

Ke'olu

APPETIZER

FRENCH ONION SOUP

Beef Broth, Crostini, Gruyere Cheese

12

SEARED AHI TATAKI*GF

Scallions, Toasted Sesame Seeds, Togorashi, Ponzu

18

GRILLED ISLAND SHRIMP^{GF}

Coconut Chili Marinated Shrimp,
Green Papaya Slaw, Cilantro Vinaigrette

18

5 SPICE FILET MIGNON SKEWERS^{GF}

Namasu, Peanut Sauce

17

SMOKED MAC N CHEESE

Smoked Mozzarella, Gouda & White Cheddar,
Herbed Panko, Crispy Pancetta

16

SALAD

CAESAR SALAD*

Baby Hirabara Farm Romaine, Parmesan, Croutons,
Creamy Caesar Dressing

14

KEKELA FARM'S MIXED GREENS^{GF}

Green Beans, Carrots, Grape Tomatoes,
Hearts of Palm, Red Wine Vinaigrette

14

BABY SPINACH SALAD & ARUGULA^{GF}

Roasted Bell Peppers, Pine Nuts,
Shaved Parmesan Cheese, Balsamic Vinaigrette

15

KE'OLU WEDGE SALAD^{GF}

Romaine Hearts, Crispy Pancetta,
Blue Cheese Crumbles, Hard Boiled Egg,
9 Island Dressing

14



ENTRÉE

1/2 BONELESS MARY'S FARM CHICKEN^{GF}

Whipped Potatoes,
Roasted Market Vegetables, Natural Au Jus

36

GRILLED MARKET CATCH*GF

Sautéed Garlic Spinach, Sesame Rice,
Lemongrass Emulsion, Habanero Oil

37

GRILLED STEAK DU JOUR*GF

Chef's Choice Cut, Roasted Yukon Gold Potatoes,
Grilled Asparagus, Truffle Butter

42

TOFU STEAK^{GF}

Cornmeal Crusted Tofu, Soy Bean Succotash,
Garlic Spinach, Sweet Tamari

26

LINGUINI & CLAMS

Little Neck Clams, Smoked Bacon,
Chili Flakes, White Wine Lemon Sauce, Herbs

32

BRAISED PRIME SHORT RIB^{GF}

Scalloped Potatoes, Grilled Zucchini Spears,
Crispy Leeks, Cabernet Reduction

42

HONEY MUSTARD GLAZED SALMON*GF

Pan Roasted New Zealand King Salmon,
Warm Red Quinoa Salad,
Steamed Baby Bok Choy

39

CHIMICHURRI BOSTON SCALLOPS*GF

Day Boat Sea Scallops,
Creamy Parmesan Polenta,
Roasted Heirloom Carrots

39

PIZZA NY STYLE 12"

CLASSIC CHEESE PIZZA

Red sauce, mozzarella cheese,
parmesan

16

PEPPERONI PIZZA

Pepperoni, red sauce, mozzarella cheese

18

ARUGULA PROSCIUTTO

Garlic oil, red bell peppers, figs,
honey & goat cheese

19

GF = Dish is prepared gluten free. Please alert your server of any allergies or dietary restrictions.

*Consuming raw or undercooked meat, poultry, shellfish or eggs may increase risk of food borne illness.

Ke'olu

SATURDAY &
SUNDAY

APPETIZER

FRENCH ONION SOUP

Beef Broth, Crostini, Gruyere Cheese

12

SEARED AHI POKE*

Scallions, Toasted Sesame Seeds, Wonton Chips

15

SALAD

CAESAR SALAD

Baby romaine, parmesan crisps, croutons
anchovy

14

KEKELA FARM'S MIXED GREENS^{GF}

Green Beans, Carrots, Grape Tomatoes,
Hearts of Palm, Red Wine Vinaigrette

14



ENTRÉE

1/2 BONELESS MARY'S FARM CHICKEN^{GF}

Whipped Potatoes,
Roasted Market Vegetables, Natural Au Jus

36

GRILLED MARKET CATCH*^{GF}

Sautéed Garlic Spinach, Sesame Rice,
Lemongrass Emulsion, Habanero Oil

37

GRILLED STEAK DU JOUR*^{GF}

Chef's Choice Cut, Roasted Yukon Gold Potatoes,
Grilled Asparagus, Truffle Butter

42

TOFU STEAK^{GF}

Cornmeal crusted tofu, soy bean succotash,
garlic spinach, sweet tamari

26

^{GF} = Dish is prepared gluten free. Please alert your server of any allergies or dietary restrictions.
*Consuming raw or undercooked meat, poultry, shellfish or eggs may increase risk of food borne illness.