





# Good Evening - Aloha Ahiahi

## Appetizer, Soups & Salads

	<i>*Ahi Sashimi</i> Fresh Island Tuna with Traditional Garnish	18
	<i>*Chef's Ocean Trio</i> Shrimp with Tomato Salsa, Salmon-Ahi Tartar and Citrus cured Salmon	16
	<i>Escargot Maison</i> White Wine and Garlic Butter	14
	<i>*Grilled Lobster Asparagus</i> with Béarnaise Sauce topped with Fish Roe Caviar	14
	<i>Islander Crab Cakes</i> On Asian Slaw with Red Curry Sauce	14
	<i>Pan Smoked Island Style Duck Breast</i> On a Poi-Green Onion Wild Rice Pancake with Tropical Fruit Salsa	14
	<i>Wild Mushroom Saute'</i> Demi-glace and White Wine with Toast Points	14
	<i>Portuguese Bean Soup</i>	9
	<i>Gazpacho - Spanish Cold Soup</i>	9
	<i>Hau Tree Supreme Salad</i> Island Field Greens on a Lettuce Cup topped with House Dressing	10
	<i>Caesar Salad</i> Classic salad of Romaine Lettuce topped with Parmesan Cheese & Croutons	10
	<i>Caprese Insalata</i> Slices of Fresh Mozzarella & Vine-ripen Island Tomatoes with Balsamic Vinaigrette drizzle	12
	<i>Spinach Salad with Bay Shrimp</i> Orange Segments, Grape Tomatoes in Bacon Vinaigrette	12

## Vegetarian Options

		<i>Gourmet Super Foods Tempeh Bean Cake</i> with Island Vine-ripen Tomato & Assorted Grilled Vegetables topped with Turmeric Mustard Vinaigrette & a Balsamic Drizzle	30
		<i>Ginger Steamed Tofu "Chinese Style"</i>	30



~ VEGETARIAN



~ GLUTEN FREE

MENU SUBJECT TO CHANGE WITHOUT NOTICE ~ NO SUBSTITUTIONS  
A SERVICE CHARGE OF 17% WILL BE ADDED TO CHECKS OF  
PARTIES OF 6 OR MORE GUESTS

## From the Sea

*Fresh Kona Lobster* 55  
Whole Lobster prepared Friutti d'Mare Style - Shrimp, Scallops, Fish with Mushrooms and Shallots deglazed with Pernod & Brandy Sauce



*Chef Rene's Island Fusion Onaga* 48  
Steamed Fish Filet topped with White Wine Garlic Butter Tomato Compote with Alii Mushroom & Organic Leeks with a Chiffonade Basil Pepper infused Oil Drizzle.



*Fresh Island "Opakapaka" Steamed "Chinese Style"* Market Price  
Fish Filet topped Ginger, Scallions and Vegetables seasoned with Sesame Oil & Soy

*Island Mahimahi Crusted with Crab and Avocado* 43  
Sauteed and glazed with Garlic Aioli on a Citrus Beurre Blanc Sauce

*Broiled "Kona" Kampachi* Market Price  
Big Island Fish Filet topped with Citrus-Mango Sauce

*Seafood Mixed Grill* 42  
Grilled Lobster, Jumbo Shrimp, Scallop & Fresh Island Fish with Boursin Sweet Chili Sauce

*\*Island Garlic Abi* 46  
With Lemon Butter Caper Sauce topped with Hawaiian-Style Lomi-Lomi Tomato Relish

*Kaimana Seafood Fruitti De Mari* 38  
Medley of Fresh Fish, Scallops & Local Volcanic Salt-Water Prawns on top of strands of seasonal Squash sauteed in White Wine Butter Reduction Served with Herb-Toasted Pasta

*Miso Sake Salmon* 35  
Filet marinated in Miso then Flamed Broiled to healthy perfection

*Scampi Provencale* 32  
Succulent Jumbo Shrimp sautéed with Garlic White Wine Butter on bed of Linguini Pasta

## From the Grill

*\*Tomahawk Steak for Two* Market Price  
Certified Prime Black Angus 32oz on-the-bone Rib Steak ~ "Great for Sharing"  
Choice of: Sauteed Big Island Alii Mushrooms, Creamed Spinach or Caramelized Maui Onions

*\*Black Angus Filet Mignon - Harris Ranch all Natural Beef* 45  
Green Peppercorn Béarnaise Sauce

*\*Black Angus New York Steak - Harris Ranch all Natural Beef* 43  
Garlic Butter

*\*Colorado Lamb Chops* 49  
Grilled with Garlic Herb Butter Sauce

*Hawaiian Grilled Chicken* 35  
marinated in Chef's Special Sauce served with Pineapple Chutney

FOR THOSE WHO HAVE FOOD ALLERGIES OR DIETARY RESTRICTIONS  
~ PLEASE INFORM YOU SERVER ~

\* CONSUMING RAW OR UNDER COOKED MEATS, POULTRY AND SEAFOODS  
MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS