

HG HUALĀLAI GRILLE

STARTERS

POKE & RICE* Marinated Yellow Fin Tuna, Caviar, Tobiko, Avocado Mousse, Crispy Thai Rice ~ 24

LOBSTER & CRAB STACK* Kona Cold Lobster, Dungeness Crab Salad, Avocado Mousse ~ 38

SHRIMP COCKTAIL* Chilled Pacific White Shrimp, Kona Longboard Island Lager, Fire Roasted Pineapple Cocktail Sauce ~ 29

HOT ROCK* American Wagyu, Kanpachi, Ali'i Mushrooms Shoyuzuke, Nam Jim Jaew, Asian Chimichurri ~ 32

BIG ISLAND BEEF TARTARE* Cornichons, Caper Berry, Truffle Caviar, Waipi'o Taro Bread ~ 20

GARDEN

CAESAR Hirabara Baby Romaine, Parmesan Crisp, Garlic Crouton, Creamy Anchovy Dressing ~ 18

BEET Red & Yellow Beets, Baby Arugula, Roasted Marcona Almonds, Quinoa, Hāmākua Honey Chevre Cheese, White Balsamic Vinaigrette ~ 20

TOMATO Wow Tomatoes, Pickled Shallots, Scamorza Affumicata, Balsamic Reduction, Basil EVO ~ 19

WEDGE Hirabara Baby Gems, Toy Box Tomato, Hudson Cucumber, Apple Smoke Bacon, Blue Cheese, Butter Milk Dressing ~ 22

SIDES

SPICY FRIED RICE Bacon & Lobster ~ 17

MACARONI & CHEESE Maccheroni 'Al Torchio, Bacon, Vermont White Cheddar Cheese ~ 15

BRUSSEL SPROUTS Sriracha ~ 12

MASH Rustic Buttery Yukon Gold ~ 11

BAKED POTATO Traditional Toppings ~ 13

HAND CUT TRUFFLE FRIES ~ 15

CREAM CORN Keawe Smoke Hilo Sweet Corn ~ 14

CAULIFLOWER Broken Garlic ~ 12

ENHANCEMENTS

COLD WATER LOBSTER ½ TAIL* ~ 35

GARLIC KAUA'I SHRIMP* ~ 26

THE GRILLE

Choice of One Steak Sauce: Salsa Verde, Chimichurri, Béarnaise, HG Steak Sauce, Blue Cheese Fondue

10 oz AMERICAN STYLE KOBE RIBEYE CAP*
Boise, Idaho ~ 98

16 oz RIBEYE*
Omaha, Nebraska ~ 75

7 oz/10 oz PRIME FILET MIGNON*
McQueary Ranch, WA ~ 56/69

8 oz WAGYU NEW YORK*
Boise, Idaho ~ 85

10 oz BLACK BERKSHIRE PORK CHOP*
Wolf Creek, Iowa ~ 46

8 oz AHI STEAK/ MÂITRE D BUTTER*
Boat to Table, Pacific Ocean, Hawai'i ~ 40

A LA PLANCHA

Served with Mash & Brussel Sprouts

32 oz TOMAHAWK*
Kona Sea Salt ~ 190

16 oz CHÂTEAUBRIAND*
Slow Roasted Big Island Bone Marrow ~ 160

32 oz BONE LAMB RACK*
Ke'olu Garden Herb Crust, Mint Sauce ~ 140

STEAK COMPLEMENTS

BUTTER FRIED EGG ~ 6

WHISTLE PIG CARAMELIZED ONION ~ 5

BLACK TRUFFLE BUTTER ~ 8

ENTRÉES

JIDORI CHICKEN Hen of the Woods Mushrooms, Asparagus, Pan Jus ~ 48

PORTOBELLO MUSHROOM Chili Soy Lacquered, "Cauliflower Fried Rice" ~ 34

TEMPEH Kamuela Vegan Stew, Jasmine Rice ~ 30

HG 50/50 BURGER 50% American Wagyu & 50% Big Island Beef, Roasted Maitake Mushroom, Sautéed Maui Onion, Provolone Cheese, Brioche Bun ~ 34

ORA KING SALMON* Spicy Honey Glaze, Roasted Baby Carrot, Baby Bok Choy ~ 46

KANPACHI* Pan Roasted, Hirabara Baby Kale, Salmoriglio, Garlic Fingerling Potato ~ 48

LOBSTER* Grilled Maine Lobster, Jicama Slaw, Ginger Scallion Butter ~ 73