



GLUTEN-FREE DINING MENU

APPETIZERS

AHI SASHIMI

PACIFIC FARMS WASABI & TAMARI

15

KALUA PORK PUPUSAS

W/ MANCHEGO CHEESE, PAPAYA-CHIPOTLE SALSA & CILANTRO CREMA

10

KAUAI SWEET SHRIMP SUMMER ROLLS

W/ GARLIC CHILI SAUCE & NAPA CABBAGE CHOW-CHOW

12

SALADS

GARDEN ISLE SALAD

BABY LETTUCES, HAWAIIAN HEARTS OF PALM, CARROTS, AND CUCUMBER, DRESSED IN A TROPICAL PAPAYA SEED DRESSING

9

BABY ROMAINE

CREAMY MAUI ONION AND GARLIC DRESSING, SHAVED FENNEL, MANCHEGO CHEESE, & HAWAIIAN CHILIPEPPER OIL

8

KAUAI FRESH FARMS VINE RIPE TOMATO TERRINE

MICRO ARUGULA, HIBISCUS VINAIGRETTE, BACON LARDONS & AERATED MAYTAG BLUE CHEESE

8

ENTREES

MAHIMAHI

MACADAMIA NUT CRUSTED, W/ COCONUT JASMINE RICE, BABY BOK CHOY, TROPICAL RUM SAUCE & PAPAYA-AVOCADO RELISH

32

OPAH

CREOLE SPICED & GRILLED

W/ LOCAL SWEET CORN-DUNGENESS-CRAB-BACON & EDAMAME SUCCOTASH, HEIRLOOM POTATOES & BALSAMIC REDUCTION

34

NEW YORK STRIP STEAK

“PRIME” BRANDT FARMS ORGANIC

W/ OUR HOMEMADE BLACK GARLIC STEAK SAUCE, MANCHEGO POTATO CHIPS & ROASTED GARLIC HOLLANDAISE

45

SURF & TURF

7oz. FILET OF BEEF W/ KAUAI SWEET SHRIMP, SAUCE BORDELAISE & LEMON-GINGER BEURRE BLANC

48

SUBSTITUTE LOBSTER TAIL

60

PRIME RIB

HAWAIIAN SALT & GARLIC RUBBED W/ YUKON MASHED POTATOES, BROCCOLINI, SAUTEED MUSHROOMS, AU JUS & HORSERADISH CREAM

35

CHICKEN

PAILLARD BREAST, W/ PRESERVED MEYER LEMON-TOMATO NAMPLA, COCONUT JAZMINE RICE & BABY BOK CHOY

24