

PUPUS

***LOBSTER TOWER** | KONA COLD LOBSTER,
AVOCADO LOMI LOMI TOMATO, ESPELETTE AIOLI 24

"INSTANT BACON" | PORK BELLY,
ISLAND OCTOPUS NAPA CABBAGE SLAW 21

WATERMELON CARPACCIO | WHITE BALSAMIC
COMPRESSED KUNIA WATERMELON,
KALAMATA OLIVES FETA CHEESE 18

***LAVA HOT ROCK** | KONA KAMPACHI,
AMERICAN KOBE TENDERLOIN, KOMBU DASHI,
THAI CHIMICHURRI 23

LA'AU HOT ROCK | HAMAKUA MUSHROOMS, TOFU
WAIALUA ASPARAGUS, KOMBU DASHI, NUOC CHAM 17

***AHI TARTARE** | BIGEYE TUNA, ASIAN GUACAMOLE
SEASONED RICE, NORI SAUCE 20

GARDEN

"ROMAINE WEDGE" | HIRABARA BABY ROMAINE,
APPLE SMOKED BACON, MAYTAG BLUE,
BUTTERMILK DRESSING 19

WAIMEA BEETS | SLOW ROASTED, KAMUELA
CUCUMBER, HAWAII ISLAND CHEVRE, COCONUT
COVERED MACADAMIA NUTS, WHITE BALSAMIC 18

SALANOVA | HIRABARA MINI GREENS,
BABY CUCUMBER HAWAIIAN B CHERRY TOMATO,
ALII MUSHROOM BITS SHERRY VINAIGRETTE 16

TOMATO | MANA ROAD HEIRLOOM TOMATOES
"HAWAII ISLAND CHEVRE CROQUETTE"
STRAWBERRY-CASSIS EMULSION 18

***CAESAR** | BABY KALE, TEMPURA WHITE ANCHOVY
GARLIC CROUTON, ANCHOVY VINAIGRETTE 19

THE GRILLE

CHOICE OF ONE SAUCE
PEPPERCORN, CHIPOTLE CHIMICHURRI, CHORON, MINT

***6 OZ / *8 OZ PRIME FILET MIGNON**
23D WET AGED, *MCQUERY RANCH, WA* | 48 / 54

***12 OZ PRIME NEW YORK STRIP**
28D WET AGED, *DURHAM RANCH, WY* | 58

***14 OZ PRIME BONE-IN NEW YORK STRIP**
38D WET AGED, *DURHAM RANCH, WY* | 70

***16 OZ PRIME BONE-IN RIB EYE**
38D WET AGED, *MCQUERY RANCH, WA* | 78

***10 OZ BLACK BERKSHIRE PORK CHOP**
WOLF CREEK, IA | 46

A LA PLANCHA FOR TWO

SERVED WITH GARLIC SMASHED POTATOES & KEAWE SMOKED HILO CORN

32 OZ TOMAHAWK | KONA SEA SALT 170

18 OZ CHATEAUBRIAND | SLOW ROASTED BIG ISLAND BONE MARROW 130

24 OZ LAMB RACK | WAI MELI HONEY MUSTARD, HERB CRUSTED 115

HG SIDES

SPICY FRIED RICE LOBSTER & BACON 15

PACIFIC WHITE SHRIMP ACHIOTE 23

MAINE LOBSTER DRAWN BUTTER 40

HAMAKUA MUSHROOM RED WINE 15

BRUSSEL SPROUTS SRIRACHA 11

CAULIFLOWER GREMOLATA 14

HILO CORN KEAWE SMOKE 11

ONION RINGS CRACK PEPPER AIOLI 12

HG POTATOES

BAKED TRADITIONAL TOPPINGS 10

SMASHED ROASTED GARLIC 10

GRATIN GRUYERE 11

PUREE MANCHEGO 11

MASHED LOADED 12

ENTREES

FREE RANGE HILO CHICKEN | CRISPY LEG, ISLAND INSPIRED MATBUCHA, FORBIDDEN RICE 40

BEAN CURD | KAMUELA VEGETABLES, JASMINE RICE, LUNTI KARI 27

TEMPEH | SLOW ROASTED HIRABARA BABY KALE, FORBIDDEN RICE, CUCUMBER SALSA, SOY CARAMEL 28

***PACIFIC MAHI MAHI** | PAN ROASTED, MANILLA CLAMS, VEGETABLES, WARM "SALSA VERDE" 39

***NI'HAU LAMB** | THREE DOUBLE BONE LAMB CHOP, ROASTED GARLIC MASH, PEPPERCORN-NAMIDA REDUCTION 48

***OPAKAPAKA** | SAUTÉED SHORT TAIL PINK SNAPPER, FENNEL POLLEN, MOLOKAI SWEET POTATO PUREE, HIRABARA
BABY CARROTS & RAINBOW CHARD 46

GENERAL MANAGER: JOHN V. DAVEY
EXECUTIVE SOUS CHEF: JAMES EBREO