



Appetizer

BLT Salad	\$14.00
With Butter Lettuce, Smoked Bacon, Baby Tomatoes, Goat Cheese Ranch	
Ahi Sashimi	\$18.00
With Tomato Poke, Soy, Olive Oil	
Jumbo Shrimp Cocktail	\$16.00
Grilled & Chilled, Sauce Americaine	
Waimea Farm Tomatoes	\$14.00
With Watermelon, Arugula, Feta Cheese, Sherry Vinaigrette	
Baby Romaine Salad	\$13.00
With Garlic-Anchovy Dressing, Crispy Parmesan	
Chef's Market Inspired Soup	\$ 8.25

Entrees

Daily Catch	\$38.00
Chef's Daily Preparation	
Herb Roasted Chicken	\$32.00
With Potato Puree, Island Vegetables, Pan Gravy	
Grilled New York Steak	\$40.00
With Hamakua Mushroom, Béarnaise Sauce	
Shrimp Scampi	\$32.00
With Tomato, Garlic, Linguine, Market Vegetables	

Desserts

Vanilla Seed Crème Brulee	\$ 9.00
Citrus-Macadamia Nut Shortbread	
Bittersweet Chocolate "Budino" Tart	\$10.00
Baby Fennel Jam, Extra Virgin Olive Oil, Maldon Sea Salt	