallops +28

LITTLE NECK CLAMS 25 (ef/nf)

Garlic, Sake, Dashi, Butter, Grilled Bread

Soup

KAHUKU CORN AND

TARO CHOWDER 15 (ef/nf)

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

TRUFFLE RISSOTO 18 (gf/nf)

CREAMY POLENTA 15 (gf/ef/nf)

SAUTÉED BROCCOLINI 16 (gf/df/ef/nf)

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)

20 oz. SALMON CREEK FARMS

PORK CHOP 55 (gf/ef/nf)

32 oz. COWBOY RIBEYE 160 (gf/ef/nf)

Dinner for Two, Served with Roasted Garlic and Shallots

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

Upgrade

SAUTÉED GARLIC SHRIMP 18 (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 49 (df/ef/nf)

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

SEARED AHI 55 (gf/ef/nf)

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

PAN ROASTED JIDORI CHICKEN

BREAST 40 (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.