

## Starters

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

## Main Course

<b>SEAFOOD CIOPPINO</b>	55
<i>Dungeness crab, jumbo prawns, local catch, clams, tomato fennel broth, grilled bruschetta</i>	
<b>CHINESE STYLE STEAMED KONA KANPACHI*</b>	50
<i>Baby carrots, bok choy, Ali`i mushrooms, Asian pesto, soy, sizzling oil</i>	
<b>BLACKENED CHICKEN WITH RIGATONI</b>	38
<i>Fire roasted peppers, caramelized onion, heirloom cherry tomatoes, cream sauce, parmesan Reggiano</i>	
<b>ONO &amp; SHRIMP ENCHILADAS GF</b>	34
<i>Mexican rice pilaf, fire-roasted tomato &amp; bell pepper sauce, pepperjack cheese, avocado</i>	

### From the Grill

<b>GRILLED KING SALMON MISOYAKI*</b>	48
<i>Charred baby bok choy, steamed rice, sesame butter sauce</i>	
<b>GRILLED PRIME RIBEYE* 14 OZ. GF</b>	85
<i>Garlic fries, haricots verts, herb compound butter, demi glace</i>	
<b>GRILLED KONA WHOLE LOBSTER GF</b>	MKT
<i>Grilled 1 lb. Kona lobster, andouille sausage, Hilo corn, new potatoes, drawn butter</i>	

## Salads

GLUTEN FREE OPTIONS AVAILABLE FOR ALL SALADS

<b>LYONNAISE SALAD</b>	22
<i>Frisée, poached egg, crispy pancetta, garlic croutons, sherry mustard vinaigrette</i>	
<b>BIG ISLAND PAPAYA SALAD GF VG</b>	22
<i>Waimea baby greens, tomato, cucumber, jicama, avocado, red onion, grilled Big Island corn, lime vinaigrette</i>	
<b>KAMUELA TOMATO CAPRESE GF VG</b>	21
<i>Waimea tomatoes, heirloom cherry tomatoes, fresh mozzarella, basil vinaigrette, sea salt</i>	
<b>BABY ROMAINE WEDGE</b>	24
<i>Heirloom tomatoes, smoked bacon, shaved red onion, sourdough croutons, avocado &amp; house buttermilk ranch dressing</i>	
<b>ENHANCE WITH:</b>	
<b>CHICKEN, LOCAL CATCH*, GARLIC PRAWNS*</b>	15

### Tacos (2 each)

<b>GRILLED FISH TACOS*</b>	34
<i>Local fresh catch, shaved sweet onion, cilantro-lime crema, tomatillo salsa, boraccho beans, Mexican rice pilaf, and flour tortillas</i>	
<b>CARNE ASADA STREET TACOS*</b>	36
<i>Marinated steak, Maui onion, cilantro, tomatillo salsa, boraccho beans, Mexican rice pilaf, and corn tortillas</i>	
<b>HAWAI`I ISLAND SEASONAL VEGETABLES</b>	28
<i>Avocado, pepperjack cheese, tomato habanero salsa, boraccho beans, Mexican rice pilaf, and corn tortillas</i>	

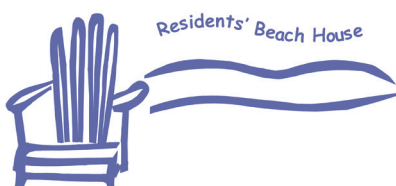
### Sides

<b>ROASTED HĀMĀKUA MUSHROOMS GF</b>	16
<b>SAUTÉED GARLIC FRENCH BEANS GF</b>	14
<b>PARMESAN BROCCOLI GF VG</b>	11
<b>CRISPY BRUSSELS SPROUTS, BALSAMIC, PARMESAN GF VG</b>	14
<b>BEER BATTERED FRIES OR ONION RINGS VG</b>	15

## Signature Pizzas

GLUTEN FREE OPTIONS AVAILABLE FOR ALL PIZZAS

<b>THE KANAK ATTACK</b>	28	<b>CLASSIC MARGHERITA VG</b>	24
<i>Salami, pepperoni, prosciutto, Italian sausage</i>		<i>Kamuela tomatoes, buffalo mozzarella, basil</i>	
<b>STEVE MCGARRETT</b>	27	<b>MUSHROOM TRUFFLE</b>	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.