



Our passion for quality starts with buying locally sourced produce, Jidori free range chicken and Duroc all natural pork.

## PUPUS

### **Fried Calamari Strips**

Guava cocktail sauce 12.5

### **Grilled Thai Shrimp**

Lemongrass, ginger and cilantro marinated, guava dip (gf) 13.5

### **Short Rib Bao**

Cucumber kim chee, cilantro, pickled mustard seed 11.5

### **Sashimi**

Raw Hawaiian Ahi\*, wasabi, shoyu *Market*

### **Warm Spinach & Artichoke Dip**

White corn tortilla chips, garlic bread 12

### **Jumbo Lump Crab Cakes**

Big Island hearts of palm, local corn & pickled red onion, tomatillo aioli 18

## SOUP & SALADS

### **Sweet Onion Soup**

Gruyere cheese filled puff pastry 8.5

### **Caesar**

Romaine lettuce, grated and shredded parmesan, focaccia herb croutons 8.5

### **Dinosaur Kale**

Kunana Dairy goat cheese, Asian pear, figs, pickled golden beet, candied macadamia nuts, local honey white balsamic vinaigrette (gf) 9.5

### **Farmer's Market**

Kauai mixed greens, golden beet, fennel, green bean, Molokai sweet potato, vine-ripened tomato, lilikoi vinaigrette (gf) 9

## SIDES

### **Brussels Sprouts**

House smoked Duroc bacon, warm honey vinaigrette 8

### **Gnocchi**

Roasted garlic butter, sauteed kale, grape tomato, parmesan cheese 7

## FRESH FISH & SEAFOOD

*Hawaiian traditions respect the sea (kai) by only fishing for specific fish during certain seasons. We honor these traditions and only serve fresh, locally caught Hawaiian fish.*

### **Panko & Mac Nut Crusted**

Macadamia nut and parmesan, lemon caper beurre blanc 32

### **"Keoki's Style"**

Baked in a garlic, lemon and sweet basil glaze, roasted Kilauea tomato gastrique 29.5

### **Ginger Cilantro Steamed**

Bamboo basket steamed, finished with sizzling peanut oil, citrus ponzu 31

### **Potato & Onion Crusted Ahi\***

Grilled hearts of palm, shiitake mushroom, chive cream sauce, pesto jasmine rice 35

### **Tristan Da Cunha Lobster Tail**

½ pound tail glazed "Keoki's Style", baked to perfection (gf) 46

### **Seafood Risotto**

Lobster, shrimp, scallop, fresh fish, shiitake mushrooms, chardonnay herb risotto (gf) 29.5

### **Chef's Fresh Fish Duo**

A combination of two Hawaiian fresh fish done in the Chef's preparation.  
Served with a starch and locally farmed vegetable 34

## STEAKS & ISLAND FAVORITES

*Add grilled Thai shrimp \$9 or Tristan lobster \$13 to your entrée*

### **Duroc Pork Ribs**

All natural pork, slow cooked Imu style, barbecue sauce 27

### **Prime Rib "While it lasts"**

Double R Ranch Signature beef\*, horseradish cream, au jus 32

### **Filet Mignon\***

Hawaiian sea salt, brandied shiitake mushroom butter, crispy Duroc bacon (gf) 36.5

### **Roasted Red Pepper Rubbed Tofu**

Coconut milk braised vegetables, sweet potatoes, macadamia nuts (gf) 23

### **Hoisin Braised Beef Short Rib**

Natural braising jus, roasted russet potatoes 25

### **Kushiyaki**

Teriyaki marinated brochettes of Jidori chicken breast and beef tenderloin\* 26

### **T S RESTAURANTS OF HAWAII & CALIFORNIA**

An 18% gratuity will be added for parties of 8 or more.

\*Consuming raw or undercooked foods may increase your risk of foodborne illness.