



APPETIZERS

Panko Crusted Calamari Steak • Creamy lemon caper butter sauce \$17

Coconut Brie • Apple butter, Kilauea Lodge's famous sunflower and millet bread loaf \$18

Balsamic Brussels • Brussel sprouts in balsamic reduction with parmesan cheese \$16 🌿

Garlic-Cheese Bread • Pull apart house-made stuffed cheesy bread with marinara sauce \$21

Crab Cakes • Sriracha aioli, kim chee cabbage slaw \$18

Loaded Baked Potato • \$13 🌿

SOUP & SALAD

Wedge Salad • House-made blue cheese dressing, blue cheese crumbles, bacon, tomato, balsamic reduction \$17 🌿

Caprese • Mozzarella, nut-free basil pesto, tomato, olive oil, balsamic reduction \$17 🌿

Side Salad • Fresh greens with grape tomatoes and sliced cucumber \$9 🌿
Choice of dressing: Ranch, Blue Cheese, 1000 Island, or Liliko'i Vinaigrette

Daily House-Made Soup • Cup \$9
Bowl \$12

ENTREES

Daily Catch • Sautéed cauliflower, golden raisins, capers, macadamia nuts, crispy fingerling potatoes, creamy lemon butter sauce \$41

Creamy Chicken Fettucine • Shallot cream white wine reduction sauce, shaved parmesan \$38
Add shrimp (5) \$15

12 oz. Grilled Ribeye • Hamakua mushrooms, herb butter, grilled asparagus, baked potato with butter \$49
Loaded baked potato add \$8 🌿

Mushroom Risotto (vegetarian) • Arborio rice, Hamakua Ali'i mushrooms, arugula, nut-free basil pesto, blistered tomatoes, shaved parmesan \$40
Add chicken \$12, shrimp (5) \$15, ribeye \$18 🌿

Chicken Diane • A classic with seared chicken breast, shallots, button mushrooms, steamed white rice, parmesan charred broccolini \$39

Grilled New Zealand Lamb Chops • Mint chimichurri, lemon-zataar vegetables, basmati rice, garlic yogurt sauce \$45 🌿

Crispy Tofu (vegan) • Mild spicy-sweet chili paste glaze, crispy tofu, cauliflower, button mushrooms, kale, steamed rice \$34
Add chicken \$12, shrimp (5) \$15

Entrees may have extra ingredients than 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. Gluten Free 🌿

A service fee of 18% will be applied to parties of 7 or more guests.

We are unable to split checks for parties of 7 or more guests.

In support of the rising costs of doing business, a 4% 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.