

Starters

Calamari Fritte 🍷	14
Crispy Calamari, Cocktail Sauce , Yuzu-Parmesan Aioli	
Black & Blue Ahi 🍷	18
Blackened Yellowfin Tuna, Seared Rare, Mustard Beurre Blanc, Mango Papaya Avocado Relish	
Cheese Steak Pot Stickers 🍷	14
Filet Mignon, Ali'i Mushrooms, Maui Onions, Peppers, Provolone, Veal Demi Beurre Rouge	
Escargot 🍷	15
Six French Escargot, White Wine, Garlic-Butter Sauce, Shaved Parmesan, Garlic Toast	
Seafood Crab Cake 🍷	18
Spiny Lobster, Blue Crab, Tiger Shrimp, Romesco Sauce, Fennel-Apple Slaw	
Filet Mignon Carpaccio	18
Mushrooms, Onions, & Arugula in Truffle Vinaigrette, Parmesan-Yuzu Aioli, Parmigiano-Reggiano	
Tiger Shrimp Cocktail	17
Horseradish-Wasabi Cocktail Sauce, Fresh Lemon	

Salads

Caesar 🍷	14
Herb Crostini, Parmesan Crisp, Roasted Garlic, Polenta-Crusted White Anchovy	
Chopped	15
Mixed Greens, Hearts of Palm, Shrimp, Avocado, Onion, Feta, Grape Tomatoes, Watercress, Capers	
Caprese	14
Kamuela Tomatoes, Mozzarella Cheese, Shaved Maui Onions, Kalamata Olive Caramel, Dijon Vinaigrette	
The Wedge	13
Iceberg Lettuce, Crispy Pork Belly, Avocado, Kamuela Vine Tomatoes, Creamy Gorgonzola Dressing	

Please notify your server if you have any food allergies or require special food preparations.

Consuming raw meats or fish may increase your risk of food borne illness. For parties of 6 or more, a suggested gratuity of 20% will be added for your convenience ~ Maximum of two payments per table.

🍷 Contains Gluten



Proprietor
Aaron Placourakis

Corporate Executive Chef/Partner
Geno Sarmiento

Dining Room Manager
Angela Eades

Managing Partner
Don Abernathy

Steaks & More . . . All steaks are Certified U.S.D.A. Prime, and are Hand-rubbed in Hawaiian salt & cracked pepper, finished with Maitre d' Hotel Butter

Filet Mignon	49
8 Ounces	
New York Strip	55
16 Ounces	
Bone-In Rib Eye	64
22 Ounces	
Slow Braised Prime Short Ribs	42
20 Ounces	
New Zealand Rack of Lamb	42
16 Ounces, Seasoned with Fresh Herbs, Extra Virgin Olive Oil	
Double Chicken Breast	30
16 Ounces, Roasted in Greek Seasonings	
Spiny Lobster Tail	55
12 Ounces, Drawn Butter, Fresh Lemon	

Sauces

Béarnaise, Brandy-Peppercorn, Chimichurri, Son'z Mauishire Steak Sauce or Meyer Lemon Beurre Blanc

Chef Geno's Signature Entrees

Nick's Fishmarket-Maui Island Catch of the Day	39
Artichokes, Asparagus, Molokai Sweet Potato Hash Browns, Lemon Beurre Blanc & Capers, Tomato Puree	
Sarento's on the Beach Spaghetti & Filet Mignon Meatballs 🍷	42
Pomodoro Sauce, Pecorino-Romano	
Shrimp Scampi 🍷	36
Baked Potato Ravioli, Baby Shiitake & Ali'i Mushrooms, Heirloom Cherry Tomatoes	
Pappardelle Veneciana 🍷	34
Sliced Filet Mignon, Ali'i Mushrooms, Maui Onions, Fennel, Cherry Tomatoes, BoroLo Demi-Glaze	

Sides

Grilled Asparagus	12	Loaded Baked Potato	10
Creamed Spinach with Artichokes 🍷	11	Parmesan-Garlic Fries 🍷	9
Sautéed Mushrooms & Maui Onions	12	Roasted Herb Potatoes	9
Green Beans Almandine	12	Roasted Garlic Mashed Potatoes	10
Three Cheese Gnocchi 🍷	13	Mac & Cheese Carbonara 🍷	13