

## PUPUS

- \*LOBSTER TOWER** | KONA COLD LOBSTER, AVOCADO LOMI LOMI TOMATO, ESPELETTE AIOLI 24
- \*LAVA HOT ROCK** | KONA KAMPACHI, AMERICAN KOBE TENDERLOIN, KOMBU DASHI, THAI CHIMICHURRI 25
- FOIE GRAS AU TORCHON** | POHA JAM, LILIKOI CHAMPAGNE GELEE, TOASTED BRIOCHE 26
- \*AHI TARTARE** | BIGEYE TUNA, ASIAN GUACAMOLE SEASONED RICE, NORI SAUCE 22
- \*DIVER SCALLOPS** | BACON, HIRABARA BABY ARUGULA, SPICY VOLCANO HONEY GLAZE 24

## GARDEN

- "ROMAINE WEDGE"** | HIRABARA BABY ROMAINE, APPLE SMOKED BACON, MAYTAG BLUE CHEESE, BUTTERMILK DRESSING 19
- WAIMEA BEETS** | SLOW ROASTED, KAMUELA CUCUMBER, HAWAII ISLAND CHEVRE, COCONUT COVERED MACADAMIA NUTS, WHITE BALSAMIC 18
- \*CAESAR** | BABY KALE, TEMPURA WHITE ANCHOVY GARLIC CROUTON, ANCHOVY VINAIGRETTE 19
- WATERMELON CARPACCIO** | WHITE BALSAMIC COMPRESSED KUNIA WATERMELON KALAMATA OLIVES FETA CHEESE 18
- SALANOVA** | HIRABARA MINI GREENS, KAMUELA STRAWBERRIES, ROASTED HEIRLOOM BABY CARROTS, BABY CUCUMBER, HAWAIIAN B CHERRY TOMATOES, SHERRY VINAIGRETTE 18

## HAWAIIAN ARTISINAL CHEESE CART

**NAKED COW, OAHU** | RUSTIC TOMME, KONA HAZE  
**BIG ISLAND GOAT DAIRY, HAWAII** | AHUALOA VALENCIA, KALEHUA CROTTIN  
HOUSE MADE LILIKOI JAM, BRIOCHE, CRACKERS, DRIED FRUITS,  
GRAPES, TOASTED WALNUT & PECANS  
25 PER PERSON

## THE GRILLE

- \*7 oz / \*10 oz PRIME FILET MIGNON**  
23D WET AGED, *MCQUERY RANCH, WA* | 54/61
- \*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

SERVED WITH GARLIC SMASHED POTATOES & KEAWE SMOKED HILO CORN

- \*32 oz TOMAHAWK**, *DURHAM RANCH, WY* | KONA SEA SALT 170
- \*18 oz CHATEAUBRIAND**, *DURHAM RANCH, WY* | SLOW ROASTED BIG ISLAND BONE MARROW 130

## HG SIDES

- SPICY FRIED RICE** LOBSTER & BACON 15
- MAINE LOBSTER** DRAWN BUTTER 40
- HAMAKUA MUSHROOM** RED WINE 15
- BRUSSEL SPROUTS** SRIRACHA 11
- CAULIFLOWER** GREMOLATA 14
- HILO CORN** KEAWE SMOKE 13
- ONION RINGS** CRACK PEPPER AIOLI 12

## HG POTATOES

- BAKED** TRADITIONAL TOPPINGS 11
- SMASHED** ROASTED GARLIC 11
- GRATIN** GRUYERE 12
- PUREE** MANCHEGO 11
- MASHED** LOADED 13

## 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
- \*ORA KING SALMON** | BIG ISLAND CINNAMON PLANK, PRESERVED LEMON & DILL 30
- \*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
- \*LANAI VENISON** | 8OZ VENISON CHOPS, CHIMICHURRI 46
- BEEF & REEF** | KONA COFFEE BRAISED BIG ISLAND SHORT RIBS, ROASTED GARLIC PACIFIC WHITE SHRIMP, HORSERADISH SMASHED POTATOES 65