



STARTERS

Blackened 'Ahi Sashimi	16
Volcano Spiced, Seared Rare, Pickled Ginger, Wasabi, Soy Sauce	
Petite Crab Cakes	16
Roasted Red Pepper Coulis, Asian Pesto, Sweet Potato Crisp	
Tiger Shrimp Cocktail	15
Maui Gold Pineapple-Papaya Slaw, Spicy Remoulade Sauce	
Crisp Calamari	15
Thai Sweet Garlic-Chili Aioli, Macadamia Nut Pesto	
Island Style Baby Back Pork Ribs	15
Slow Roasted, Hawaiian Plum Barbeque Sauce	
Chilled Pacific Seafood Platter	24
Snow Crab Claws, Tiger Shrimp, Seared 'Ahi, Oysters on the Half Shell Cocktail Sauce, Wasabi Aioli, Ogo Cucumber Vinaigrette	

SOUPS

Maui Onion Soup	10
Caramelized Up Country Maui Onions, Rich Beef Chicken Broth, Fresh Herbs Provolone and Parmesan Cheese	
Tomato Basil Bisque	10
Local Vine Ripe Tomatoes, Vegetable-Herb Stock, Surfing Goat Cheese Crouton	

SALADS

Kula Baby Greens	11
Mixed Blend of Baby Lettuces, Grilled Big Island Hearts of Palm, Vine Ripe Tomato Basil-Papaya Seed Vinaigrette	
Ruby Red & Golden Beet Salad	11
Oven Roasted, Chilled, Crisp Up-Country Greens, Maui Surfing Goat Cheese Balls Liliko'i Vinaigrette	
Caesar Salad	12
Crisp Romaine Lettuce, Roasted Garlic Crostini, Cherry Tomato Creamy Caesar Dressing	

CHEF SPECIALTIES

Braised Short Rib of Beef	38
Fork-Tender Boneless Beef Short Ribs, Tomato Scallion Relish, Port Wine Demi, Butter Whipped Mashed Potato	
Chicken Breast	37
Japanese Panko Crusted, Stuffed with Maui Surfing Goat Cheese, Fresh Herbs	
Garden Vegetable Harvest	28
Assortment of Grilled Garden Fresh Vegetables, Marinated in Extra Virgin Olive Choice of Linguini Pasta or Wild Rice Pilaf	

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Split Plate Charge, \$20.00. Prices are subject to change without notice.

Steak Entrées and Hawaiian Catch of the Day

Served with Chef's daily vegetables, choice of one from the following

Herb Roasted Fingerling Potato, Sweet Butter Whipped Mashed Potato
Baked Potato or Wild Rice Pilaf

STEAKS

Filet Mignon Our Most Tender Cut served with Herb Butter	49
Rib Eye Signature Cut accompanied with Maytag Blue Cheese Butter	48
New York Center Cut with Kula Onion Ring	42
Filet Mignon with Petite Cold Water Lobster Tail With Fresh Lemon and Drawn Butter	58
Top Sirloin with Petite Cold Water Lobster Tail With Fresh Lemon and Drawn Butter	46
Filet Mignon with Fresh Hawaiian Catch of the Day Select from Chef's Preparations Below	44

FRESH HAWAIIAN CATCH OF THE DAY

Select from Chef's Following Preparations, Grilled or Sautéed

Hong Kong Style Hamakua Mushroom, Scallions, Soy Sauce and Sizzling Ginger Oil
Kamuela Tomato Vinaigrette Maui Onion, Basil, Garlic, Avocado, Balsamic Vinegar Reduction
Cajun Style Maui Gold Pineapple-Papaya Salsa, Ginger Lime Butter Sauce
Caper-Lemon Beurre Blanc with Fresh Up Country Kula Herbs

SEAFOOD

Seafood Cioppino Lobster, Scallops, Clams, Shrimp, Crab Claw, Fresh Catch, Tomato Fennel Broth Pernod, Fresh Italian Herbs, Choice of Linguini Pasta or Wild Rice Pilaf	49
Double Cold Water Lobster Tail Broiled, Fresh Lemon, Drawn Butter	48
Classic Shrimp Scampi Garlic, Capers, White Wine, Vine Ripe Tomato, Hamakua Mushrooms Linguini Pasta Noodles	38

SWEET THOUGHTS

Signature "Pine-Apple" Pie, Served Tableside for Two (Please order in advance and allow 25 minutes for preparation)	18
Haupia Chocolate Pie Coconut & Chocolate Pudding in a Macadamia Nut Shortbread Crust	9
Homemade Mile High Mud Pie Oreo Cookie Crust, Kona Coffee Ice Cream and Chocolate Fudge	9
Roselani Maui Coconut Ice Cream "Checkerboard" Cake Haupia Coconut Ice Cream with layers of Chocolate Cake wrapped in Marzipan and glazed with Chocolate Ganache	9