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Dinner

Dinner hours of operation: Tuesday through Saturday from 5:30pm - 9:30 pm | Bar 5:30pm - 10:00 pm

Gluten Free items are available (GF)

Starters

Fried Brussels Sprouts - Portuguese sausage, spiced macadamia nuts, miso vinaigrette 9

Shrimp Lumpia - cilantro-ginger soy 14

Ahi Poke - taro chips, avocado, green seaweed salad, ponzu, wasabi 16

Pork Ribs - cantaloupe namasu, spicy plum sauce 15

Hamakua Mushroom Ravioli - braised kale, crispy shiitake & ginger, beurre blanc 14

Baked Kunana Dairy Goat Cheese Fondue - lomi lomi tomato relish, caramelized Maui onions, balsamic reduction, flatbread 12

Crispy Softshell Crab - Molokai sweet potato puree, charred Maui Gold pineapple, young coconut & Thai basil sauce 16

Japanese Pear Flatbread* - arugula, macadamia nuts, gorgonzola, parmesan 15

Hawaiian Flatbread* - portuguese sausage, pineapple, mozzarella, tomato sauce 17

Kauai Shrimp Flatbread* - sautéed onions, mozzarella, parmesan, basil pesto 18

*Gluten free crust available upon request

Salads and Soup

Roasted Kabocha Squash Soup - Lobster knuckle, claw meat, pickled apple, Asian pumpkin 10

Home-made Maui Onion Soup - gruyere cheese gratin 7

Kailani Farms Greens (GF)- alfalfa sprouts, roasted Ali'i mushrooms, Kamuela tomatoes, cucumbers, roasted garlic and pink peppercorn dressing 8

North Shore Baby Romaine* (GF)- lump crab, avocado, marinated cherry tomatoes, parmesan, wasabi dressing 16

Bacon & Beets* (GF) - bacon, Kilauea arugula, Kunana feta cheese, orange-honey vinaigrette 12

Four Course Prix Fixe Menu 62 // Add 15 for wine pairing

Hamakua Mushroom Ravioli - braised kale, crispy shiitake & ginger, beurre blanc

Wine Pairing: Cambria Chardonnay

Kailani Farms Greens (GF)- alfalfa sprouts, roasted Ali'i mushrooms, Kamuela tomatoes, cucumbers, roasted garlic and pink peppercorn dressing

Wine Pairing: La Crema Pinot Gris

Braised Beef Short Ribs & Crab Crusted Catch of the Day - butter mashed potatoes, baby spinach, lemon-chardonnay cream and natural braising jus

Wine Pairing: Acrobat Pinot Noir

Crème Brûlée Cheesecake - graham cracker crust, caramel sauce

Wine Pairing: Saint M Riesling

Combinations

Land & Sea

Braised Beef Short Ribs & Crab Crusted Catch of the Day - butter mashed potatoes, baby spinach, lemon-chardonnay cream and natural braising jus 42

Seafood Combination

Seared Ahi & Sea Scallops - sea asparagus & pear slaw, chili soy reduction, edamame risotto, spicy miso butter 40

Mains

Enhance any dish add grilled prawns 10 add grilled 1/2 Maine lobster 25

Seared Ahi - wasabi pea crusted, sea asparagus & pear slaw, fire cracker rice, chili soy reduction 36

Kauai Shrimp & Clams - forbidden pasta, roasted garlic, Thai coconut lobster broth 35

RumFire Plank Salmon - purple potato, cherry tomato jam, roasted Brussels sprouts, horseradish cream 34

Catch of the Day (GF) - crab crusted, sticky rice, baby tatsoi, lemon-chardonnay cream 38

Hawaiian Style Paella - Kaua'i clams, today's catch, Portuguese sausage, local shrimp, scallops 34

Butterfish - rice wine chili glazed, veggie fried rice, sizzling herboil 37

Hawaiian Jerk Chicken (GF) - plantain mash, roasted sweet peppers & carrots, rosemary chicken jus 27

Pork Chop (GF) - fingerling potatoes, smoked bacon, sea asparagus, rum-apple reduction 31

Filet Mignon - fingerling potatoes, braised kale, house-made truffle cheese, roasted garlic bearnaise 40

Short Ribs - butter mash, root vegetables, natural braising jus 29

Penne - Kunana feta cheese, Tuscan style artichoke & sundried tomato relish** 22

Enhanced with grilled prawns 32 grilled chicken 28

Sides 6

sweet potato fries ~ sauteed mushrooms & onions ~ mac N' cheese ~ baby spinach ~ butter mashed potatoes

Menu items/prices are subject to change without notice.

There is a split plate charge of \$5 per entree



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