

FIRST COURSE

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| Escargot with <i>Moloka`i herb butter sauce</i> | 14 |
| Chilled Shrimp with <i>gazpacho horseradish</i> | 16 |
| Hot Rock Ahi with <i>seven spices and passion sauce</i> | 14 |
| Prawn Casserole with <i>roasted garlic butter</i> | 14 |
| Diver Scallops with <i>potato pancake and prosciutto</i> | 14 |
| Sashimi Sampler <i>presented seared, sashimi and poke</i> | 18 |

SOUP

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| Island Chowder <i>island fish, shrimp, scallop, roasted corn and gremolata</i> | 9 |
| Three Onion Soup <i>emmanthaler and romano cheese, laced with dry sack sherry</i> | 9 |

SALAD

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|---|---|
| Caesar Salad <i>heart of romaine, white anchovy, bread chips</i> | 9 |
| Spinach Salad <i>lavender onion, pancetta, warm bacon dressing</i> | 9 |
| Tomato and Maui Onion Salad <i>creamy onion and garlic dressing</i> | 9 |

SIDE ORDER

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|---|--|----|
| { | Asparagus with prosciutto | 11 |
| | Spinach with boursin pancetta cream sauce | 11 |
| | Maui onion with Moloka`i herbs | 9 |
| | Trio of potato purees <i>garlic, mashed, sweet, Okinawan</i> | 8 |
| | Classic baked potato | 7 |
| | Steamed short grain rice | 5 |

SUSHI BAR MENU

An extensive selection of both classical and creative sushi is available

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|---|---------|--------------------|
| { | Sashimi | Temaki |
| | Nigiri | Maki |
| | Torched | Temaki Combination |

For parties of 7 or more, a 17% service charge will be added.

SEASONINGS

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Lemon Pepper
Hawaiian Red Alaea
Fleur de Sel

Cajun Blackening
Espresso
Montreal Style

FROM THE KIAWE GRILL

Please select choice of seasoning

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|--|---------|
| Prime New York Strip Steak <i>braised shallots</i> 8 oz. 10 oz. | 38 48 |
| Center Cut Filet Mignon <i>roasted ciopolini onion</i> 6 oz. 8 oz. | 38 48 |
| Rib Eye <i>oven roasted marrow</i> 12 oz. | 39 |
| Berkshire Pork Chop <i>cranberry hollandaise</i> 12 oz. | 36 |
| Chicken Breast and thigh <i>organic honey, crushed macadamia nuts</i> | 27 |

OCEAN HARVEST

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|--|----|
| Tiger Prawns <i>sautéed or grilled</i> | 36 |
| Salmon Filet <i>on Kiawe wood</i> | 31 |
| Hawaiian Waters Local Catch <i>baked in parchment pocket</i> | 35 |
| Pulehu Mahi Mahi <i>grilled, wasabi beurre blanc</i> | 33 |
| Cold Water Lobster Tail <i>deep water, sweet distinct meat</i> single | 52 |
| Warm Water Lobster Tail <i>firm texture, tropical water origin</i> single | 30 |

MIXED GRILL

New York Strip **8 oz.**

Filet Mignon **6 oz.**

CHOICE OF

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Tiger Prawns 54
Cold Water Lobster 75
Warm Water Lobster 60

Mahi Mahi **4 oz.** 52
Hawaiian Waters **4 oz.** 53

INCLUSIVE DINING

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|---|-----|
| 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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"Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food borne illness".