



Appetizers

Pacific Oysters on the Half Shell

Mignonette and Cocktail Sauce
\$3 each

Crab Dip with Tortilla Chips

\$12

Crab Cakes

Tomato Corn Salsa and Tobiko Remoulade
\$14

Jumbo Shrimp Cocktail

Horseradish Cocktail Sauce
\$15

Steamed Manila Clams

Sake Butter Broth and Herb Crostini
\$16

Blackened Ahi Steak

Coconut Soy Drizzle and Cucumber Apple Salad
Market Price

Warm Bruschetta of Vine Ripened Tomatoes

Fresh Mozzarella, Prosciutto, Basil, Baby Arugula and Extra Virgin Olive Oil
\$11

Pulled Pork Won Tons

Sweet Chili Sauce and Boursin Aioli
\$11

Soup & Salads

Soup of the Day

\$9

Baby Field Greens

Dried Fruits, Toasted Pecans, Grilled Squash, Aged Stilton and Balsamic Fig Vinaigrette
\$12

Baby Iceberg Wedge

Blue Cheese Dressing and Apple Wood Bacon
\$12

Beet Carpaccio

Crispy Goat Cheese Phyllo Bundle, Pistachio Crumble and White Truffle Vinaigrette
\$12

Hearts of Romaine Caesar Salad

Aged Parmesan, Garlic Crostini
and White Anchovies
\$12

Entrees

Seared Diver Scallops

Basil and Wasabi Potatoes, Tomato Corn Salsa
and Sweet Corn Puree
\$33

Pecan Crusted Fresh Catch of the Day

Chipotle Honey Butter
Chorizo Potato Puree and Seasonal Vegetables
\$34

Grilled Kurobuta Pork Chop

with Creamy Semolina and Ragout of Clams, Linguisa
and Baby Leeks
\$34

BBQ Baby Back Ribs

Stolen from Hali'imaile General Store
Mashed Potatoes, Root Vegetables and Citrus Barbeque Sauce
\$28

Grilled Angus Rib Eye

Hamakua Mushroom and Potato Hash
\$40

Joe's "Famous" Meatloaf

Horseradish Potato Puree, Roasted Root Vegetables and Citrus Barbeque Sauce
\$28

Pan Roasted Venison Loin

Mushroom Risotto and Dried Fruit Compote with a Port Wine Reduction
\$38

Colorado Lamb Duo

Wood Grilled Double Chop with Smoked Sausage,
Herbed Spaetzle and Seasonal Vegetables
\$34

Shelton Farms Rotisserie Chicken

Truffled Macaroni and Cheese and Seasonal Vegetables
Whole Chicken \$33 Half Chicken \$23

Local Seafood and Shellfish Stew

with Seasonal Vegetables and Rice Noodles in a Lobster Lemongrass Broth
\$32

Grilled Filet of Angus Beef

Aged Cheddar Potato Cake, Roasted Root Vegetables and a Classic Béarnaise
\$39

*20% gratuity will be added to parties of 8 or more
A split plate charge of \$10.00 will be added to guest check for shared entrees.*

4.166% tax will be added to final guest check.

All Artwork and Collectables on display are for sale.