

Starters

YELLOWFIN AHI TATAKI* GF	27
<i>Local ahi tuna, ginger, scallion, sesame, truffle tamari, micro arugula</i>	
TAMARIND GLAZED PORK RIBS GF	27
<i>Pickled vegetable salad</i>	
CRISPY ONO LETTUCE WRAPS	26
<i>Makrut lime sweet chili glaze, pineapple papaya relish, cilantro lime crema</i>	
SEARED SCALLOPS* GF	32
<i>Lemon buerre blanc, apple pear chutney, micro basil</i>	
ROASTED CASTROVILLE ARTICHOKE GF VG	25
<i>Lemon garlic aioli, Parmigiano Reggiano, parsley</i>	
CHILLED PRAWN COCKTAIL GF	28
<i>Jumbo prawns, Louie dressing, lemon, horseradish cocktail sauce</i>	
STEAMED CLAMS	28
<i>Andouille sausage, cherry tomato, herbs, garlic, white wine, butter, grilled baguette</i>	
OPEN FACED LOBSTER ROLL	36
<i>Kona lobster, celery, scallion, lemon, toasted brioche</i>	

Salads

GLUTEN FREE OPTIONS AVAILABLE FOR ALL SALADS

SUMMER PEACH SALAD GF VG	23
<i>Yellow peach, arugula, cherry tomato, blueberry, shaved red onion, goat cheese, almonds, balsamic vinaigrette</i>	
BIG ISLAND PAPAYA SALAD GF VG	23
<i>Waimea baby greens, tomato, cucumber, jicama, avocado, red onion, grilled Big Island corn, lime vinaigrette</i>	
TOMATO & KONA MANGO CAPRESE GF VG	22
<i>Kamuella tomato, local mango, fresh mozzarella, Hawaiian sea salt, basil vinaigrette</i>	
CRAB LOUIE SALAD GF	36
<i>Waimea baby greens, tomato, avocado, cucumber, asparagus, radish, egg, Louie dressing</i>	
ENHANCE WITH:	
CHICKEN, LOCAL CATCH*, GARLIC PRAWNS*	15
SALMON* OR STEAK	20

Main Course

BARBECUED LEMONGRASS PRAWNS GF	48
<i>Kona mango salad, coconut rice, Thai chili glaze</i>	
GINGER CRUSTED HAWAIIAN KAMPACHI*	55
<i>Lemon miso vinaigrette, Hilo corn, Ali'i mushrooms, zucchini, steamed rice</i>	
GRILLED KING SALMON* GF	55
<i>Hāmākua mushroom risotto, grilled asparagus, roasted tomato vinaigrette</i>	
BLACKENED CHICKEN WITH RIGATONI	40
<i>Fire roasted peppers, caramelized onion, heirloom cherry tomatoes, cream sauce, Parmigiano Reggiano</i>	

ONO & SHRIMP ENCHILADAS GF	40
<i>Mexican rice pilaf, fire-roasted tomato & bell pepper sauce, cheddar cheese, avocado</i>	

Tacos

PANKO CRUSTED FISH TACOS* (2 each)	45
<i>Big Island Ono, cabbage slaw, pickled jalapeño, pico de gallo, chipotle crema, flour tortillas, served with borrocho beans and Mexican pilaf</i>	
CHILE VERDE TACOS* GF (2 each)	38
<i>Tomatillo braised pork, salsa verde, red onion, avocado, cilantro, queso fresco, corn tortillas, served with borrocho beans and Mexican pilaf</i>	

From the Grill

GRILLED BIG ISLAND CATCH WITH COCONUT RED CURRY* GF	52
<i>Sugar snap peas, roasted Ali'i mushrooms, peppers, eggplant, jasmine rice, green papaya slaw</i>	
STEAK FRITES*	80
<i>Grilled 12 oz. New York, garlic shoestring fries, béarnaise compound butter, demi glaze</i>	

Sides

HĀMĀKUA MUSHROOM & CORN GF VG	16
CRISPY BRUSSELS SPROUTS, BALSAMIC, PARMESAN VG	14
GRILLED ASPARAGUS, LEMON, ALMONDS GF VG	14
ROASTED GARLIC PARMESAN BROCCOLI GF VG	14
SWEET POTATO FRIES VG	15

Signature Pizzas

GLUTEN FREE OPTIONS AVAILABLE FOR ALL PIZZA

THE KANAK ATTACK	29
<i>Salami, pepperoni, prosciutto, grilled fig & prosciutto</i>	
STEVE MCGARRETT	30
<i>Kalua pig, pineapple, Maui onion, barbecue sauce</i>	
CLASSIC MARGHERITA VG	28
<i>Kamuella tomatoes, fresh mozzarella, basil</i>	

MUSHROOM TRUFFLE VG	32
<i>Hāmākua mushrooms, baby arugula, white truffle oil, Parmigiano Reggiano</i>	
GRILLED FIG & PROSCIUTTO	30
<i>Mission figs, prosciutto di parma, Waimea arugula, goat cheese, balsamic, extra virgin olive oil</i>	



VG = VEGETARIAN ❖ GF = ITEM IS PREPARED GLUTEN FREE.

PLEASE ALERT YOUR SERVER OF ANY ALLERGIES OR DIETARY RESTRICTIONS. GLUTEN FREE BREAD & TORTILLAS AVAILABLE UPON REQUEST.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.