

Good Evening - Aloha Ahiahi

Appetizer, Soups & Salads

<i>*Ahi Sashimi</i>	20
<i>Fresh Island Tuna with Traditional Garnish GF</i>	
<i>*Chef's Ocean Trio</i>	16
<i>Shrimp with Tomato Salsa, Salmon-Ahi Tartar and Citrus cured Salmon</i>	
<i>Crab Calypso</i>	14
<i>Layers of House-made Guacamole, Ruby Red Grapefruit, Shredded Wild Snow Crab on Salad Frisse drizzled with Cajun Aioli</i>	
<i>Escargot Maison</i>	14
<i>White Wine and Garlic Butter</i>	
<i>*Grilled Lobster Asparagus</i>	14
<i>with Béarnaise Sauce topped with Fish Roe Caviar</i>	
<i>Islander Crab Cakes</i>	14
<i>On Asian Slaw with Red Curry Sauce</i>	
<i>Pan Smoked Island Style Duck Breast</i>	14
<i>On a Poi-Green Onion Wild Rice Pancake with Tropical Fruit Salsa</i>	
<i>Wild Mushroom Saute'</i>	14
<i>Demi-glace and White Wine with Toast Points V</i>	
<i>Portuguese Bean Soup</i>	9
<i>Gazpacho - Spanish Cold Soup V</i>	9
<i>Hau Tree Supreme Salad</i>	10
<i>Island Field Greens on a Lettuce Cup topped with House Dressing V</i>	
<i>Caesar Salad</i>	10
<i>Classic salad of Romaine Lettuce topped with Parmesan Cheese & Croutons GF</i>	
<i>Caprese Insalata</i>	12
<i>Slices of Fresh Mozzarella & Vine-ripen Island Tomatoes with Balsamic Vinaigrette drizzle GF</i>	
<i>Spinach Salad with Bay Shrimp</i>	12
<i>Orange Segments, Grape Tomatoes in Bacon Vinaigrette</i>	

Vegetarian Options

<i>Vegetable Rice Pilaf</i>	30
<i>Grilled Seasonal Island Farm Grown Vegetables, Eggplant and Vine-Ripen Kamuela Tomatoes with "Tahini Drizzle" GF, V</i>	
<i>Ginger Steamed Tofu "Chinese Style"</i>	30
<i>with Steamed Oriental Vegetables drizzled with Soy Sesame Oil Sauce GF, V</i>	

GF = Gluten Free V = Vegan

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

PRICES DO NOT INCLUDE APPLICABLE HAWAII STATE TAX AND GRATUITY
A SERVICE CHARGE OF 17% WILL BE ADDED TO CHECKS OF PARTIES OF 6 OR MORE GUESTS

From the Sea

<i>Fresh Catch of the Evening</i>	<i>Market Price</i>
~ Ask your Server for tonight's selection ~ GF	
<i>Island "Opakapaka" Steamed "Chinese Style"</i>	<i>Market Price</i>
Fish Filet topped Ginger, Scallions and Vegetables seasoned with Sesame Oil & Soy	
<i>Scampi Provencale</i>	32
Succulent Jumbo Shrimp sautéed with Garlic White Wine Butter on bed of Linguini Pasta	
<i>"Kona" Kampachi</i>	34
Big Island Farm-Raised Yellowtail Fish Fillet topped with Citrus Beurre Blanc Sauce Prepared "Flame Broiled" or "Sauteed"	
<i>Miso Sake Salmon</i>	35
Fillet marinated in Miso then Flamed Broiled to healthy perfection	
<i>Kaimana Seafood Fruitti De Mari</i>	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	
<i>Island Mahimahi Crusted with Crab and Avocado</i>	42
Sauteed and glazed with Garlic Aioli on a Citrus Beurre Blanc Sauce	
<i>Seafood Mixed Grill</i>	42
Grilled Lobster, Jumbo Shrimp, Scallop & Fresh Island Fish with Boursin Sweet Chili Sauce	
<i>*Island Garlic Ahi</i>	46
With Lemon Butter Caper Sauce topped with Hawaiian-Style Lomi-Lomi Tomato Relish	
<i>Chef Rene's Island Fusion Onaga</i>	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. GF	
<i>Fresh Kona Lobster</i>	55
Whole Lobster prepared Friutti d'Mare Style - Shrimp, Scallops, Fish with Mushrooms and Shallots deglazed with Pernod & Brandy Sauce	

From the Grill

<i>*Tomahawk Steak for Two</i>	<i>Market Price</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>*Makaweli Ranch ~ Kauai Island Beef Sampler Plate</i>	42
Bone-In Rib Steak or Beef Shank in Vegetable Au Jus Petite Filet with Port Wine Glaze & Bearnaise Sauce AND Strip Loin with Maitre'd Butter	
<i>*Black Angus New York Steak - Harris Ranch all Natural Beef</i>	43
Garlic Butter	
<i>*Black Angus Filet Mignon - Harris Ranch all Natural Beef</i>	45
Green Peppercorn Béarnaise Sauce	
<i>*Colorado Lamb Chops</i>	49
Grilled with Garlic Herb Butter Sauce	