

Appetizers

Calamari Fritte* Spicy Pomodoro, Grilled Lemon	16
B&B Ahi~* Blackened Yellowfin Tuna, Seared Rare, Sake-Mustard Beurre Blanc, Mango Papaya Avocado Relish	21
Escargot* Six French Escargot, White Wine & Garlic-Butter, Melted Parmesan, Parmesan-Garlic Ciabatta	17
Pork & Vegetable Dumplings* Namasu, Cilantro-Sweet Thai Chili Sauce	14
Jumbo Shrimp Cocktail Cocktail Sauce, Fresh Lemon	19

Salads

Caesar*~ Baby Romaine, Herb Crostini, Roasted Garlic Clove, Shredded Parmesan	16
Greek Maui Wowie Romaine, Hearts of Palm, Shrimp, Avocado, Onion, Feta, Grape Tomatoes, Caper Vinaigrette	18

Steaks & More . . . *hand-rubbed in Hawaiian salt & cracked pepper, finished with Maitre d' butter*

Filet Mignon~ 6/10 oz	49/63
New York Strip~ 12 oz	59
Bone-In Rib Eye~ 20 oz	75
Porterhouse~ 24 oz	95
New Zealand Rack of Lamb~ 16 oz, Fresh Herbs, Extra Virgin Olive Oil	47
Roasted Double Chicken Breast 16 oz, Greek Seasonings	32
Fresh Island Catch 8 oz	Market
Spiny Lobster Tail 12 oz, Drawn Butter, Grilled Lemon	55

Add Some Sizzle

Spiny Lobster Tail 4 oz	20
Jumbo Shrimp Scampi 3 Pieces	16

Sauces

Béarnaise, Brandy-Peppercorn, Chimichurri, Meyer Lemon Beurre Blanc

On the Side

Grilled Asparagus 12, Green Beans Almandine 12, Local Mushrooms & Maui Onions 12
Loaded Baked Potato 12, Truffle-Parmesan Fries 9, Roasted Garlic Mashed Potatoes 10
Bacon Mac & Cheese* 13

Spaghetti & Wagyu Meatballs~* 39

Pomodoro Sauce, Parmigiano-Reggiano, Parmesan-Garlic Ciabatta

Son'z Wagyu Cheeseburger~* 26

Cheddar, Bacon Marmelade, Pickles, Red Onions, Tomato, Romaine, Brioche Bun, Fries

Please be advised that an 18% gratuity will be added to parties of six or more

**Contains Gluten ~ Consuming raw or undercooked foods may increase your risk of food-borne illness*

