



Our passion for quality starts with our relationships with local farmers, ranchers and fishermen.



Produce sourced from family-owned Kauai farms



Socially conscious all-natural chicken & Compart Family Farms Duroc pork



Fresh Hawaii-caught fish served daily

## PUPUS

### Fried Calamari Strips

Guava cocktail sauce | 14

### Grilled Thai Shrimp

Lemongrass, ginger and cilantro marinated, guava dip  | 14

### Kalbi Beef Bao

Hoisin-ginger braised short rib, kim chee cucumber namasu, cilantro, pickled mustard seed | 12

### Sashimi

Raw Hawaiian Ahi\*, wasabi, shoyu | 17

### Poke Stack

Fresh Big Eye Tuna\*, sesame shoyu, avocado, namasu, onion, kalo chips | 17

### Warm Spinach & Artichoke Dip

White corn tortilla chips, garlic bread | 12

### Jumbo Lump Crab Cakes

Big Island hearts of palm relish with local corn & pickled red onion, lemon remoulade | 18

## SOUP & SALADS

### Sweet Onion Soup

Gruyere cheese, crostini | 8.5

### Dinosaur Kale

Kunana Dairy goat cheese, Asian pear, pomegranate seeds, figs, pickled golden beet, candied macadamia nuts, local honey white balsamic vinaigrette  | 9.5

### Local Greens

Kauai mixed greens, pickled golden beets, cucumber, grape tomato, Kunana goat cheese, candied macadamia nuts, lilikoi vinaigrette  | 9.5

### Caesar

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

 Gluten Conscious – item is prepared with gluten free ingredients; however, our kitchen is not gluten free. Please inform your server of any allergies.

# 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.

## "Keoki's Style"

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

## Kalo Crusted Ahi\*

Grilled hearts of palm, shiitake mushroom, chive cream sauce | 35

## Ginger Cilantro Steamed

Asian black bean sauce, lemongrass bamboo rice, sizzling peanut oil | 31

## Panko & Mac Nut Crusted

Macadamia nut and parmesan, herbed basmati wheatberry rice, lemon caper beurre blanc | 32.5

## Roasted Lobster Tails

Two ¼ pound tails glazed "Keoki's Style", baked to perfection 🍷 | 51

## Seafood Risotto

Lobster, shrimp, fresh fish, shiitake mushrooms, chardonnay herb risotto 🍷 | 29.5

## Chef's Fresh Fish Duo

A combination of two Hawaiian fresh fish: herb grilled with yuzu vinaigrette and miso glazed. Served with lemongrass bamboo rice and locally farmed vegetable | 34

# STEAKS & ISLAND FAVORITES

Add grilled Thai shrimp \$9 or Tristan lobster \$21 to your entrée

## Prime Rib "While it lasts"

Double R Ranch Signature beef\*, horseradish cream, au jus | 33

## Duroc Pork Ribs

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

## Filet Mignon\*

Hawaiian sea salt, smoked onion demi, gremolata butter | 36.5

## Kushiyaki

Teriyaki marinated brochettes of Wayne Farms chicken breast, local vegetables and beef tenderloin\* | 26

## Roasted Red Pepper Rubbed Tofu

Coconut milk braised vegetables, sweet potatoes, macadamia nuts 🍷 | 23

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

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