



# STARTERS & SMALL PLATES

<p> <b>OKADA CRAB CAKE SLIDERS</b> 16  <i>Seasoned Lump Crab, Tofu Crumbs, Red Miso Sriracha Aioli, Hawaiian King Sweet Bread Rolls</i></p> <p><b>CLASSIC SHRIMP COCKTAIL</b> 14  <i>Bloody Mary Cocktail Sauce, Farm Greens</i></p> <p><b>GRILLED SPICY ITALIAN SAUSAGE</b> 16  <i>Kahuku Corn Pineapple Polenta Cake, Piperade Basquaise</i></p>	<p><b>SHRIMP SPRING ROLLS</b> 14  <i>Crisp Rice Paper Wrap, Thai Sweet Chili Sauce</i></p> <p> <b>CHEF'S GOURMET PIZZA DU JOUR</b> MP  <i>A Special Creation by the Chef Priced Daily</i></p> <p><b>ASSORTED CHEESE PLATTER</b> 28  <i>Double Cream Brie, Manchego, Aged White Cheddar, Stilton Blue, Parmesan Reggiano, Warm Baguette</i></p>
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## DINNER SOUPS

<p><b>FRENCH ONION SOUP</b> 9  <i>Caramelized Onions, Savory Beef Broth, Four Cheese Gratin</i></p>
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## DINNER SALADS

<p><b>FARM GREENS SALAD</b> 9  <i>Local Mix Green Blend, Big Island Tomatoes, Wonton Crisp, Choice of Roasted Shallot or Balsamic Vinaigrette</i></p> <p><b>CAESAR SALAD</b> 11  <i>Traditional Presentation of Romaine Hearts, Parmesan, Croutons</i></p>	<p><b>BABY SPINACH SALAD</b> 15  <i>Wilted Spinach Leaf Salad with Warm Bacon Dressing, Grated Egg, Parmesan Cheese</i></p> <p> <b>CAPRESE SALAD</b> 14  <i>Naked Cow Dairy Fresh Mozzarella, Kamuela Heirloom Tomato, Lemon Basil Sorbet with Aged Balsamic Vinegar</i></p>
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**ADDITIONAL ITEMS FOR SALADS**  
*Chicken....9 Seared Salmon....10 Shrimp.....12*

 = Chef Rod's Favorites

## DINNER ENTRÉES

### BLUE NOTE BURGER

*Melted Cheese, Farm Tomato, Caramelized Maui Onion,  
Sausage Gravy on a Hawaiian Sweetbread Bun, Lyonnaise Potatoes*

21

### **Signature Dish**

#### BRAISED HARRIS RANCH BEEF SHORT RIBS

*Natural Jus, Collard Greens, Kahuku Corn Polenta Cake*

29

#### MADIERA GLAZED ROTISSERIE CHICKEN

*Stewed Tomato Caramelized Shallot Reduction,  
Farm Roasted Vegetables and White Rice*

32

### GRILLED ATLANTIC SALMON

*Unagi Glazed Salmon, Fried Asian Tofu Salad,  
Crispy Salmon Chips, White Rice*

30

#### SHRIMP & SCALLOPS

*Cajun Spiced Scallop and Shrimp, Vodka Arrabbiata over Jambalaya Rice*

30

### REUBEN SANDWICH

*Maryland Crab Salad, Sweet Maui Onions,  
Tarragon Aioli, Toasted Focaccia, Nalo Green Salad*

28

## DESSERTS

#### CLASSIC CRÈME BRULÉE

*Chilled Custard under Caramelized Sugar, Mac Nut Shortbread Cookies*

11

### ANDAGI BREAD PUDDING

*Alii Poi Batter Andagi, Coconut Haupia Custard, Kona Chocolate Sauce*

11

#### BANANA LUMPIA

*Banana Fosters Butterscotch Sauce, Alaea Salted Vanilla Bean Gelato*

11

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of  
foodborne illness, especially if you have certain medical conditions*

## RED WINES BY THE BOTTLE

<i>Amarone, "Campolong di Torbe" Masi 2001 (Italy)</i>	325
<i>Barbaresco, "Sito Moresco" Gaja 2012 (Italy)</i>	145
<i>Barolo, Ceretto 2011 (Italy)</i>	125
<i>Bordeaux, Leoville-Barton 2012 (France)</i>	275
<i>Bordeaux-style blend, Opus One 2012 (Napa, CA)</i>	450
<i>Brunello di Montalcino, Il Poggione 2010 (Italy)</i>	195
<i>Burgundy, "Clos de Ursulines" Albert Bichot 2012 (Pommard, France)</i>	175
<i>Cabernet Sauvignon, Joseph Carr 2012 (Napa, CA)</i>	72
<i>Cabernet Sauvignon, Silver Oak 2012 (Alexander Valley, CA)</i>	125
<i>Chianti Classico Reserve, Monsanto 2011 (Italy)</i>	75
<i>Malbec, Red Diamond 2013 (Mendoza, Argentina)</i>	56
<i>Merlot, Simi 2012 (Sonoma, CA)</i>	64
<i>Merlot, Robert Mondavi 2012 (Napa, CA)</i>	80
<i>Petite Sirah, Stags' Leap 2013 (Napa, CA)</i>	95
<i>Pinot Noir, Joseph Drouhin 2013 (Burgundy, France)</i>	68
<i>Pinot Noir, J Vineyard 2014 (CA)</i>	85
<i>Super Tuscan, Villa Antinori 2013 (Tuscany, Italy)</i>	68
<i>Syrah, Qupe 2013 (CA)</i>	75
<i>Valpolicella Superior, Dal Forno Romano 2008 (Italy)</i>	275
<i>Zinfandel, Rosenblum 2010 (Sonoma, CA)</i>	52

