

## 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 TUNA TARTAR\*

local avocado, radish, ginger dressing

### WEST COAST OYSTERS\*

on the half shell, champagne mignonette, citrus

## soup & salads

### MAUI ONION SOUP

short rib bouillon, gruyère, hawaiian sweet bread

### WAIPOLI MIXED GREENS & VEGETABLES

house truffle dressing, sunflower seeds

### KULA STRAWBERRY & ROASTED BEET SALAD

surfing goat cheese, macadamia nuts

### KULA ROMAINE CAESAR

parmesan, white anchovy, classic dressing

### SURFING GOAT CHEESE TEMPURA

roasted beets, lilikoi, arugula, orange

## 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

7OZ. CENTER CUT FILET

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

## 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

### AHI TATAKI\*

avocado-tofu puree, radish, hearts of palm  
baby watercress, jalapeño, lilikoi

### FENNEL SAUSAGE RIGATONI

local mushroom, tomato  
parmigiano-reggiano

### ROASTED CAULIFLOWER "STEAK"

turmeric tofu puree, pistachio  
golden raisin gastrique

## 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.*