HAWAII

STARTERS

TUNA POKE BOWL
Avocado, Edamame, Radish, Jalapeno,
Sweet Soy Glaze
$14

BURRATA & BEET SALAD**
Arugula, Macadamia Nut Vinaigrette
$13

SPICED PORK WINGS
Hoisin-Pineapple Glaze, Sesame Seed,
Soy & Cider Slaw
$12

LOBSTER BISQUE
Thai Spices, Curry, Coconut Milk
$12

MAIN COURSE

PAN SEARED MAHI MAHI
Sweet Hawaiian Glaze, Steamed Luau Rice,
Bok Choy, Mango-Star Fruit Salsa
$30

KONA RUBBED HANGER STEAK+
Potato-Crab Cake, Mixed Greens, Sesame Soy Vinaigrette,
Kahlua Demi Glace
$30

PAN ROASTED PORK TENDERLOIN+
Coconut-Macadamia Nut Crusted, Pork Belly Fried Rice
With Vegetables, Pineapple Glaze
$28

HULI HULI CHICKEN
Traditional Sweet Soy Sauce, Sweet Potato Puree,
Asian Long Beans
$26

AUTUMN

STARTERS

AUTUMN SALAD**
Dried Cranberries, Pecans, Crispy Shallots,
Goat Cheese, Red Wine Vinaigrette
$10

TRUFFLED POTATO LEEK SOUP
Chive-Mustard Crème Fraiche
$10

BUTTERNUT SQUASH RAVIOLO
Pancetta, Sage, Red Wine Brown Butter, Parmesan
$12

GRILLED ASPARAGUS**
Prosciutto de Parma, Manchego, Aged Sherry Vinaigrette,
Candied Almonds
$11

MAIN COURSE

HONEY GLAZED DUCK BREAST+
Roasted Brussels Sprouts with Confit, Bacon,
Apples, Onions, Rosemary Scented Duck Jus
$28

SHORT RIBS BOURGUIGNONNE
Pearl Onions, Carrots, Mushrooms,
Horseradish Mashed, Red Wine-Tomato Sauce
$36

PAN SEARED SCALLOPS
Autumn Vegetable Strudel with Parsnips, Beets &
Carrots, Pancetta-Corn Sauce,
Orange-Saffron Espuma
$32

** These items contain nuts
+These Items May Be Raw Or Served Partially Cooked

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. However consuming overcooked meats, seafood or shellfish may decrease the enjoyment of your meal.
A 20% gratuity may be added to tables of 6 or more

SPECIALTIES

STARTERS

MOULES MARINIÈRE
White Wine Steamed PEI Mussels,
Shallots, Garlic, Tomato, Saffron
$14

ENDIVE AND ARUGULA SALAD**
Gorgonzola, Green Apple, Toasted Walnuts,
Sherry Vinaigrette
$12

HOUSE MADE FRIES
House Dipping Sauce
$8

FRIED OYSTERS
Chipotle Remoulade
$13

MAIN COURSE

STEAK/FRITES+
Grilled NY Strip, Mustard Butter, House-Made Frites,
Watercress Salad
$32

MOM'S MEATLOAF
Beef, Pork, Herbs, Mushrooms
Mashed Potatoes, Green Beans, Demi-Glace
$22

"CAMPSTYLE" GRILLED TROUT
Lyonnaise Potatoes,
Whole Grain Mustard Beurre Blanc
$25

AUTUMN VEGETABLE RISOTTO
Roasted Autumn Vegetables
$24