

# ❧ DINNER MENU ❧

## APPETIZERS

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<b>TAHITIAN CEVICHE</b>	21
• kona kampachi marinated in citrus juice, coconut milk, sweet maui onions, fresh jalapeno, hawaiian sea salt, and red bell pepper. served in ½ maui grown papaya with a side of molokai sweet potato chips.	
<b>AHI POKE*</b>	18
• premium grade diced ahi, maui sweet onions, seaweed, kukui nut, and alea hawaiian sea salt tossed in a spicy sesame oyster sauce. served in ½ maui grown papaya.	
<b>BABY BACK RIB BITES</b>	15
• smothered in banana barbecue sauce and topped with pineapple salsa	
<b>CRAB CAKES</b>	17
• house-made, wild caught blue crab seasoned with celery, bell pepper, onions, and panko breading. drizzled with liliko`i aioli	
<b>PAN SEARED SEA SCALLOPS</b>	20
• pan seared jumbo scallops with lemon cream sauce. served in the shell.	
<b>BANANA CRUSTED SHRIMP</b>	19
• "Taste of Lahaina Award Winner" ~ kauai shrimp rolled in crushed banana chips and deep fried. served with cilantro chili sauce and tropical fruit salsa	
<b>WILD MUSHROOM AND GOAT CHEESE POT STICKERS</b>	19
• shiitake & hamakua mushrooms, spinach and goat cheese filled house-made pot stickers. drizzled with a soy basil sauce.	

## SOUP

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<b>PACIFIC RIM SOUP</b>	14
• organic maui tomato based soup with locally grown sweet corn, fresh fish, shrimp, and chopped clams. served in a bread bowl and finished with fresh chopped parsley.	
<b>MAUI ONION SOUP</b>	15
• beef based with sweet maui onions, thyme, sherry wine and gruyere cheese. topped with puff pastry.	

## SALAD

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<b>RED BEET SALAD</b>	16
• steamed red beets, sesame crusted goat cheese, toasted pine nuts, and kula grown mixed greens. drizzled with balsamic reduction and basil pesto.	
<b>CLASSIC CAESAR SALAD</b>	11
• crisp romaine hearts tossed with caesar dressing and shredded parmesan cheese. served with garlic bread sticks.	
ADD CHICKEN	4

\*CONSUMING RAW/ UNDER COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS. \*\*A SERVICE FEE OF 18% WILL BE ADDED TO PARTIES OF 8 AND MORE. \*\*\*PLEASE, NO SEPARATE CHECKS FOR PARTIES OF 8 & MORE.

<b>SEASCAPE COBB*</b>	23
• OUR SIGNATURE SALAD--volcano spiced seared ahi, bay shrimp salad, and a house-made crab cake are the jewels adorning a mixture of kula grown mixed greens, kalamata olives, grape tomatoes, chopped hard-boiled eggs, and bleu cheese crumbles. served with bleu cheese dressing.	
<b>UPCOUNTRY SALAD</b>	21
• upcountry fresh harvested baby spinach, kula strawberries, sugar cane candied walnuts, cherry tomatoes, shaved red onions, and crumbled feta cheese tossed with shallot infused balsamic dressing. served with toasted garlic bread	
<b>HOUSE SALAD</b>	10

## VEGETARIAN

<b>VEGETABLE LEI</b>	25
• locally grown, grilled vegetables and zucchini noodles lightly tossed in pomodoro sauce and dusted with parmesan cheese and fresh chopped herbs.	
<b>TERIYAKI GLAZED TOFU</b>	23
• chinese 5 spice seasoned tofu, flour coated and fried crispy placed over a medley of kula harvest vegetables tossed in a garlic soy sauce. served with steamed rice.	

## MAUKA (LAND) ENTRÉES

all entrées are served with locally harvested vegetables and your choice of side  
 { jasmine rice | whipped potatoes | mushroom & corn risotto | linguine pasta }

<b>PAN ROASTED LAMB CHOPS</b>	44
• rosemary scented lamb chops with maui onion glaze. served with a dollop of a mint poha berry jam.	
<b>FILET MIGNON</b>	41
• peppercorn crusted 6 oz barrel cut fillet with port wine demi-glaze.	
<b>POLYNESIAN CHICKEN</b>	28
• baked, coconut crusted with truffle butter cream sauce and topped with maui gold pineapple salsa.	
<b>MANGO HOISIN BABY BACK RIBS</b>	29
• ½ rack of slowly cooked baby back ribs basted with mango hoisin bbq sauce. topped with kahuku corn salsa	
<b>FIRE BROILED NEW YORK STRIPLOIN</b>	30
• certified angus beef placed over a pallet of port wine demi glaze and topped with mushrooms & diced tomato tossed in sesame soy sauce	
<b>SUGAR CANE BRAISED SHORT RIBS</b>	28
• certified angus beef placed over a pallet of port wine demi glaze and topped with hamakua mushroom & sesame balsamic slaw	
<b>"CROWNED PIG" PORK CHOP</b>	32
• oven roasted, french cut pork chop topped with gorgonzola cheese and roasted tomato & red bell pepper afritada sauce	

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## MAKAI (SEA) ENTRÉES

makai entrées are served with locally harvested vegetables and choice of side  
{ jasmine rice | whipped potatoes | mushroom & corn risotto | linguine pasta }

<b>MAC NUT MAHI MAHI</b>	34
• macadamia nut crusted and placed over a lemongrass beurre blanc. topped with maui gold pineapple salsa	
<b>FILET MIGNON &amp; FRESH CATCH DUO</b>	47
• pepper corn crusted filet mignon place over a port wine demi glace & lemon zest crusted fresh catch over a lemongrass cream sauce	
<b>GRILLED SEAFOOD</b>	46
• ½ lobster tail, kauai shrimp, jumbo scallops, and fresh catch tossed in a saffron butter suace.	
<b>KAUAI SHRIMP SCAMPI</b>	39
• pan roasted kauai shrimp served scampi style with sun dried tomatoes, capers, and a creamy fennel lobster sauce	
<b>POACHED TWIN LOBSTER</b>	46
• two lobster tails topped with lemon thyme cream sauce	
<b>FRESH CATCH &amp; CHIPS</b>	<i>MARKET PRICE</i>
• beer batter coated fresh catch, fried to a golden brown. served with maui gold pineapple coleslaw and crispy french fries.	
<b>FRESH CATCH OF THE DAY</b>	<i>MARKET PRICE</i>

## KEIKI (CHILDREN'S) MENU

for children 10 and younger, meal includes a fountain beverage. there is a \$5  
up-charge for adults who order off this menu.

<b>HOT DOG</b>	10
• served with french fries	
<b>GRILLED CHEESE</b>	10
• served with french fries	
<b>CHICKEN TENDERS</b>	10
• served with ranch dressing and french fries	
<b>SPAGHETTI WITH BUTTER</b>	8
<b>SPAGHETTI &amp; MEATBALLS</b>	10
<b>KEIKI BURGER</b>	10
• served with fries ADD CHEDDAR CHEESE   1	
<b>KEIKI FISH AND CHIPS</b>	10
• served with french fries and tartar sauce	

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