

# COAST GRILLE

## Starters

<b>Maui Onion "Ciopollata" Soup</b>	10
Grilled Tuscan Bread, Parmigianno-Reggianno, Extra Virgin Olive Oil	
<b>Coast Grille Salad</b>	11
Baby Greens, Julienne Hilo Heart of Palm, Slow Roasted Tomatoes, White Wine Vinaigrette	
<b>Big Island Tomatoes</b>	12
Shaved Maui Onions, Organic Micro Mixed Greens, Gorgonzola Blue Cheese Dressing	
<b>Kekela Farms Baby Romaine Caesar Salad</b>	12
Crispy Potato Croutons, Roasted Garlic Dressing, Shaved Parmigianno-Reggianno	
<b>Ahi Crudo</b>	16
Spring Peas, Herb Croutons, Roasted Garlic Aioli, Micro Celery	
<b>Chilled Tiger Shrimp</b>	16
Local Meyer Lemon Crema, Sauce Diavolo	
<b>House Made Ricotta Cheese</b>	12
Baby Red and Yellow Beets, Smoked Almonds, Sea Asparagus, White Balsamic Reduction	

## Pasta

<b>Orzo "Aqua Pazza"</b>	24
Steamed Manila Clams, Sweet Tomatoes, White Wine, Fresh Oregano	
<b><i>Suggested Wine Pairing with Raymond "Reserve" Sauvignon Blanc, 2007</i></b>	
<i>Aromas of Ruby Red Grapefruit, lemon, lime, and Melon. Hints of Apple and Herbal Notes.</i>	
<b>Bin #317 Bottle \$38.00, Glass \$9.50</b>	
<b>Campanelle Pasta</b>	25
Grilled Herb Marinated "Coulotte" Steak, Local Mushrooms, Parigianno-Reggianno	
<b><i>Suggested Wine Pairing with Clos Du Bois, Merlot, 2005</i></b>	
<i>Aromas of Black Cherry, Ripe Plums and Red Currant. Hints of Vanilla and Spice.</i>	
<b>Bin #745 Bottle \$45.00, Glass \$12.00</b>	
<b>Lemon Fettuccine</b>	30
Kona Crab, Heirloom Tomatoes, Toasted Garlic, Extra Virgin Olive Oil	
<b><i>Suggested Wine Pairing with Riesling, Selbach, Mosel 2007</i></b>	
<i>Firm with Grapefruit and Apple Flavors.</i>	
<b>Bin #512 Bottle \$42.00, Glass \$11.50</b>	
<b>Bucatini Puttanesca</b>	20
Sweet Tomatoes, Kalamata Olives, Garlic, Pancetta, Chili Flakes	
<b><i>Suggested Wine Pairing with Latour "Valmoissine" Pinot Noir, Vin de Pays, 2006</i></b>	
<i>Forest Strawberries, Herbes de Provence and Cherries; Hints of licorice and plums</i>	
<b>Bin #830 Bottle \$45.00, Glass \$12.00</b>	
<b>Pumpkin Gnocchi</b>	24
Baby Fennel, Maui Onions, Brown Butter, Ricotta Salata	
<b><i>Suggested Wine Pairing with Kris Pinot Grigio, Delle Venezia, Italy, 2007</i></b>	
<i>Aromas of Acacia Flowers and Almonds with a Clean and Refreshing Taste.</i>	
<b>Bin #537 Bottle \$38.00, Glass \$9.50</b>	

## Specialties

- Mahi Mahi** 34  
Toasted Macadamia "Bagna Rossa", Waimea Baby Fennel Conservato  
**Suggested Wine Pairing with Calera Chardonnay, Central Coast, 2007**  
*Aromas of Ripe Pineapple, Honeysuckle, Apple and Lime Zest. Citrus Zing, with a bit of Toasty Oak.*  
**Bin #265 Bottle \$40.00, Glass \$10.00**
- West Coast Diver Scallops** 33  
Tuscan White Bean Stew, Wilted Arugula, White Truffle Oil  
**Suggested Wine Pairing with Grayson Chardonnay, Dry Creek Valley, 2006**  
*Subtle Notes of Tropical Fruit and Orange Blossoms. Hints of Lemon, Vanilla, and Caramel*  
**Bin # 222 Bottle \$38.00, Glass \$9.50**
- Grilled Kona Blue Kampachi** 34  
Extra Virgin Olive Oil Smashed Potatoes, Hilo Heart of Palm, White Wine Meyer Lemon Brodo  
**Suggested Wine Pairing with Conundrum White Wine Blend, California, 2006**  
*Aromas of Peach, Apricot, and Honeysuckle. Flavors of Apricot, Green Melon, and Lush Pear. Creamy Texture.*  
**Bin # 314 Bottle \$52.00, Glass \$14.00**
- Grilled Colorado Lamb Sirloin** 36  
Grilled Cianfotta, Salsa Verde, Olive Vinaigrette  
**Suggested Wine Pairing with Matanzas Creek Merlot, Bennet Valley Sonoma County, 2004**  
*Aromas of Fresh Herbs on the Nose, Dark Boysen Berries and Cherries; Pepper and Blackberry on the Palate.*  
**Bin #743 Bottle \$60.00 Glass \$16.00**
- Grilled Beef Tenderloin "Fumato"** 39  
Kiawe Smoked, Maui Onion Marmallata, Whole Grain Mustard Vinaigrette  
**Substitute 5oz Beef Tenderloin** 30  
**Suggested Wine Pairing with Beringer "Knight's Valley" Cabernet Sauvignon 2006**  
*Toasty Vanilla, Cedar, and Smoky Aromas. Accented by a Background of Peppercorn, Cocoa, and Mint.*  
**Bin # 681 Bottle \$55.00, Glass \$14.00**
- Hawaii Beef Producers Ribeye "Crosta Di Caffè Di Kona"** 38  
Grilled Local Ribeye, Kona Coffee Crust, Maui Onion Friabile  
**Suggested Wine Pairing with R-Collection Cabernet Sauvignon, Napa Valley, 2005**  
*Aromas of Plum, Cassis, Pepper, and Smoke, with a Hint of Vanilla. Flavors of Cherry, Raspberry, and Plum.*  
**Bin #626 Bottle \$42.00, Glass \$11.00**
- Free Range Chicken** 24  
Lemoncello Marinade, Chestnut Honey, Sautéed Brocolini, Roasted Chicken Sugo  
**Suggested Wine Pairing with Stag's Leap Wine Cellars "Karia" Chardonnay, Napa Valley, 2006**  
*Exhibits Aromas of Light Toast, Flower Blonche of Gala Apple Blossoms, Essence of Apples and Apricots.*  
**Bin #258 Bottle \$85.00, Glass \$22.00**



15% Gratuity will be added on parties of 6 or more