

A P P E T I Z E R S

CHICKEN CONSOMMÉ 14
Maui Onion, Heirloom Carrots, Celery, Fettuccine

BLACKENED LOBSTER WONTONS 24
Guacamole, Papaya Salsa, Coriander Cream

AHI TUNA TARTAR GF 22
Tamari, Shallots, Avocado Mousse, Truffle, `Ulu Crisps, Liliko'i

S A L A D S

LYONNAISE GF 21
Hirabara Mixed Greens, Frisée, Gordons, Soft-Poached Egg, Shallot Vinaigrette

POACHED PEAR & BLUE CHEESE GF24
Frisée, Arugula, Candied Macadamia Nuts, Saba

HEALTH NUT 21
Tuscan Kale Blend, Papaya, Ancient Grains, Cashews, Liliko'i Vinaigrette

CLASSIC CAESAR 16
Hirabara Baby Romaine, Croutons, Parmigiano Reggiano

Add Chicken...10 Kauai Shrimp...15 Tofu...10 4 oz. Tenderloin...25

E N T R É E S

GF WAGYU BURGER 25
Raclette, Candied Slab Bacon, Kawamata Tomato, Lettuce, B&B Pickles, Truffle Aioli

CROQUE MONSIEUR 30
Mortadella, Gruyère, Mustard Grained Aioli, Mornay Cream, Rye Bread

PRIME RIB FRENCH DIP 30
Roasted Prime Rib, Caramelized Onions, Gruyère on House-Made Hoagie,
Served With Au Jus & Horseradish Crema

DAILY LOCAL CATCH GF 29
Lemon, Caper, Fines Herbs, White Wine, Angel Hair Pasta

TURKEY CROISSANT 23
Sliced Turkey Breast, Bacon, Avocado, Mayonnaise, Kawamata Tomato

CHICKEN PAILLARD GF 38
Grilled Chicken, Arugula, Tomato Confit, Shaved Fennel, Sauce Verte

Ke'olu

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 foodborne illness.