



A FEW WORDS ABOUT OUR STEAKS...

ALL OF OUR BEEF IS USDA PRIME OR CERTIFIED ANGUS, THE FINEST AVAILABLE. WE NATURALLY AGE OUR BEEF FOR MAXIMUM TENDERNESS AND FLAVOR BEFORE BROILING AT 1700 DEGREES AND FINISH WITH HERB BUTTER.

SALADS & APPETIZERS

- CAESAR SALAD / 12
- WEST COAST OYSTERS 1/2 DOZ 18 / DOZ 34
- JUMBO SHRIMP COCKTAIL / 18
- LOBSTER "COBB" SALAD / AVOCADO / CHEDDAR / PANCETTA / 29
- KAMPACHI / AVOCADO / PICKLED ONIONS / HONEY-ORANGE SAUCE / 18
- CRABCAKE / MEYER LEMON / RADISH SALAD / 17
- TUNA TARTARE / AVOCADO / SOY-LIME DRESSING / 16
- HAMAKUA TOMATO SALAD / CREAMY BACON VINAIGRETTE 14
- ROASTED BEETS / ENDIVE / WALNUTS / GOAT CHEESE / 13
- BIBB LETTUCE SALAD / MUSTARD DRESSING / 10
- CHOPPED VEGETABLE SALAD / 15
- GRILLED DOUBLE CUT BACON / 10

MEAT & POULTRY

- HANGER STEAK 10 OZ / 29
- FILET 8OZ / 39 12OZ / 46
- RIB EYE 14OZ / 42 BONE-IN 22OZ / 55
- PORTERHOUSE (FOR TWO) 40OZ / 90
- NY STRIP 14OZ / 40 16OZ / 43 (BONE-IN) 20OZ / 49
- AMERICAN WAGYU SKIRT 10OZ / 52
- BRAISED SHORT RIBS / 33
- CERTIFIED ANGUS HAMBURGER / FRIES / 16
- RACK OF LAMB (2 DOUBLE CUT) / 44
- CONFIT LEMON-ROSEMARY CHICKEN / 26
- HERB-PARMESAN CRUSTED SHINSATO FARM PORK CHOP 14OZ / 36

- SAUCES
- STEAK
- 3 MUSTARDS
- BÉARNAISE
- RED WINE
- ROQUEFORT
- PEPPERCORN
- HORSERADISH
- CHIMICHURRI
- BBQ

STEAK TEMPS

- BLUE**
VERY RED, COLD CENTER
- RARE**
RED, COOL CENTER
- MEDIUM RARE**
RED, WARM CENTER
- MEDIUM**
PINK, HOT CENTER
- MEDIUM WELL**
DULL PINK CENTER
- WELL DONE**
DULL GRAY

FISH & SHELLFISH

- SAUTÉED ONO / SOY CAPER BROWN BUTTER / 34
- ACACIA HONEY MARINATED BUTTER FISH / 32
- SEARED LOCAL MARKET FISH / FENNEL CREAM / SHAVED VEGETABLES / 34
- GRILLED KEAHOLE LOBSTER / SAUCE ARMORICAINE / 45
- GRILLED TUNA / SEAFOOD TERRINE / SAUCE VERT / 34
- CRISPY WHOLE FISH "CANTONESE STYLE" (FOR TWO) / 29PP

VEGETABLES / 11

- BROCCOLINI / GREMOLATA / BACON
- GRILLED ASPARAGUS
- ONION RINGS
- CREAMED SPINACH W/ NUTMEG
- TOMATO PROVENÇAL
- SPICY BBQ KAHUKU CORN / BACON
- STEAMED RICE
- HEN OF THE WOODS MUSHROOM / 14

POTATOES / 11

- HASH BROWNS
- BAKED
- BLUE CHEESE ROMANOFF
- JALAPEÑO MASHED
- GRATIN
- GNOCCHI POMODORO

DESSERTS / 10

- CRÊPE SOUFFLÉ / PASSION FRUIT SAUCE
- MAUI PINEAPPLE SUNDAE / PIÑA COLADA SORBET
- WARM CHOCOLATE TART / PISTACHIO ICE CREAM
- PEANUT BUTTER CHOCOLATE MOUSSE / BANANA ICE CREAM
- LYCHEE PANNA COTTA / POMEGRANATE SORBET
- MINI MALASADAS / COFFEE ICE CREAM / CHOCOLATE SAUCE
- TROPICAL UPSIDE DOWN CAKE / OLD LAHAINA DARK RUM ICE CREAM
- SLICED FRUIT / FRESH BERRIES

CHEF DE CUISINE JOHAN SVENSSON

*CONSUMING RAW OR UNDER COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.