

Seafood

CIOPPINO <i>Atlantic lobster tail, king crab, Manila clams, mussels, prawns, local fish, garlic tomato broth</i>	58
CHINESE INSPIRED STEAMED KONA KANPACHI <i>Kona kanpachi, baby bok choy, soy wasabi sauce</i>	38
PAN SEARED AHI STEAK <i>Ahi steak, stir fried vegetables, truffle butter sauce</i>	40
PAN ROASTED NEW ZEALAND KING SALMON <i>New Zealand king salmon, Nueske's bacon, fingerling potatoes, sautéed kale, eryngi mushroom relish</i>	38

Meat

ROASTED HALF CHICKEN <i>Mary's organic chicken, mashed potatoes, roasted root vegetables, chicken jus</i>	35
GRILLED KUROBUTA PORK CHOP <i>Miso & honey glazed Berkshire pork chop, kabocha puree, braised vegetables, miso eggplant relish</i>	38
SWEET & SAVORY BRAISED SHORTRIB <i>Braised shortrib, mushroom risotto, pickled carrot & daikon, nuoc cham caramel</i>	37
PAN ROASTED PRIME FILET <i>8oz Filet mignon, asparagus, Maui onions, eryngi mushrooms, mashed potatoes, peppercorn sauce</i>	58
+ Add 4oz LOBSTER TAIL 22 + Add 3oz KING CRAB LEG 15	
GRILLED PRIME RIBEYE <i>12oz Ribeye, onions, mushrooms, soy shallot compound butter, mashed potatoes</i>	58
+ Add 4oz LOBSTER TAIL 22 + Add 3oz KING CRAB LEG 15	

Sides

MASHED POTATOES	6	PARMESAN TRUFFLE FRIES	8
WHITE RICE	4	FRENCH FRIES	5

Desserts

COFFEE CHOCOLATE BOMB <i>Dark chocolate cake, salted caramel & espresso mousse, Kona coffee gelato</i>	12
GUAVA TART <i>Guava sabayon, guava glaze, meringue cookies, strawberry sorbet</i>	12
MARBLED UBE CHEESECAKE <i>Ube, dulce de leche, haupia coulis, coconut meringue, coconut gelato</i>	12
ORANGE SPICED CRÈME BRULEE <i>Fresh fruit, whipped cream</i>	12
GELATO & SORBET (per scoop)	3