



STARTERS

Ahi Sashimi	18
Fresh Hawaiian tuna, served with wasabi, pickled ginger, ponzu sauce	
Crab Cake	18
Panko crusted, roasted corn relish, tomato coulis, pesto, sweet potato strings	
Kauai Shrimp	14
Potato flour crusted, Szechuan sweet spicy chili sauce, crispy noodles, stir-fry vegetables	
Chicken Skewers	14
Vietnamese peanut sauce, cucumber-mint slaw, roasted peanuts	
Chilled Seafood	25
Poached shrimp, snow crab claws, green mussels, local style ahi poke, Hawaiian chili cocktail sauce, lemongrass aioli	
Kalbi Beef	12
Shredded slow braised beef, Korean style cole slaw cabbage, charred chili pepper soy	
Mushroom and Spinach Ravioli	14
Braised portobello and porcini mushrooms, tofu, eggless pasta, sautéed spinach, Maui onions, roasted red pepper sauce, basil oil	

SOUPS & SALADS

Roasted Curried Carrot Ginger Bisque	10
Rich vegetable stock, sweet roasted carrots, Big Island ginger, crème fraiche, chive oil	
Caesar Salad	12
Hearts of romaine lettuce, cherry tomatoes, roasted garlic crostini, parmesan cheese	
Waipoli Green Salad	10
Upcountry Maui baby greens, Hamakua cucumbers, Kamuela tomatoes, carrot strings, passion fruit vinaigrette	
Kamuela Tomato and Mozzarella Cheese Salad	14
Shaved Maui onion, extra virgin olive oil, balsamic vinegar syrup, Alaea sea salt, cracked black pepper	

Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical condition



MAINS

MAKAI (From the Ocean)

Macadamia Nut Crusted Hawaiian Catch	38
Lightly dusted with panko and macadamia nuts, sautéed, lilikoi butter sauce, stir-fry vegetables, angel hair pasta	
Pacific Rim Mixed Grill	44
Kauai prawns, fresh catch, scallop, lobster tail, Asian herb butter, seasonal vegetables, steamed jasmine rice	
Black Tiger Shrimp Scampi	35
Sautéed with roasted garlic, fresh herbs, white wine butter, fresh diced tomato, Shimeji mushrooms, angel hair pasta, micro basil	
Hawaiian Seafood Lau Lau	39
Steamed in ti leaf, rock shrimp, Mahi-Mahi, Shimeji mushrooms, scallions, ginger, spinach, coconut lemongrass sauce, roasted tomato compote, jasmine rice, chef's vegetable	
Pacific Salmon	35
Grilled fire-roasted, island lava spice, ginger-citrus butter sauce, rock shrimp stir-fry with island vegetables, steamed jasmine rice	
Thai Green Curry Seafood Stew	36
Mussels, rock shrimp, fresh catch, green curry, coconut milk, sweet bell peppers, Shimeji mushrooms, Thai basil	
Hawaiian Ahi	38
Seared, tomato-ogo salad, rock shrimp potato hash, wasabi compound butter, lime oil, sweet soy drizzle	

Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical condition



AINA (From the Land)

Braised Short Rib of Beef “Chef’s Signature Dish” 36
Fork tender boneless beef short ribs, soy-ginger glaze, mushroom risotto, tomato scallion relish

New York 38
Grilled 10oz. Certified Black Angus Beef, chef’s seasonal vegetables, herb roasted potatoes, compound herb butter

Filet of Beef Tenderloin 42
Petite cut, pan roasted, sautéed Shimeji mushroom, spinach, mushroom risotto, cabernet wine reduction sauce

Beef Rib Eye 39
Fire grilled, port wine reduction, chef seasonal vegetables, herb roasted potatoes

Rosemary Marinated Chicken 34
Oven-roasted semi boneless chicken, herb roasted potato, chef’s seasonal vegetable, fresh herb chicken jus

Upcountry Maui Vegetable Harvest 31
Roast portabello mushroom, crispy tofu steak, sautéed spinach, Maui onions, seasonal stir-fry oriental vegetables, mushroom risotto, vegetable jus

Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical condition



Chef's Special Pre Fixe Menu

"AINA" Land & "MAKAI" Ocean

Begin with:

Waipoli Green Salad

Upcountry Maui baby greens, Hamakua cucumbers, Kamuela tomatoes, carrot strings, passion fruit vinaigrette

Choice of Entrée:

New York Striploin of Beef

Fire grilled, port wine sauce, herb butter

59

Filet Mignon Tenderloin of Beef

Pan roasted, cabernet wine reduction sauce

65

Boneless Breast of Chicken Breast

Grilled with Hawaiian salt and herbs, chicken jus

45

and

Petite Cold Water North American Lobster Tail

Oven-roasted, lemon butter sauce

Hawaiian Island Macadamia Nut Crusted Fresh Catch

Light panko and macadamia crust, sautéed, lilikoi butter sauce

Kauai Shrimp

Crisp potato flour crusted, Szechuan sweet and spicy chili sauce

Completed with:

Lappert's of Hawaii Ice Cream or Tropical Flavored Sorbet

Chocolate, Vanilla Bean, Kona Coffee, Macadamia Nut

or

Hayden Mango, Auntie Lilikoi's Passion Fruit

Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical condition



DESSERTS

9

Moloka'i Sweet Potato Mousse Cake "Chef's Signature Local Dessert"

Light vanilla chiffon cake, coconut haupia glaze, sweet potato mousse, toasted coconut macadamia nut tuile, Tahitian vanilla bean custard sauce and raspberry coulis

Dark Chocolate and Passion Fruit

Double chocolate passion sabayon, chocolate cake, dark chocolate ganache, passion fruit sauce

Tahitian Vanilla Bean Crème Brulee

Garnished with seasonal fresh fruit and berries

Mango Cheese Cake

Double velvet mango cream cheese filling, sponge cake macadamia nut tuile, vanilla, mango sauce

Flourless Chocolate Torte GF

Rich dark chocolate, gluten free flourless cake, garnished with fresh seasonal berries, chocolate, vanilla sauce

LAPPERT'S OF HAWAII

7

Ice Cream

Chocolate, Vanilla Bean, Kona Coffee, Macadamia Nut

Tropical Sorbet

Hayden Mango, Auntie Lilikoi's Passion Fruit