

PUPUS

PACIFIC WHITE SHRIMP TRADITIONAL COCKTAIL SAUCE, LEMON	20
SUSHI STACK YELLOW FIN TUNA POKE, ASIAN GUACAMOLE, SEASONED RICE, TERIYAKI NORI SAUCE	20
LAVA HOT ROCK KONA KAMPACHI, AMERICAN KOBE TENDERLOIN, SOY DASHI, THAI CHIMICHURRI	23

THE GARDEN

BIG ISLAND GAZPACHO ROASTED TOMATOES, KAUAI SHRIMP, KAMUELA CUCUMBERS, AVOCADO	18
CLASSIC ICEBERG TOMATO, CUCUMBER, BACON, BLUE CHEESE, BUTTERMILK DRESSING	19
WAIMEA BEETS ROASTED RED & YELLOW BEETS, CHÉVRE, BALSAMIC LI HING MUI REDUCTION	18
CAESAR SALAD HIRABARA BABY ROMAINE, LOMI TOMATO, PARMESAN CHEESE CRISP	20
HAWAIIAN B TOMATO SALAD KALAMATA OLIVES, BUFFALO MOZZARELLA, HERB DRESSING	22

THE GRILLE

FILET MIGNON

6 oz | 48 8 oz | 52

23D PRIME WET AGED, *MCQUERY RANCH, WA*

8 oz HALF LAMB RACK

THOMAS FARMS, AUSTRALIA | 50

12 oz PRIME NEW YORK STRIP

28D WET AGED, *DURHAM RANCH, WY* | 58

14 oz PRIME BONE-IN NEW YORK STRIP

38D DRY AGED, *ALLEN BROTHERS, IL* | 68

16 oz PRIME BONE-IN RIB EYE

23D WET AGED, *MCQUERY RANCH, WA* | 75

18 oz CHATEAUBRIAND

SLOW ROASTED BIG ISLAND BONE MARROW, CARVED TABLESIDE
"NATURAL CERTIFIED ANGUS BEEF" *DURHAM RANCH, WY* | 125

6 oz MAIN LOBSTER TAIL | **THE SURF** 40

THE MUST HAVES

BRUSSELS SPROUTS	TEMPURA GREEN BEANS
ROASTED MARKET VEGETABLES	ALI'I MUSHROOMS & ONIONS
SWEET GINGER ASPARAGUS	MAC & CHEESE W/ HOUSE-MADE BACON
MASHED POTATOES	LOBSTER FRIED RICE
CLASSIC BAKED POTATO	
TWICE BAKED POTATO	
10	15

MAUKA TO MAKAI

PACIFIC MAHI MAHI PAN ROASTED, WARM HIRABARA KALE QUINOA SALAD, CHILI LILIKOI VINAIGRETTE	42
FREE RANGE HILO CHICKEN KONA PALE ALE SAMBAL, KAMUELA BABY CARROTS & ASPARAGUS WITH HONEY MISO GLAZE	40

EXECUTIVE SOUS CHEF: JAMES EBREO
MANAGER: JOHN DAVEY