

APPETIZERS

SEARED BLACKENED AHI SASHIMI ** - \$22.99

CAJUN RUBBED SAKU AHI TUNA WITH PINEAPPLE SALSA, WASABI GINGER AIOLI & UNAGI SAUCE

ASIAN BARBEQUE PRAWNS - \$17.99

FARM-RAISED TIGER PRAWNS AND ASIAN BARBEQUE SAUCE SERVED WITH STEAMED RICE, BABY BOK CHOY, SWEET AND SPICY DRIZZLE

LOBSTER CRAB CAKE - \$23.99

CITRUS AIOLI, NAMASU SALAD, CHARRED MACADAMIA NUT ROMESCO

PAN SEARED EDAMAME - \$12.99

SESAME OIL, HAWAIIAN CHILI, LIME, CILANTRO, GARLIC

OVEN ROASTED BONE MARROW – \$22.99

GARLIC, ROSEMARY, HOUSE SUNDRIED TOMATO CHIMICHURRI & GRILLED CROUSTINI

AHI POKE STACK - \$19.99**

YELLOWFIN TUNA, SESAME OIL, SOY SAUCE, BROWN SUGAR, KUKUI NUTS, WAKAME AND LOCAL HAWAIIAN SLAW WITH CRISPY WONTONS

SOUPS & SALADS

CHEF'S SOUP OF THE DAY - \$13.99

MADE WITH THE FRESHEST BIG ISLAND INGREDIENTS

STEAK SALAD - \$26.99**

ARUGULA, RADISH, BIG ISLAND GOAT FETA, PICKLED ONIONS, GRAPE TOMATOES, LEMON OIL, BALSAMIC DRIZZLE

TOMATO BISQUE & CHEESE TOAST POINTS - \$12.99

SOURDOUGH, CHEDDAR, PROVOLONE, BASIL OIL

MARKET GREENS - \$15.99



LOCALLY GROWN LETTUCE MEDLEY, GRAPE TOMATOES, CUCUMBERS, AVOCADO, RADISH, LILIKOI CHAMPAGNE VINAIGRETTE

KILAUEA CAESAR SALAD - \$13.99

ORGANIC LOCALLY GROWN ROMAINE WITH VOLCANO HOUSE CAESAR DRESSING, SHREDDED PARMESAN, HOUSE-MADE CROUTONS AND GRILLED PINEAPPLE

ADD: (3) SHRIMP \$12.99, STEAK \$11.99, CHICKEN \$9, FISH** \$9 OR TOFU \$7**

**CONSUMPTION OF RAW OR UNDERCOOKED FOOD INCREASES THE RISK OF FOOD BORN-ILLNESS

Due to seasonality and availability of fresh local ingredients, substitutions may be made. Our food is prepared with nuts, oils, and other potential allergens; please inform your server of any food allergies.  Contains Nuts  Contains Gluten

An 18% service charge will be added to parties of 8 or greater.

ENTREES

STUFFED BIG ISLAND CHICKEN 🍷 - \$28.99

ROASTED CHICKEN BREAST STUFFED WITH, SPINACH, ARUGULA, BELL PEPPERS, GARLIC, YELLOW ONION, AND BIG ISLAND GOAT FETA CHEESE, GARLIC MASHED POTATO, ROASTED CARROTS, HAMAKUA MUSHROOM AU JUS

SEARED KONA KAMPACHI 🍷 - \$39.99**

FARM-RAISED OFF THE SHORE OF KAILUA-KONA AND PAN SEARED. SERVED WITH POACHED LOBSTER, SEAWEED SALAD, JASMINE RICE AND GINGER-MIRIN BUTTER SAUCE

FIVE CHEESE STUFFED RAVIOLI 🍷 - \$31.99

BASIL, SPINACH, SUNDRIED TOMATO, ROASTED GARLIC, TOMATO BASIL CREAM SAUCE & GRILLED CIABATTA

LOCAL FRESH CATCH 🍷 🍷 - MP**

MADE WITH CHEF'S CHOICE OF LOCAL FISH AND THE FRESHEST BIG ISLAND INGREDIENTS

VOLCANO HOUSE PASTA 🍷 🍷 - \$24.99

SPINACH, ROASTED ONION & FENNEL, TOMATOES, BELL PEPPERS, BROCCOLI, TOSSED IN A HOUSE-MADE MACADAMIA NUT PESTO TOPPED WITH BIG ISLAND GOAT FETA CHEESE & GRILLED CIABATTA

*ADD: (3) SHRIMP \$12.99, STEAK** \$11.99, CHICKEN \$9, FISH** \$9 OR TOFU \$7*

STEAKS & CHOPS

HAWAII RANCHERS 14oz. RIBEYE 🍷 - \$48.99**

GARLIC MASHED POTATO, WILTED LOCAL SPINACH & WILD HAMAKUA MUSHROOMS, BUTTERMILK FRIED ONIONS

HAWAII RANCHERS 12oz. NEW YORK STRIP 🍷 - \$43.99**

ROASTED OKINAWAN SWEET POTATO PUREE, GRILLED ASPARAGUS, CHARRED TOMATO & CAPER RELISH

BONE-IN ROSEMARY RUBBED PORK CHOP - \$41.99

BLISTERED TOMATOES, WILTED ARUGULA, ROASTED YUKON POTATOS, SALTED DIJON CARAMEL GLAZE

16oz. T-BONE STEAK ** 🍷 - \$45.99

TRUFFLE POTATO WEDGES, SAUTEED GARLIC BROCCOLINI, ORANGE TRUFFLE BUTTER

LAMB OSSO BUCCO 🍷 - \$42.99

CREAMY FETA POLENTA, GARLIC & CRUSHED PEPPER OIL, GRILLED HERB BUTTER CIABATTA BREAD

MAKE YOUR OWN MAUKA & MAKAI BY ADDING ONE OF THE FOLLOWING:

SNOW CRAB LEGS (1/2 LB) - \$30.99 | SAUTEED KAMPACHI (6oz.) - \$18.99 | SPLIT LOBSTER TAIL (6oz.) - \$25.99

GRILLED SHRIMP (5) - \$20.99 | LOBSTER CRAB CAKES (2) - \$21.99