





# Good Evening - Aloha Ahiahi

## Appetizer, Soups & Salads

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

## Vegetarian Options

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|  |  | <i>Gourmet Super Foods Tempeh Bean Cake</i><br>with Island Vine-ripen Tomato & Assorted Grilled Vegetables<br>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*

|   |   |                     |
|---|---|---------------------|
|   | <i><b>Fresh Kona Lobster</b></i>  | <i>55</i>           |
|   | <i>Whole Lobster prepared Friutti d'Mare Style - Shrimp, Scallops, Fish with Mushrooms and Shallots deglazed with Pernod &amp; Brandy Sauce</i>   |                     |
|  | <i><b>Fresh Catch of the Evening</b></i>  | <i>Market Price</i> |
|   | <i>~ Ask your Server for tonight's selection ~</i>  |                     |
|  | <i><b>Chef Rene's Island Fusion Onaga</b></i>   | <i>48</i>           |
|   | <i>Steamed Fish Filet topped with White Wine Garlic Butter Tomato Compote with Alii Mushroom &amp; Organic Leeks with a Chiffonade Basil Pepper infused Oil Drizzle.</i>                |                     |
|  | <i><b>Fresh Island "Opakapaka" Steamed "Chinese Style"</b></i>  | <i>Market Price</i> |
|   | <i>Fish Filet topped Ginger, Scallions and Vegetables seasoned with Sesame Oil &amp; Soy</i>  |                     |
|   | <i><b>Island Mahimahi Crusted with Crab and Avocado</b></i>   | <i>43</i>           |
|   | <i>Sauteed and glazed with Garlic Aioli on a Citrus Beurre Blanc Sauce</i>  |                     |
|   | <i><b>Broiled "Kona" Kampachi</b></i>   | <i>Market Price</i> |
|   | <i>Big Island Fish Filet topped with Citrus-Mango Sauce</i>   |                     |
|   | <i><b>Seafood Mixed Grill</b></i>   | <i>42</i>           |
|   | <i>Grilled Lobster, Jumbo Shrimp, Scallop &amp; Fresh Island Fish with Boursin Sweet Chili Sauce</i>  |                     |
|   | <i><b>*Island Garlic Ahi</b></i>  | <i>46</i>           |
|   | <i>With Lemon Butter Caper Sauce topped with Hawaiian-Style Lomi-Lomi Tomato Relish</i>   |                     |
|   | <i><b>Kaimana Seafood Fruitti De Mari</b></i>   | <i>38</i>           |
|   | <i>Medley of Fresh Fish, Scallops &amp; Local Volcanic Salt-Water Prawns on top of strands of seasonal Squash sauteed in White Wine Butter Reduction Served with Herb-Toasted Pasta</i> |                     |
|   | <i><b>Miso Sake Salmon</b></i>  | <i>35</i>           |
|   | <i>Filet marinated in Miso then Flamed Broiled to healthy perfection</i>  |                     |
|   | <i><b>Scampi Provencale</b></i>   | <i>32</i>           |
|   | <i>Succulent Jumbo Shrimp sautéed with Garlic White Wine Butter on bed of Linguini Pasta</i>  |                     |

## *From the Grill*

|  |  |                     |
|--|--|---------------------|
|  | <i><b>*Tomahawk Steak for Two</b></i>  | <i>Market Price</i> |
|  | <i>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</i> |                     |
|  | <i><b>*Black Angus Filet Mignon - Harris Ranch all Natural Beef</b></i>  | <i>45</i>           |
|  | <i>Green Peppercorn Béarnaise Sauce</i>  |                     |
|  | <i><b>*Black Angus New York Steak - Harris Ranch all Natural Beef</b></i>  | <i>43</i>           |
|  | <i>Garlic Butter</i>   |                     |
|  | <i><b>*Colorado Lamb Chops</b></i>   | <i>49</i>           |
|  | <i>Grilled with Garlic Herb Butter Sauce</i>   |                     |
|  | <i><b>Hawaiian Style Jidori Chicken with Pineapple Chutney</b></i>   | <i>35</i>           |
|  | <i>All-Natural Free Range chicken breast marinated in Chef's Special Sauce on a bed of Vegetable Medley and Creamy Asparagus Mashed Potato</i>                               |                     |

**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**