Appetizers

Calamari Fritte 15
Served Golden Brown, Wasabi Cocktail Sauce, Chipotle Aioli

Black & Blue Ahi 25
Blackened Yellowfin Tuna, Seared Rare, Sake-Mustard Beurre Blanc, Mango Papaya Avocado Relish

Lump Crab Cake 20
Grilled Kula Corn-Shiitake Mushroom Relish, Hazelnut-Romesco Sauce

Kalua Pig Pot Stickers 17
Caramelized Maui Pineapple Curry

Shrimp Cocktail* 21
Wasabi Cocktail Sauce, Cucumber Granita

Ahi “Poi Pounder” 26
Yellowfin Tuna Carpaccio, Blue Crab Salad, Wasabi Aioli, Soy Glaze, Maui Avocado

Beef Tenderloin Carpaccio* 18
Grilled Hamakua Mushrooms, Shaved Maui Onions, White Truffle-Citrus Vinaigrette, Parmigiano Reggiano

Escargot 21
House-Made Garlic Butter, Parmigiano-Reggiano, Garlic Bread

Chef’s Sashimi of the Evening* 25
Wasabi, Pickled Ginger, Namasu, Gluten-Free Soy Sauce

Seaside Sausage* 20
Lobster, Tiger Shrimp, Scallop, Smoked Salmon & Hawaiian Fish, Limoncello Moscato, Leek Confit

House Cured Smoked Salmon 18
Potato Crepes, Asparagus, Mascarpone Crème Fraîche, Crispy Capers & Maui Onions

Fresh Oysters on the Half Shell* 28
Ahi Tartare, Lilikoi Mignonette & White Truffle Oil

Soup Market
Chef’s Composition of the Evening

Salads

Greek Maui Wowie* 18
Chopped Maui Onions, Wild Shrimp, Baby Tomatoes, Avocado, Romaine, Feta Cheese, Capers Vinaigrette

Roasted Beet & Farro 17
Organic Upcountry Beets, Farro, Goat Cheese, Baby Arugula, Pomegranate Vinaigrette

Nick’s Caesar 16
Baby Romaine Wedges, Herb Crostini, Roasted Garlic, Crispy Anchovies & Capers, Balsamic Glaze

Olowalu Vine Ripened Tomato* 16
Gorgonzola-Walnut Pate, Extra Virgin Olive Oil, Kula Strawberry-White Balsamic

* Gluten-Free Menu Items
~ Consuming raw or undercooked foods may increase your risk of food-borne illness

Trainer’s Recommendation: Corporate Trainer, Rhonda Placourakis & Corporate Chef, Geno Sarmiento, have developed menu items designed to fuel both the body & the palate
Entrees

Opakapaka “Picatta”* 49
Hawaiian Pink Snapper Sautéed in Lemon, Butter & Capers, Sweet Potato Hash Browns, “Overnight” Tomato Puree

Potato “Scaled” Mahi Mahi* 44
Potato Puree, Asparagus, Cabernet Beurre Rouge, White Truffle Oil

Ahi “Oscar” ~ 53
Yellowfin Tuna, Alaskan King Crab, Asparagus, Three Cheese Gnocchi, Béarnaise Aioli, Brandy-Peppercorn Sauce

Day Boat Catch ~ Market
Chef’s Daily Preparation

Moroccan Spiced Salmon ~ 34
Arborio-Wild Rice, Sautéed Spinach & Baby Shiitake Mushrooms, Mango Chutney, Hana Avocado Relish

Shrimp Scampi 38
Sautéed Tiger Prawns, House Garlic Butter, Shiitake Mushrooms, Sun-Dried Tomatoes, Linguini Pasta

Scallops & Pork “Adobo” ~ 42
Seared Diver Scallops, Braised Pork Belly, Creamy Risotto, Baby Bok Choy, Adobo Sauce

Grilled Spiny Lobster Tail 57
Mac & Cheese Carbonara, Broccolini, Lobster-Vanilla Emulsion
Additional Tail 45

Pacific Coast Abalone 120
Lemon-Butter Dill Sauce, Sautéed Tiger Prawns, Asparagus, Ali’i Mushrooms, Butter-Whipped Potatoes

Plack’s Greek Chicken 32
Orzo Pasta with Sun-Dried Tomatoes, Petite Greek Salad, Avgolemono Sauce

Beef Filet Mignon* ~ 47
Roasted Baby Potatoes, Cipollini Onions, Brussels Sprouts, Maitre d’Hotel Butter, Rosemary-Fennel Jus

New York Steak* ~ 49
“Loaded” Mashed Potato, Grilled Asparagus, Baby Carrots, Fresh Porcini Mushroom Sauce

Rack of Lamb ~ 50
Moloka’i Sweet Potatoes, Crispy Goat Cheese, Maui Pineapple Jam, Jalapeno-Mint Vinaigrette

Penne Pasta Primavera 29
Zucchini, Local Mushrooms, Broccolini, Sweet Onions, Cherry Tomatoes, Fresh Pesto, Parmigiano-Reggiano