



### SEAFOOD PLATTERS

JUMBO SHRIMP, OYSTER SELECTION,  
SNOW CRAB CLAWS, LITTLENECK  
CLAMS, SNAPPER CEVICHE

FOR ONE 30 / FOR TWO 56

FOR THREE 84 / FOR FOUR 110



### 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

### SAUCES

STEAK

3 MUSTARDS

BÉARNAISE

RED WINE

ROQUEFORT

PEPPERCORN

HORSERADISH

CHIMICHURRI

BBQ

### 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 / 14

WEST COAST OYSTERS 1/2 DOZ 22 / DOZ 42

JUMBO SHRIMP COCKTAIL / 22

LOBSTER "COBB" SALAD / AVOCADO / CHEDDAR / PANCETTA / 32

CRABCAKE / MEYER LEMON / RADISH SALAD / 23

TUNA TARTARE / AVOCADO / SOY-LIME DRESSING / 22

ROASTED BEETS / ENDIVE / WALNUTS / GOAT CHEESE / 15

KUNIA FARM BOSTON LETTUCE SALAD / MUSTARD DRESSING / 12

SPINACH SALAD / BACON / BLUE CHEESE / EGG / RED WINE VINAIGRETTE / 15

CHOPPED VEGETABLE SALAD / 15

GRILLED DOUBLE CUT BACON / 14

HAND CUT STEAK TARTARE / RED ONION / CAPERS / TOASTED LIME BAGUETTE / 24

### MEAT & POULTRY

HANGER STEAK 10 OZ / 34

FILET 8 OZ / 51 12 OZ / 56

RIB EYE 14 OZ / 50 BONE-IN 22 OZ / 60

PORTERHOUSE (FOR TWO) 40 OZ / 105

NY STRIP 14 OZ / 53

AMERICAN WAGYU SKIRT 10 OZ / 57

BRAISED SHORT RIBS / 38

RACK OF LAMB (2 DOUBLE CUT) / 52

CONFIT LEMON-ROSEMARY CHICKEN / 32

HERB-PARMESAN CRUSTED PORK CHOP 14 OZ / 38

### FISH & SHELLFISH

SEARED BIG ISLAND KAMPACHI / SOY CAPER BROWN BUTTER / 35

ACACIA HONEY MARINATED BUTTER FISH / 34

KEAHOLE LOBSTER / KING CRAB CRUST / SAUCE AMÉRICAINNE / 51

GRILLED LOCAL MARKET FISH / MEYER LEMON BEURRE BLANC / 35

CRISPY WHOLE FISH "CANTONESE STYLE"(FOR TWO) / LUP CHEONG SAUSAGE / 68

NEW ZEALAND KING SALMON / CURRY CITRUS RELISH / FENNEL / 36

### VEGETABLES / 12

BRUSSELS SPROUTS / BACON / CIPOLLINI ONIONS / HONEY

GRILLED ASPARAGUS

ONION RINGS

CREAMED SPINACH / NUTMEG / ROASTED GARLIC

SPICY BBQ KAHUKU CORN / BACON

STEAMED RICE

### POTATOES / 12

HASH BROWNS

IDAHO BAKED POTATO

CRISPY POTATO SKINS / BACON / CHEDDAR / SCALLIONS

JALAPEÑO / PLAIN MASHED

BLACK TRUFFLED MASHED / 13

### DESSERTS / 12

CRÊPE SOUFFLÉ / PASSION FRUIT SAUCE

MAUI PINEAPPLE SUNDAE / PIÑA COLADA SORBET

PEANUT BUTTER CHOCOLATE MOUSSE / BANANA ICE CREAM

COCONUT PARFAIT / MANGO CURD / LILIKOI SORBET

SLICED FRUIT / FRESH BERRIES

ICE CREAM & SORBET / 8

JOHAN SVENSSON  
CHEF DE CUISINE

\* IF YOU HAVE A FOOD ALLERGY, PLEASE SPEAK TO THE CHEF, MANAGER, OR YOUR SERVER

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