

FRESH • LOCAL Ingredients

Dine-In or Take-Out

Kilauea Lodge and Restaurant prides itself in bringing you products grown and harvested here on the islands. We would like to thank our local growers and farmers who helped us give you the true taste of Hawaii.

Aikane Plantation

Ahuimanu Farms

Ahualoa Family Farms

Aloha Happy Farm

Armstrong Produce

Da Big Island Burn

Hilo Coffee Mill

Hilo Fish Company

Kuahiwi Ranch

Kulana Foods

McCall's Farm

Pu'u Mele Manu

Punalu'u Bake Shop

Suisan Fish

Tea Hawaii

Volcano Winery

Y Hata & Co



Entrees may have extra ingredients listed: Please inform wait staff of food allergies you may have before ordering. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. For a small charge, we offer gluten-free toast. However, we are not a gluten-free restaurant. A service fee of 18% will be applied to parties of 7 or more guests.

In support of the rising costs of doing business, a 3% surcharge will be added to all checks. It helps us to improve the pay and benefits for our employees both in the kitchen and dining room while continuing to provide the same delicious food, exceptional service and genuine hospitality we are known for.



BREAKFAST MENU

Daily 9:00am - 10:45am

Classic Egg Breakfast • *Two eggs, country fried potatoes, choice of bacon, ham, Spam, or Portuguese sausage, served with whole wheat toast \$13**

Ham & Cheese Omelette • *Ham, spinach, onions, cheddar cheese, served with country fried potatoes \$13*

French Toast • *Made with Punalu'u Portuguese sweet bread \$14*

Corned Beef Hash • *Kilauea Lodge's corned beef hash, two eggs, whole wheat toast \$15**

Volcano Loco • *Local beef burger patty, caramelized onions, mushrooms, rice, brown gravy, fried egg \$15**

Eggs Benedict • *Poached eggs, English muffin, house-made hollandaise, country fried potatoes, with your choice: Canadian bacon \$15 Crab cakes with Cajun hollandaise \$18**

BEVERAGES

Coffee, Tea, Cocoa \$4

Oolong or White Tea \$10
(serves 2)

Ka'u Estate French Press \$10
(serves 2)

Soft Drinks \$4

Assorted Juices \$4

Fresh Orange or Lemonade \$6

Liliko'i Iced Tea \$4

SIDES

Bacon \$4

Ham \$3

Portuguese Sausage \$3

Spam \$3

Toast \$2

Rice \$2

French Toast \$3

Country Fried Potatoes \$3.50

Fresh Fruit \$8

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LUNCH MENU

Daily 11:00am - 1:45pm

BURGERS & SANDWICHES

Big Island Beef Burger • Grilled local beef with lettuce, tomato, onions, pickles, on Lodge bun, side fries or salad \$15*
Add cheddar or swiss \$0.50 Add avocado, bacon or blue cheese \$2

Big Island Lamb Burger • Grilled local lamb burger on Lodge bun, jalapeño-cilantro aioli, lettuce, pickled onion, side fries or salad \$17*

Crab Cake Burger • Panko-cruste crab cake on Lodge bun, sriracha aioli slaw, tomato, onion, pickle, side fries or salad \$17

Chicken-Fried Tofu Sandwich • Crispy tofu on Lodge bun, slaw, tomato, onion, pickle, side fries or salad (Vegetarian) \$17

Daily Catch Sandwich • Grilled or blackened daily fresh catch, lettuce, tomato, onion, remoulade, on Lodge bun, side fries or salad \$18*

Ham and Turkey Sandwich • Sliced ham and turkey, swiss cheese, lettuce, tomato, pickled onions, dijonnaise, toasted ciabatta, side fries or salad \$16

SALADS & SOUPS

Bowl of Soup \$8 • **Cup** \$6

Salad Nicoise • Seared or blackened fresh catch, fresh greens, sliced eggs, green beans, fingerling potatoes, tomatoes, kalamata olives, anchovies \$15*

Lodge House Salad • Mixed greens, grape tomatoes, sliced cucumbers, choice of dressing \$8

BRUNCH FAVORITES

Volcano Loco • Local beef burger patty, caramelized onions, mushrooms, rice, brown gravy, fried egg \$15*

Eggs Benedict • Poached eggs, English muffin, house-made hollandaise, country fried potatoes, with your choice: Canadian bacon \$15 Crab cakes with Cajun hollandaise \$18*

SOFT BEVERAGES

Coffee, Tea, Cocoa \$4

Oolong or White Tea \$10

(serves 2)

Ka'u Estate French Press \$10

(serves 2)

Soft Drinks \$4

Assorted Juices \$4

Fresh Orange or

Lemonade \$6

Liliko'i Iced Tea \$4

KEIKI MENU

12 and under
Includes fries or salad

Burger \$7

Hot Dog \$7

Grilled Cheese \$7

Desserts

Please Inquire for daily selection

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DINNER MENU

TO START

- Bread Basket** • Assortment of breads and rolls, rosemary-garlic dipping oil \$7 small, \$12 large
- Kale Caesar Salad** • Local kale, Caesar dressing, blistered grape tomatoes, croutons, parmesan \$10
- Daily House-Made Soup** • \$7
- Crab Cakes** • Sriracha aioli, cabbage slaw \$14
- Panko Crusted Calamari Steak** • Lemon caper butter sauce \$14
- Coconut Brie** • Apple butter, Lodge bread loaf \$13

ENTREES

- Daily Catch** • Sautéed cauliflower, raisins, capers, macadamia nuts, crispy fingerling potatoes, lemon butter sauce \$35
- Grilled New Zealand Lamb Chops** • Baba ganoush, lemon-zataar vegetables, basmati rice, garlic yogurt sauce \$40
- Chicken Roulade** • Chicken breast, rhubarb-poha chutney, prosciutto, sauce supreme, balsamic reduction, mixed vegetables, crispy potatoes \$32
- Crispy Tofu** • Charred cauliflower, mushrooms and kale in sweet chili sauce, steamed rice, wontons \$28
- Grilled Ribeye** • Hamakua mushrooms, sautéed vegetables, sour cream & onion potatoes, herbed butter \$39
- Seafood Risotto** • Arborio rice, seafood broth, Kaua'i shrimp, New Zealand mussels, clams, blistered tomatoes, shaved parmesan \$36

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- | | |
|---|-------------------------------------|
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| Oolong or White Tea \$10 (serves 2) | Assorted Juices \$4 |
| Ka'u Estate French Press \$10 (serves 2) | Lemonade or Orange Juice \$6 |
| Liliko'i Iced Tea \$4 | |

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Sunday 9:00am - 1:45pm

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