



HAWAIIAN GRILL

FIRST COURSE

Escargot <i>with Moloka`i herb butter sauce</i>	14
Chilled Shrimp <i>with gazpacho horseradish</i>	14
Hot Rock Ahi <i>with seven spices and passion sauce</i>	14
Prawn Casserole <i>with roasted garlic butter</i>	14
Diver Scallops <i>with potato pancake and prosciutto</i>	14
Sashimi Sampler <i>presented seared, sashimi and poke</i>	16

SOUP

Island Chowder <i>island fish, shrimp, scallop, roasted corn and gremolata</i>	8
Three Onion Soup <i>emmanthaler and romano cheese, laced with dry sack sherry</i>	8

SALAD

Caesar Salad <i>heart of romaine, white anchovy, bread chips</i>	8
Spinach Salad <i>lavender onion, pancetta, warm bacon dressing</i>	8
Tomato and Maui Onion Salad <i>creamy onion and garlic dressing</i>	8

SIDE ORDER

{ Shiitake mushroom ragout	8
Asparagus with prosciutto	9
Spinach with boursin pancetta cream sauce	7
Maui onion with Moloka`i herbs	6
Trio of potato purees <i>garlic, mashed, sweet Okinawan</i>	8
Classic baked potato	7
Steamed short grain rice	5

SUSHI BAR

Traditional | Innovative

Sashimi | Nigiri | Temaki Combination
Temaki | Maki | Torched

For parties of 7 or more, a 17% service charge will be added.
Shared plate fee additional \$15.

FROM THE KIAWE GRILL

Prime New York Strip Steak <i>braised shallots</i> 10 oz. 12 oz.	38 48
Center Cut Filet Mignon <i>roasted ciopolini onion</i> 7 oz. 9 oz.	38 48
Rib Eye <i>oven roasted marrow</i> 12 oz	38
Berkshire Pork Chop <i>cranberry hollandaise</i> 12 oz.	36
Chicken Breast and thigh <i>organic honey, crushed macadamia nuts</i>	27

SEASONINGS



Select your seasoning

Lemon Pepper | Cajun Blackening | Fleur de Sel
Hawaiian Red 'Alaea | Montreal Style | Espresso

OCEAN HARVEST

Tiger Prawns <i>sautéed or grilled</i>	28
Salmon Filet <i>on Kiawe wood</i>	29
Hawaiian 'ōpakapaka <i>baked in parchment pocket</i>	30
Pulehu Mahi Mahi <i>grilled, wasabi beurre blanc</i>	28
Cold Water Lobster Tail <i>deep water, sweet distinct meat</i> single double	52 85
Warm Water Lobster Tail <i>firm texture, tropical water origin</i> single double	30 55

MIXED GRILL

New York Strip **7 oz.** | Filet Mignon **6 oz.**

CHOICE OF



Tiger Prawns	48	Mahi Mahi 4 oz.	49
Cold Water Lobster	75	Opakapaka 4 oz.	51
Warm Water Lobster	60		

INCLUSIVE DINING

Caesar Salad Broiled Prawns New York Strip Mango Sorbet	85
Soup Selection Salad Selection Filet & Cold Water Lobster Dessert Selection	100

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