

CHILLED & RAW

- HUALĀLAI OYSTER** Farm Raised on Property, Maui Onion-Hawaiian Chili Pepper Mignonette 18
SHRIMP COCKTAIL Grilled & Chilled Kaua'i Shrimp, Roasted Pineapple Cocktail Sauce 20
YELLOW TAIL CRUDO Kona Blue Ocean Kanpachi, Cucumber Wai, Chili Oil, Watermelon Radish 22
KONA SEA SALT CURED ORA KING SALMON, Caviar, Lemon-Chive Crème Fraiche,
Crispy Caper, Red Onion Emulsion, Ulu Bread 19

GARDEN & PUPU

- "ROMAINE WEDGE"** Hirabara Baby Romaine, Apple Smoked Bacon,
Maytag Blue Cheese, Buttermilk Dressing 19
***CAESAR** Kamuela Romaine, Tempura White Anchovy, Garlic Crouton, Anchovy Vinaigrette 19
WAIMEA BEETS Slow Roasted, Kamuela Cucumber, Hawai'i Island Chevre,
Coconut Covered Macadamia Nuts, White Balsamic 18
WATERMELON CARPACCIO White Balsamic Compressed Kunia Watermelon, Kalamata Olives, Feta Cheese 18
BIG ISLAND BEEF TARTARE Hand Cut Beef Filet, Toasted Ulu Bread Pineapple Mustard, Truffle Aioli 22
FOIE GRAS AU TORCHON Poha Jam, Liliko'i Champagne Gelée, Toasted Brioche 26
SALANOVA Hirabara Mini Greens, Kamuela Strawberries, Roasted Heirloom Baby Carrots,
Baby Cucumber, Hawaiian B Natural Farms Cherry Tomatoes, Sherry Vinaigrette 18

THE GRILLE

*PRIME FILET MIGNON 23D Wet Aged, McQueary Ranch, WA	7 OZ /10 OZ	54/61
*PRIME NEW YORK STRIP 28D Wet Aged, Durham Ranch, WY	12 OZ	58
*PRIME BONE-IN NEW YORK STRIP 38D Wet Aged, Durham Ranch, WY	14 OZ	70
*PRIME BONE-IN RIB EYE 38D Wet Aged, McQueary Ranch, WA	16 OZ	78
*BLACK BERKSHIRE PORK CHOP Wolf Creek, IA	10 OZ	46

Choice of one Steak Sauce: **Bearnaise, House Ketchup, Blue Cheese Fondue, Chimichurri**

GRILLED SEAFOOD PLATTER FOR TWO

Whole Madai Snapper, Kauai Shrimp, Kona Cold Lobster, Octopus, King Crab, Fry Rice, Drawn Butter
\$140.00

A LA PLANCHA

Served with Garlic Smashed Potatoes & Summer Roasted Vegetables

- *32 OZ TOMAHAWK** Kona Sea Salt 170
***18 OZ CHATEAUBRIAND** Slow Roasted Big Island Bone Marrow 130

ENTRÉES

- FREE RANGE HILO CHICKEN** Crispy leg, Island Inspired Matbucha, Forbidden Rice 40
BEAN CURD Kamuela Vegetables, Jasmine Rice, Lunti Kari 27
TEMPEH Slow Roasted Vegetables, Forbidden rice, Cucumber Salsa, Soy Caramel 28
***ORA KING SALMON** Big Island Cinnamon Plank, Preserved Lemon & Dill 30
***NI'IHAU LAMB** Three Double Bone Lamb Chop, Spicy Kamelua Green Beans, Hunan BBQ Glaze 50
***OPAKAPAKA** Sautéed Short Tail Pink Snapper, Ali'i Mushroom, Heirloom Carrots, "Chou-Fleur Vert" 46
***MAUI NUI VENISON** 8oz Venison Chops, Chimichurri 46
***HAPU'UPU'U** Pan Steamed Hawai'i Black Sea Bass, Charred Baby Bok Choy, Truffle Nage 44
KONA COLD LOBSTER Grilled 1 ¼ lb Maine Lobster Thai Jicama Slaw, Ginger Scallion Butter 60

HG SIDES

- SPICY FRIED RICE** Lobster & Bacon 15
BROCCOLI Parmesan 13
ROASTED VEGETABLES Garlic, Inamona 13
HAMAKUA MUSHROOM Red Wine 13
BRUSSEL SPROUTS Sriracha 13

HG POTATOES

- BAKED** Traditional Toppings 12
SMASHED Roasted Garlic 12
GRATIN Gruyere 12
MASHED Loaded 12

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS