

Starters

SPICY SAUTÉED EDAMAME VG	14
<i>Garlic, soy, Sriracha, sesame</i>	
WAIMEA TOMATO GAZPACHO GF VG	14
<i>Crispy tortillas, scallions</i>	
YELLOWFIN AHI TATAKI*	27
<i>Local ahi tuna, ginger, scallion, sesame, truffle soy, micro green wasabi</i>	
TAMARIND GLAZED PORK RIBS	25
<i>Pickled vegetable salad</i>	
CRISPY ONO LETTUCE WRAPS	24
<i>Makrut lime sweet chili glaze, pineapple papaya relish</i>	
SEARED SCALLOPS*	26
<i>Lemon beurre blanc, apple pear chutney, micro basil</i>	

Salads

GLUTEN FREE OPTIONS AVAILABLE FOR ALL SALADS

TOMATO & KONA MANGO SALAD GF VG	21
<i>Kamuella tomatoes, heirloom cherry tomatoes, fresh mozzarella, basil vinaigrette, sea salt</i>	
BIG ISLAND PAPAYA SALAD GF VG	22
<i>Waimea baby greens, tomato, cucumber, jicama, avocado, red onion, grilled Big Island corn, lime vinaigrette</i>	
BABY ROMAINE WEDGE	24
<i>Heirloom tomatoes, smoked bacon, shaved red onion, sourdough croutons, avocado & house buttermilk ranch dressing</i>	
ENHANCE WITH:	
CHICKEN, LOCAL CATCH*, GARLIC PRAWNS*	15
SALMON* OR STEAK	20

Main Course

SEAFOOD CIOPPINO PASTA	55
<i>Dungeness crab, jumbo prawns, local catch, clams, tomato fennel broth, linguine, grilled broschetta</i>	
CHINESE STYLE STEAMED KONA KANPACHI*	50
<i>Baby carrots, bok choy, Ali`i mushrooms, Asian pesto, soy, sizzling oil</i>	
ONO & SHRIMP ENCHILADAS GF	34
<i>Mexican rice pilaf, fire-roasted tomato & bell pepper sauce, pepperjack cheese, avocado</i>	

Tacos

Served with borracho beans and Mexican rice pilaf

GRILLED FISH TACOS*	34
<i>Sweet onion, crema & tomatillo salsa, flour tortillas</i>	
CARNE ASADA STREET TACOS*	36
<i>Maui onion, cilantro, tomatillo salsa, corn tortillas</i>	
HAWAI`I ISLAND SEASONAL VEGETABLES	28
<i>Avocado, pepperjack cheese, tomato habanero salsa</i>	

From the Grill

GRILLED KING SALMON MISOYAKI*	46
<i>Charred baby bok choy, steamed rice, sesame butter sauce</i>	
GRILLED PRIME BEEF TENDERLOIN* 6 OZ. GF	68
<i>Grilled asparagus, Hāmākua mushrooms, Gruyere potatoes, demi-glaze</i>	
GRILLED KONA WHOLE LOBSTER GF	MKT
<i>Grilled 1 lb. Kona lobster, andouille sausage, Hilo corn, new potatoes, drawn butter</i>	

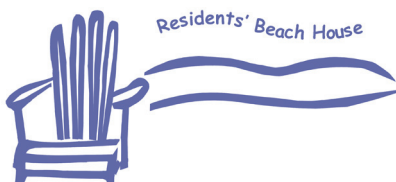
Sides

ROASTED HĀMĀKUA MUSHROOMS GF	15
GRILLED ASPARAGUS, GARLIC LEMON AÏOLI GF	14
PARMESAN BROCCOLI GF VG	11
CRISPY BRUSSELS SPROUTS, BALSAMIC, PARMESAN GF VG	14
BEER BATTERED FRIES OR ONION RINGS VG	15

Signature Pizzas

GLUTEN FREE OPTIONS AVAILABLE FOR ALL PIZZAS

THE KANAK ATTACK	28	CLASSIC MARGHERITA VG	24
<i>Salami, pepperoni, prosciutto, Italian sausage</i>		<i>Kamuella tomatoes, buffalo mozzarella, basil</i>	
STEVE MCGARRETT	27	MUSHROOM TRUFFLE	27
<i>Kalua pig, pineapple, Maui onion, barbecue sauce</i>		<i>Hāmākua mushrooms, baby arugula, white truffle oil, parmesan reggiano</i>	



VG = VEGETARIAN ❖ GF = ITEM IS PREPARED GLUTEN FREE.

PLEASE ALERT YOUR SERVER OF ANY ALLERGIES OR DIETARY RESTRICTIONS.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.