

SHAREABLES

Coconut Brie \$25

house-made sunflower & millet bread apple butter | seasonal fruit **VG**

Coconut Crab Cakes \$27

sriracha aioli | kimchi cabbage slaw DF

Sea Salt Edamame \$17

hoisin aioli | furikake VG/GF/DF

Pickled Vegetables \$13

house-made pickled seasonal vegetables **VE/GF/DF**

SOUPS & SALADS

Fresh Farm Greens

\$15

tomatoes | cucumbers | red onions croutons | papaya seed dressing VG/GF

Wedge Salad

\$21

iceberg lettuce | cherry tomatoes | bacon scallions | blue cheese **GF**

Soup Du Jour

cup **\$11** | bowl **\$14**

VG - Vegetarian

VE - Vegan

GF - Gluten Free

DF - Dairy Free

ENTREES

Island Grilled Beef Ribeye

\$59

14oz. | okinawan whipped potatoes | garlic ginger ali'i mushrooms | bok choy | charred miso butter **GF**

Fresh Catch

\$47

chef's local fresh fish selection | seasonal vegetables | shoestring potatoes | macadamia romesco | parsley oil **GF/DF**

Garlic Shrimp Fettuccine \$43

key lime butter sauce | shallots | capers shaved parmesan

Korean Grilled Chicken

\$43

coconut citrus rice | kimchi broccolini pickled radish | sweet chili sauce **DF**

Lamb Rack

\$57

herb marinade | crispy fingerlings | maple roasted root vegetables | mint yogurt | liliko'i chimichurri **GF**

Mushroom Risotto

\$43

aliïi mushrooms | blistered tomatoes | arugula | pesto | truffle oil | shaved parmesan **GF**

Tofu Curry Bowl

\$37

fried tofu | seasonal vegetables | kale chips steamed rice | coconut curry VE/GF/DF

Protein Add-On's

chicken \$15 | shrimp \$19 | steak \$19 | fish \$17

DESSERTS

Choose between three house-made seasonal desserts available daily



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.

A split plate charge will be added to all checks when two or more guests are sharing one entree.