


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	
Seafood Sausage*	20
Lobster, Tiger Shrimp, Scallop, Smoked Salmon & Hawaiian Fish, Limoncello Mostarda, Leek Confit	
 House Cured Smoked Salmon	18
Potato Crepes, Asparagus, Mascarpone Creme 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, Caper 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	

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

* *Gluten-Free Menu Items*

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

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	
Scallop & 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	



President & CEO
Aaron Placourakis

Corporate Executive Chef
Geno Sarmiento

Director of Operations
Don Abernathy

General Manager
Doug Mossman



Please join us at one of our sister restaurants: