

Appetizers

Calamari Fritte Spicy Pomodoro, Grilled Lemon	18
B&B Ahi*~ Blackened Yellowfin Tuna, Seared Rare, Sake-Mustard Beurre Blanc, Mango Papaya Avocado Relish	23
Escargot Six French Escargot, White Wine & Garlic-Butter, Melted Parmesan, Parmesan-Garlic Ciabatta	17
Pork & Vegetable Dumplings* Namasu, Cilantro-Sweet Thai Chili Sauce	16
Jumbo Shrimp Cocktail* Cocktail Sauce, Fresh Lemon	19

Salads

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

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

Filet Mignon*~ 6/10 oz	49/67
New York Strip*~ 12 oz	64
Bone-In Rib Eye*~ 20 oz	85
Tomahawk Rib Eye*~ 32 oz	125
New Zealand Rack of Lamb*~ 16 oz, Fresh Herbs, Extra Virgin Olive Oil	47
Roasted Double Chicken Breast* 16 oz, Greek Seasonings	36
Slow Braised Short Ribs* 18 oz	52
Fresh Island Catch* 8 oz	Market
Spiny Lobster Tail* 12 oz, Drawn Butter, Grilled Lemon	55

Sauces

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

Add Some Sizzle

Spiny Lobster Tail 5 oz, Drawn Butter	25
Grilled Shrimp 4 Pieces	20

Lobster Ravioli Citrus Beurre Blanc, Fresh Lobster Salad with Bermuda Onions, Bell Peppers & Basil	48
Shrimp Scampi Roasted Garlic Mashed Potatoes, Grape Tomatoes, Garlic-Lemon-Caper-Basil Sauce, Garlic Bread	48
Spaghetti & Wagyu Meatballs~ Pomodoro Sauce, Parmigiano-Reggiano, Parmesan-Garlic Ciabatta	43

On the Side

Grilled Asparagus* . . . Local Mushrooms & Maui Onions* or Roasted Brussels Sprouts with Bacon & Parmesan	12
Loaded Mashed Potatoes . . . 12, Truffle-Parmesan Fries . . . 9 Roasted Garlic Mashed Potatoes* . . . 10	
Bacon Mac & Cheese . . . 13	

Please be advised 20% gratuity will be added to parties of six or more

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

