

“LOCALLY GROWN” -- from FARM-2-TABLE

We embrace Hawaii’s farmers and our island agriculture, striving to use as many locally grown products as possible. Our Executive Chef, Albert Balbas, has made the most of this bounty.

Try some of these menu items which highlight many local ingredients. Support our local farmers!



FARM-2-TABLE ITEM

STARTERS

WAGYU BRESAOLA CARPACCIO* 13.25
thinly sliced cured wagyu beef, lemon aioli, nalo farms baby arugula, fresh twin bridge farms waiialua asparagus*, ho farms cherry tomatoes, nalo farms thai basil, house made nalo farms basil pesto, local red jalapenos, mrs. parks hawaiian chili pepper water, balsamic glaze
*when available from waiialua

“THE WEDGE” SALAD* 7.25
chilled iceberg lettuce, house made russian dressing, diced eggs, tomatoes

A REAL SHRIMP COCKTAIL* 13.25
house made cocktail sauce

GARLIC & ROSEMARY GRILLED STRIP STEAK LETTUCE WRAPS* (*GF) 16/30
kula baby romaine, roasted garlic-temari aioli, jalapeno & roasted corn relish

HO FARMS “FIESTA” CHERRY TOMATO & MAUI ONION SALAD* 11.25
locally grown ho farms sweet fiesta cherry tomatoes, sliced sweet maui onions, white balsamic vinaigrette, blue cheese, balsamic glaze

d.k HOUSE SALAD* 9.25
nalo farms spicy greens, hamakua springs vine ripened tomatoes, grilled hamakua farms ali’i mushrooms, maui onions, maui surfing goat cheese, crispy bacon, citrus emulsion

GRILLED JUMBO PRAWNS & HERITAGE FARMS MUSHROOM RISOTTO* (*GF) 15
small kine farms cremini mushroom rice porridge, wilted spinach, hamakua springs tomato-caper relish

ENTREES -- FROM THE BUTCHER

22 OZ. DRY-AGED BONE-IN RIB-EYE*

This is our “Premier Steak”... Accompanied with our house made jus

DRY AGED FOR 15 DAYS*	49	DRY AGED FOR 30 DAYS*	54
BONE IN RIB EYE STEAK (22 oz.)*	43	PETITE FILET MIGNON (8 oz.) *	33
14 OZ. NEW YORK STRIP*	36	FILET MIGNON (10 oz.) *	38

STEAK ACCOMPANIMENTS

AU POIVRE	2.50	PANIOLO STYLE	6.25
creamy peppercorn demi glace		house made “paniolo” dry rub, grilled sweet maui onions, creamed corn	

LAMB & CHICKEN

MARY’S ORGANIC CHICKEN*	29	ROSEMARY & GARLIC MARINATED LAMB CHOPS*	37
certified organic free range 1/2 chicken, thigh confit, roasted breast, roasted fingerling potatoes, steamed waiialua asparagus, dijon mustard demi glace		mango & mint relish, garlic demi & red wine reduction	

*Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

ENTREES -- SEAFOOD

MACADAMIA NUT CRUSTED FRESH CATCH OF THE DAY* (*GF) pan sauteed local vegetables, caper butter sauce	25	DOUBLE "COLD WATER" MAINE LOBSTER TAIL* (2) 6 oz. sweet & succulent broiled lobster tails, drawn butter	50
MONSTER SHRIMP SCAMPI* linguine, house garlic cream sauce	29	ALASKAN KING CRAB LEGS* one pound, lemon, drawn butter	51

SURF & TURF COMPLETE DINNERS

(Sorry, no discounts applied)

Accompanied with a Caesar Salad, Vegetable du jour & a choice of Potato Souffle or Steamed White Rice

8 OZ. FILET MIGNON & LOBSTER TAIL* (2) 6 oz. cold water maine lobster tails	87	8 OZ. FILET MIGNON & ALASKAN KING CRAB LEGS* ½ lb. steamed alaskan king crab legs	67
8 OZ. FILET MIGNON & MONSTER SHRIMP SCAMPI* sauteed jumbo shrimp, garlic butter	58	8 OZ. FILET MIGNON & FRESH CATCH OF THE DAY* (*GF) macadamia nut crusted, caper butter sauce	55

SIDES

 ASPARAGUS MILANESE* grilled waiialua* asparagus, over easy local farm fresh egg, truffle oil *when available from waiialua	13.50	 ROASTED NALO FARMS BEETS surfing goat cheese, italian parsley, thyme, extra virgin olive oil	8.50
 SMALL KINE FARMS CREMINI MUSHROOMS FLAMBE brandy, shallots, garlic, thyme	9.50	 BROILED HAU'ULA TOMATOES nalo thyme, olive oil	6.50
 STEAMED WAIALUA* ASPARAGUS steamed to perfection *When available from Waiialua	12.50	 CHEF'S FARM VEGETABLE DU JOUR ask your server for our daily selections	7.50
BAKED POTATO one pound, fully loaded with the works!	7.50	POTATO AU GRATIN scallop potatoes, maui onions, nalo thyme, parmesan cheese, mozzarella cheese	8.50
STEAMED BROCCOLI	6.50	GARLIC MASHED POTATOES russet potatoes, cream, roasted garlic	7.50
STEAMED RICE	6.50	SAUTÉED FRESH SPINACH with lots of garlic	10.50

DESSERT

CRÈME BRULEE ~ 8.25

Rich Vanilla Bean Crème Brulee topped with caramelized sugar

CHOCOLATE-CHOCOLATE DECADENCE CAKE ~ 8.25

A rich flourless chocolate-chocolate cake served warm with chocolate fudge & rich chocolate ice cream

ASSORTED ICE CREAMS & SORBETS ~ 6.25

Ask your server for our flavors of the week!

IMPORTANT NOTE:

We have prepared this suggested list of menu options based on the most current ingredient information from our food suppliers and their stated absence of wheat/gluten within these items. While we have done our best to avoid cross contamination, we are unable to guarantee that any suggested menu item can be completely free of allergies.

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