

## Appetizers

**SEARED BLACKENED AHI SASHIMI \*\***  - \$24.99

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

**ASIAN BARBEQUE PRAWNS**  - \$18.99

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

**LOBSTER CRAB CAKE**   - \$24.99

*CITRUS AIOLI, NAMASU SALAD, CHARRED MACADAMIA NUT ROMESCO*

**PAN SEARED EDAMAME** - \$13.99

*SESAME OIL, CHILI, LIME, CILANTRO, GARLIC*

**OVEN ROASTED BONE MARROW**  - \$24.99

*GARLIC, ROSEMARY, SUNDRIED TOMATO CHIMICHURRI & GRILLED CROUSTINI*

**AHI POKE STACK\*\***   - \$20.99

*YELLOWFIN TUNA, SWEET SOY SAUCE, KUKUI NUTS, WAKAME SALAD, SCALLIONS WITH CRISPY WONTONS*

## Soups & Salads

**CHEF'S SOUP OF THE DAY**   - \$15.99

*MADE WITH CHEF'S CHOICE OF THE FRESHEST BIG ISLAND INGREDIENTS*

**STEAK SALAD\*\*** - \$27.99

*ARUGULA, RADISH, CRUMBLLED FETA, PICKLED ONIONS, TOMATOES, LEMON OIL, BALSAMIC DRIZZLE*

**TOMATO BISQUE & CHEESE TOAST POINTS**  - \$13.99

*SOURDOUGH, CHEDDAR, PROVOLONE, BASIL OIL*

**MARKET GREENS** - \$15.99

*LOCALLY GROWN LETTUCE, TOMATOES, CUCUMBERS, SHAVED CARROTS, CROUTONS, AVOCADO, RADISH, LILIKOI VINAIGRETTE*

**KILAUEA CAESAR SALAD**  - \$14.99

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

**ADD: (3) SHRIMP \$14.99, STEAK\*\* \$15.99, CHICKEN \$10.99, FISH\*\* \$12.99 OR TOFU \$8.99**

**\*\*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



# Entrees

## STUFFED BIG ISLAND CHICKEN - \$29.99

ROASTED CHICKEN BREAST STUFFED WITH, SPINACH, ARUGULA, BELL PEPPERS, GARLIC, YELLOW ONION, AND CRUMBLLED FETA CHEESE, GARLIC MASHED POTATO, ROASTED CARROTS, HAMAKUA MUSHROOMS, HERB AU JUS

## SEARED KONA KAMPACHI\*\* - \$41.99

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 - \$32.99

BASIL, SPINACH, SUNDRIED TOMATO, ROASTED GARLIC, MARINARA, GARLIC ALFREDO & GRILLED CIABATTA

## LOCAL FRESH CATCH\*\* - MP

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

## VOLCANO HOUSE PASTA - \$25.99

SPINACH, SHAVED ONIONS AND FENNEL, TOMATOES, BROCCOLI, BIG ISLAND GOAT FETA, CREAMY MACADAMIA NUT PESTO & GRILLED CIABATTA

ADD: (3) SHRIMP \$14.99, STEAK\*\* \$15.99, CHICKEN \$10.99, FISH\*\* \$12.99 OR TOFU \$8.99

# Steaks & Chops

## HAWAII RANCHERS 14oz. RIBEYE\*\* - \$51.99

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

## HAWAII RANCHERS 12oz. NEW YORK STRIP\*\* - \$47.99

ROASTED OKINAWAN SWEET POTATO PUREE, GRILLED ASPARAGUS, BALSAMIC TOMATO & BASIL SALAD

## VEAL CHOP MILANESE - \$51.99

PAN FRIED HERB AND PANKO CRUSTED VEAL CHOP, SHAVED FENNEL SALAD, PARMESAN POTATOES, CARAMELIZED LEMON

## 16oz. T-BONE STEAK\*\* - \$49.99

TRUFFLE POTATO WEDGES, SAUTEED GARLIC BROCCOLINI, ORANGE TRUFFLE BUTTER

## LAMB OSSO BUCCO - \$46.99

CREAMY FETA POLENTA, WILTED SPINACH, GARLIC OIL, GRILLED CIABATTA


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

**SNOW CRAB LEGS (1/2 LB) - \$34.99 / SAUTEED KAMPACHI (6oz.) - \$21.99 /**

**SPLIT LOBSTER TAIL (8oz.) - \$30.99 / GRILLED SHRIMP (5) - \$21.99 / LOBSTER CRAB CAKES (2) - \$22.99**

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