




Appetizers

Calamari Fritti Crispy Calamari, Tomato-Caper Sauce & Lemon Aioli	15
New Zealand Mussels Cashew Crusted, Lemon, Garlic, Bell Pepper Confit, Bruschetta	16
 Seared Hawaiian Ahi~ Thinly Sliced & Served Rare, Citrus-White Balsamic Ponzu, Sizzling Peanut Oil	19
Osso Buco Pot Stickers Veal Beurre Rouge, Citronette	16
 Beef Carpaccio~ Arugula Salad, Whole Grain Mustard Aioli, Citrus-Truffle Vinaigrette	20
 Olowalu Tomato Gazpacho Maui Mango, Hana Avocado, Kula Onions, Jumbo Lump Crab Meat, Basil Oil	14
Lump Crab Cakes Olowalu Plum Tomatoes, Remoulade Sauce, Drawn Butter	18
Grilled Asparagus Whole Wheat Pizza, Baby Arugula, Fried Egg, Parmesan-Yuzu Dressing	16

Salads

Caesar~ Tender Romaine Leaves, Homemade Brioche Croutons, Crispy White Anchovies Roasted Garlic Caesar Dressing, Truffle Zabaglione	15
 Chopped Salad "Gabriella" Maui Onions, Cherry Tomatoes, Romaine Chiffonade, Feta, Baby Artichokes Bay Shrimp, Avocado	16
 Kula Spring Greens Toasted Pine Nuts, Blood Orange Vinaigrette	13
Salad Caprese Olowalu Vine Ripened Tomatoes, Fresh Mozzarella, Micro Basil, Maui Onions	17

 *Trainer's Recommendation....Corporate Trainer, Rhonda Placourakis & Corporate Chef, Geno Sarmiento, have developed menu items designed to fuel both the body & the palate*
~ Consuming raw or undercooked foods may increase your risk of food-borne illness




Corporate Executive Chef
Geno Sarmiento

General Manager
Ryan Hertz

Dining Room Manager
Jai Cusack



Entrees

Tiger Shrimp & Diver Sea Scallop Scampi Local Mushrooms, Fresh Grape Tomatoes, Yukon Gold Potato Gnocchi Chardonnay-Garlic-Butter Sauce	44
 Grilled Hawaiian Ahi~ Served Medium Rare, Linguica-Cannellini Bean-Hamakua Mushroom-Kale Cassoulet Romesco Aioli	43
Island Snapper “Acqua Pazza” Manila Clams, Kohlrabi-Potato Mash, Braised Fennel, Saffron-Tomato Broth	44
 Maui’s Fresh Catch Homemade Linguini, Zucchini, Herb Pesto, Caponata	41
Grilled Spiny Lobster Pappardelle Aglio e Olio, Marscapone-Tomato Bisque, Micro Green Salad, Lychee Vinaigrette	52
Seafood Mixed Grill Tiger Shrimp, Diver Scallops & Fresh Island Fish, Parmesan Risotto Porcini-Madeira Nage, Leek Tomato Confit	46
 Cotolette Capricciosa Herb Crusted Chicken, Milanese Style, White Truffle Oil Vinaigrette	33
Penne Alla Vodka Homemade Italian Sausage, Chicken Breast, Roasted Eggplant, Broccolini Vodka-Pomodoro Cream Sauce	32
Rack of Lamb Placourakis~ Surfing Goat Cheese Tzatziki Sauce, Toasted Pita Bread, Roasted Olives 24 Hour Tomato-Baby Artichoke Salad	45
Veal Scallopine Picatta Herb Spaetzle, Crispy Capers, Gremolata	38
Osso Buco Braised Veal Shank, Saffron Risotto, “Gremolata”	56
Spaghetti & Snake River Ranch Kobe Meatballs Pomodoro Sauce, Pecorino-Romano	35
Grilled Beef Filet~ Garlic-Parmesan Pomme Frites, Black Truffle Sauce, Caramelized Maui Onions	45
Australian Kobe New York Steak ~ Marsala Style, Loaded Mashed Potatoes, Grilled Asparagus & Baby Carrots	59



Chairman
Jiro Noguchi

President & CEO
Aaron Placourakis

Vice President
Al Souza