## WHITE & ROSE WINES BY THE BOTTLE

<i>Albarino, Don Olegario 2015 (Spain)</i>	55
<i>Bianco Toscana, Villa Antinori 2013 (Italy)</i>	55
<i>Chablis, William Fevre 2014 (France)</i>	60
<i>Chardonnay, Franciscan 2014 (Napa, CA)</i>	68
<i>Chardonnay, Jordan 2013 (Russian River, CA)</i>	80
<i>Pouilly-Fuisse, Louis Jadot 2014 (France)</i>	80
<i>Pinot Grigio, "Lumina" Ruffino 2014 (Italy)</i>	55
<i>Pinot Gris, Willakenzie 2014 (Willamette Valley, Oregon)</i>	60
<i>Riesling, Dr. L. 2014 (Germany)</i>	55
<i>Rosé, "Gris Blanc" Gerard Bertrand 2015 (France)</i>	60
<i>Sancerre, Chateau de Sancerre 2013 (France)</i>	95
<i>Sauvignon Blanc, Nobile 2015 (Marlborough, New Zealand)</i>	60
<i>Sauvignon Blanc, Duckhorn 2014 (Napa, CA)</i>	75

## CHAMPAGNE & SPARKLING WINES

<i>Moet &amp; Chandon Brut (1/4 bottle - 187ml)</i>	28
<i>Tattinger NV (1/2 bottle - .375ml)</i>	75
<i>Moet &amp; Chandon Brut NV</i>	150
<i>Moet &amp; Chandon Rosé NV</i>	175
<i>Veve Clicquot "Yellow Label"</i>	200
<i>Bollinger NV</i>	225
<i>Krug Grand Cuvee NV</i>	395
<i>Dom Perignon 2004</i>	450

## WINES BY THE GLASS

### RED WINES BY THE GLASS

<i>Zinfandel, Rosenblum 2010 (Sonoma, CA)</i>	13
<i>Malbec, Red Diamond 2013 (Mendoza, Argentina)</i>	14
<i>Merlot, Simi 2012 (Sonoma, CA)</i>	16
<i>Super Tuscan, Villa Antinori 2013 (Tuscany, Italy)</i>	17
<i>Pinot Noir, Joseph Drouhin 2013 (Burgundy, France)</i>	17
<i>Cabernet Sauvignon, Joseph Carr 2012 (Napa, CA)</i>	18

### WHITE ROSE & SPARKLING WINES BY THE GLASS

<i>Pinot Grigio, "Lumina" Ruffino 2014 (Italy)</i>	13
<i>Riesling, Dr. L. 2014 (Germany)</i>	13
<i>Rosé, "Gris Blanc" Gerard Bertrand 2015 (France)</i>	15
<i>Sauvignon Blanc, Nobile 2015 (Marlborough, New Zealand)</i>	15
<i>Chardonnay, Franciscan 2014 (Napa, CA)</i>	17
<i>Prosecco, Ruffino NV (Italy)</i>	13

## SAKE

### JUNMAI

*Kitaya Sake Junmai*

*By the glass - \$16 • By the bottle - \$35 (300ml)*

### JUNMAI GINGO

*Bunraku Sake Blue Dress Bottle*

*By the glass - \$18 • By the bottle - \$42 (300ml)*

*ASK ABOUT OUR SELECTION OF  
COGNAC, WHISKEY, SCOTCH, & MORE*

## AWARD WINNING SCOTCH

### MACALLAN RARE CASK

*A rich, complex palate of raisins, sultana, orange peel, and ginger.*

75

### JOHNNY WALKER & SONS KING GEORGE V

*Intense and smoky with exquisite flavours of roasted nuts, rich fruits and spice.*

125

### BALVENIE 30 YEAR OLD SINGLE MALT

*Great depth with dark chocolate, hints of plum, marzipan and caramelized pear.*

175

### AFTER DINNER DRINKS THAT PAIR WELL WITH DESSERT

<i>Limoncello Meletti</i>	13
<i>Tia Maria</i>	13
<i>Kahlua</i>	13
<i>Bailey's</i>	13
<i>Amaretto Luxardo</i>	13
<i>Drambuie</i>	13
<i>Frangelico</i>	13
<i>Grand Marnier</i>	15
<i>Port, Taylor Fladgate 20 year Tawny</i>	15