



STARTERS

Crispy Calamari <i>Yuzu, Chili Aioli</i>	13
Steamed Clams <i>Stir Fried Black Bean Sauce</i>	14
Spicy Wings <i>House Bleu Cheese Dressing, Celery, Carrot, Cucumber</i>	12
Kalua Pig Quesadilla <i>Lime Crema, Guacamole</i>	12
Ahi Sashimi <i>Tomato Poke, Soy, Olive Oil</i>	18
Jumbo Shrimp Cocktail <i>Grilled and Chilled, Sauce Americaine</i>	16

COMPLETE DINNERS

Includes our Bountiful Soup and Salad Bar

Daily Catch <i>Chef's Daily Preparation</i>	Market Price
Herb Roasted Chicken <i>Potato Puree, Island Vegetables, Pan Gravy</i>	21
Grilled New York Steak <i>Hamakua Mushroom, Béarnaise Sauce</i>	29
Shrimp Scampi <i>Tomato, Garlic Linguine, Market Vegetables</i>	22
Seared Naraigi <i>Ginger, Mustard Butter Sauce, Wilted Wasabi Greens</i>	23
Grilled Kurobuta Pork Chop <i>Sweet Potato Puree, Cherry Coke Glaze</i>	21
Grilled Swordfish <i>Roasted Piquillo Pepper Relish, Olive Puree, Parmesan Potatoes</i>	26
Big Island Wagyu Burger <i>Smoke Bacon, Crispy Tobacco Onion, Avocado Swiss Cheese</i>	19
Soup and Salad Bar (a la carte)	12
DESSERT	
Chef Ross Cakes and Ice Cream Bar	4