



# Volcano House

## STARTERS

### **PAN SEARED EDAMAME – 11.99**

SESAME OIL, HAWAIIAN CHILI, LIME, CILANTRO, GARLIC

### **SASHIMI TRIO\*\* – 21.99**

FRESH ISLAND FISH TRIO, SEAWEED SALAD, SMOKED SOY, PICKLED GINGER, WASABI

### **AHI POKE STACK\*\* - 19**

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

### **BIG ISLAND CHICKEN WINGS – 16.99**

THAI DRY SPICED, CILANTRO, CREAMY PEANUT SAUCE

### **TOMATO BISQUE & GRILLED CHEESE – 12**

SOURDOUGH, CHEDDAR, PROVOLONE, BASIL OIL

### **ASIAN BARBEQUE PRAWNS - 17**

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

### **STEAK SALAD \*\* – 26.99**

HAWAII RANCHERS BEEF, LOCAL ARUGULA, RADISH, BIG ISLAND GOAT FETA, PICKLED ONION, GRAPE TOMATO, BALSAMIC REDUCTION

### **KILAUEA CAESAR SALAD - 13**

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

### **MARKET GREENS – 15.99**

GRAPE TOMATO, CUCUMBER, AVOCADO, RADISH, LILIKOI CHAMPAGNE VINAIGRETTE

**ADD: SHRIMP 12.99, STEAK\*\* 10.99, CHICKEN 9, FISH\*\* 9 OR TOFU 7**

## BURGERS & SANDWICHES

ALL BURGERS AND SANDWICHES COME ON A PUNALU'U BAKERY SWEET BUN AND ARE SERVED WITH FRENCH FRIES

### **BIG ISLAND BURGER\*\* – 19.99**

GRILLED 8OZ HAWAII RANCHERS BEEF PATTY, LOCALLY GROWN HEIRLOOM TOMATO, LOCAL ARUGULA, HOUSE PICKLED ONION, BIG ISLAND GOAT FETA, AGED BALSAMIC

### **VOLCANO HOUSE BURGER\*\* – 15**

LOCAL LETTUCE, TOMATO, CHEDDAR CHEESE, RED ONION, AVOCADO MAYO

### **CHICKEN SANDWICH – 17.99**

GRILLED OR FRIED, CRISP HAWAIIAN SLAW, DILL PICKLE, SRIRACHA MAYO

### **GRILLED ONO SANDWICH – 23**

LOCAL LETTUCE, TOMATO, CHARRED PINEAPPLE, SWEET CHILI MAYO

## VOLCANO HOUSE FAVORITES

### **TASTE OF HAWAII – 22**

CHOICE OF SLOW ROASTED KALUA PORK, MACADAMIA NUT AND COCONUT CRUSTED FISH, GRILLED TERIYAKI CHICKEN OR CRISPY TOFU AND SERVED WITH POTATO MACARONI SALAD, WHITE RICE, LOCAL VEGETABLE STIR FRY

### **VOLCANO HOUSE PASTA - 24**

SPINACH, GRILLED ONIONS AND FENNEL, TOMATOES, BELL PEPPERS, BROCCOLI AND BIG ISLAND GOAT FETA WITH MACADAMIA NUT PESTO



### **HAWAIIAN FISH N' CHIPS – 20**

COCONUT AND MACADAMIA NUT CRUSTED, FRENCH FRIES, REMOULADE SAUCE OR TARTAR SAUCE

### **KALUA PORK & PINEAPPLE PIZZA – 15**

CRISPY BACON, MOZZARELLA, SWEET THAI CHILI, CILANTRO

\*\*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



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## **GOURMET 14" PIZZAS**

### **MARGHERITA – \$19**

BUFFALO MOZZARELLA, GRAPE TOMATOES, FRESH BASIL, EXTRA VIRGIN OLIVE OIL

### **TRADITIONAL PEPPERONI – \$19**

CLASSIC TOMATO SAUCE, 3 CHEESE BLEND, PEPPERONI, HOUSE MADE HERBS AND SPICE MIX

### **GARLIC WHITE – \$20**

ROASTED GARLIC, RICOTTA CHEESE, 3 CHEESE BLEND, HOUSE MADE HERBS AND SPICE MIX

### **WILD MUSHROOM – \$26**

PORCINI CREAM, HAMAKUA MUSHROOMS, 3 CHEESE BLEND, FRESH HERBS, SHAVED PARMESAN, TRUFFLE OIL

### **THE KNICKERBOCKER – \$23**

CLASSIC TOMATO SAUCE, 3 CHEESE BLEND, PEPPERONI, ITALIAN SAUSAGE, RICOTTA CHEESE, EXTRA VIRGIN OLIVE OIL, HOUSE MADE HERBS AND SPICE MIX

### **MASCARPONE – \$24**

SLICED PROSCIUTTO, MASCARPONE CHEESE, MOZZARELLA, FRESH ARUGULA, LEMON VINAIGRETTE, BALSAMIC GLAZE, SHAVED PARMESAN

### **FIVE CHEESE – \$22**

GORGONZOLA, MASCARPONE, MOZZARELLA, PROVOLONE, SHAVED PARMESAN, FRESH HERBS, EXTRA VIRGIN OLIVE OIL

### **PESTO RICOTTA – \$21**

HOUSE MADE MACADAMIA NUT PESTO, RICOTTA CHEESE, KALAMATA OLIVES, SUNDRIED TOMATOES

### **CLASSIC CHEESE – \$18**

CLASSIC TOMATO SAUCE, 3 CHEESE BLEND, HOUSE MADE HERBS AND SPICE MIX

## **ADDITIONAL TOPPINGS**

**MEATS (\$3 each)** – KALUA PORK, CHICKEN, PEPPERONI, ITALIAN SAUSAGE, BACON, ANCHOVIES

**VEGGIES (\$1.50 each)** – BELL PEPPERS, RED ONION, BLACK OLIVES, MUSHROOMS, SPINACH, ARUGULA, BASIL, CAPERS, GRAPE TOMATOES, PINEAPPLE, JALAPENOS, KALAMATA OLIVES, SUN-DRIED TOMATOES