



We use local ingredients whenever possible, getting our produce from: Local Harvest (Maui & Oahu) and Adaptations Aloha (Big Island).

appetizers

ORA KING SALMON SASHIMI*

crispy ginger, pea shoots, sesame, lemon, soy

PRIME BEEF TARTARE*

black olive dressing, maui onion, gruyère toast

CLASSIC SHRIMP COCKTAIL*

classic sauce, citrus

JUMBO LUMP CRAB TOAST*

meyer lemon aioli, black olive sourdough

BIG EYE AHI POKE*

green onion, inamona, ogo, avocado, sesame hearts of palm

WEST COAST OYSTERS*

on the half shell, champagne mignonette, citrus

specialty cuts

*all beef is graded at usda prime or higher.
all cuts are garnished with grilled citrus and shishito peppers.
sauces are complimentary.*

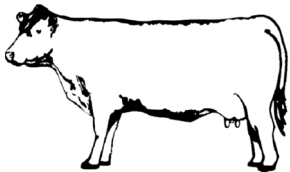
STEAKS

- 8OZ. CENTER CUT FILET
- 8OZ. HANGER STEAK
- 12OZ. NY STRIP STEAK
- 12OZ. WAGYU RIBEYE
- 18OZ. WAGYU RIBEYE
- 30OZ. TOMAHAWK RIB CHOP

OTHER

- 12OZ. DRY AGED IOWA CUT BERKSHIRE PORK CHOP
- 20OZ. CRISPY JIDORI BONELESS ½ CHICKEN
- 7OZ. DOMESTIC LAMB CHOP

steak temps...



- RARE** - red, cool center
- MEDIUM RARE** - red, warm center
- MEDIUM** - pink, hot center
- MEDIUM WELL** - slightly pink
- WELL DONE** - no pink

soup & salads

MAUI ONION SOUP

short rib bouillon, gruyère, hawaiian sweet bread

KULA STRAWBERRY & ROASTED BEET SALAD

surfing goat cheese, macadamia nuts

WAIPOLI MIXED GREENS & VEGETABLES

house truffle dressing, sunflower seeds

KULA ROMAINE CAESAR

parmesan, white anchovy, classic dressing

SURFING GOAT CHEESE TEMPURA

roasted beets, lilikoi, arugula, orange

signature dishes

KAUAI PRAWNS*

kabocha squash, ginger, basil, pepitas

ORA KING SALMON*

fennel, applewood smoked bacon, tarragon crème

JUMBO SCALLOPS*

roasted cauliflower, golden raisin emulsion

FISH OF THE MOMENT*

caught from pacific waters

KEAHOLE LOBSTER POT PIE

truffled lobster cream, local vegetables

HOUSE MADE LINGUINE

sautéed mushrooms, seasonal vegetables
truffled goat cheese cream

ROASTED CAULIFLOWER "STEAK"

turmeric tofu puree, pistachio
golden raisin gastrique

'BE WELL BY KELLY' SAUCY PALEO MEATBALLS

makaweli grass fed beef, marinara sauce
parmigiano-reggiano

'BE WELL BY KELLY' LAMB CHOP WITH PISTACHIO-MINT PESTO

spinach, red wine

sides

- | | |
|-------------------------|---|
| YUKON GOLD PUREE | LOBSTER MAC 'N CHEESE |
| TRUFFLE PARMESAN FRIES | LOADED HASSELBACK POTATO |
| STEAMED BROCCOLINI | CREAMED KULA CORN |
| CRISPY BRUSSELS SPROUTS | ROASTED HAMAKUA MUSHROOMS
balsamic glaze |
| SAUTÉED ASPARAGUS | |

sauces

- CHEF'S STEAK SAUCE
- BORDELAISE
- MORELLO CHERRY MUSTARD
- BERNAISE
- AU POIVRE
- SMOKED CHILI GLAZE
- HORSERADISH CRÈME FRAÎCHE

Chef de Cuisine: Robert Barrera

*Please notify your server if you have food allergies. *Consuming raw or undercooked foods may increase your risk of foodborne illness.
An 18% gratuity will be added to parties of 6 or more.*