



Volcano House

STARTERS

PAN SEARED EDAMAME – 12.99

SESAME OIL, HAWAIIAN CHILI, LIME, CILANTRO, GARLIC

TOMATO BISQUE & CHEESE TOAST POINTS – 12.99

SOURDOUGH, CHEDDAR, PROVOLONE, BASIL OIL

SEARED BLACKENED AHI SASHIMI ** – 22.99

CAJUN RUBBED BLUEFIN 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

BIG ISLAND CHICKEN WINGS – 17.99

TOSSED IN A LOCAL BEER SALT AND SERVED WITH YOUR CHOICE OF GUAVA BBQ, SWEET THAI CHILI, OR BLUE CHEESE DIPPING SAUCE

AHI POKE STACK - 19.99**

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

KALUA PORK & PINEAPPLE FLATBREAD PIZZA – 15.99

HOUSE-MADE DOUGH, CRISPY BACON, MOZZARELLA, SWEET THAI CHILI, CILANTRO, PARMESAN

STEAK SALAD ** – 26.99

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

KILAUEA CAESAR SALAD - 13.99

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

MARKET GREENS – 15.99

LOCALLY GROWN LETTUCES, GRAPE TOMATO, CUCUMBER, AVOCADO, RADISH, LILIKOI CHAMPAGNE VINAIGRETTE

ADD: SHRIMP 12.99, STEAK 11.99, CHICKEN 9, FISH** 9 OR TOFU 7**

ORIENTAL PRAWN & EGG SOMEN SALAD ** – 25.99

ORGANIC LOCALLY GROWN LEAF SALAD, SESAME SOMEN NOODLES, COLD PRAWNS, CUCUMBER, ONION, SHAVED EGG, AVOCADO, CREAMY ASIAN SOY DRESSING, SCALLIONS

BURGERS & SANDWICHES

GARNISHED WITH A PICKLE, SWEET PEPPER AND SERVED WITH FRIES

BIG ISLAND BURGER – 19.99**

8OZ HAWAII RANCHERS BEEF PATTY, LOCALLY GROWN HEIRLOOM TOMATO AND ARUGULA, HOUSE PICKLED ONIONS, BIG ISLAND GOAT FETA, BALSAMIC

VOLCANO HOUSE BURGER – 15.99**

8OZ HAWAII RANCHERS BEEF PATTY, LOCAL LETTUCE, TOMATO, CHEDDAR CHEESE, RED ONION, AVOCADO MAYO

CHICKEN SANDWICH – 17.99

GRILLED OR FRIED, CRISP HAWAIIAN SLAW, CHOPPED PICKLES, TOMATO, ROASTED GARLIC AIOLI

GRILLED ONO SANDWICH – 23.99

LOCALLY GROWN LETTUCE, TOMATO, CHARRED PINEAPPLE, SWEET CHILI MAYO

VOLCANO HOUSE FAVORITES

TASTE OF HAWAII

ALL TOH PLATES ARE SERVED WITH POTATO MACARONI SALAD, FURIKAKE WHITE RICE & HOUSE MADE PICKLED VEGETABLES

-CRISPY CHICKEN KATSU - 24.99

-MACADAMIA NUT & COCONUT CRUSTED FISH - 25.99

-KOREAN STYLE KALBI BEEF RIBS - 26.99

-CRISPY TOFU W/ SWEET SOY - 22.99

-SLOW ROASTED KALUA PORK - 23.99

HAWAIIAN FISH N' CHIPS – 21.99

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

VOLCANO HOUSE PASTA - 24.99

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

ADD: 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



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GOURMET 14" PIZZAS

MARGHERITA – \$20.99

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

TRADITIONAL PEPPERONI – \$20.99

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

GARLIC WHITE – \$21.99

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

WILD MUSHROOM – \$27.99

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

THE KNICKERBOCKER – \$24.99

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

BIG ISLAND PANIOLO – \$27.99

GUAVA BBQ SAUCE, BUFFALO MOZZARELLA, PROSCIUTTO, GRILLED CHICKEN, BACON, ONION, SHAVED PARMESAN

MASCARPONE – \$25.99

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

FIVE CHEESE – \$24.99

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

PESTO RICOTTA – \$22.99

HOUSE MADE MACADAMIA NUT PESTO, RICOTTA CHEESE, KALAMATA OLIVES, SUN-DRIED TOMATOES

CLASSIC CHEESE – \$19.99

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, TOMATOES, PINEAPPLE, JALAPENOS, KALAMATA OLIVES, SUN-DRIED TOMATOES

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