



## APPETIZERS

### **Kona Coffee Crusted Ahi Carpaccio**

Thinly sliced Sashimi grade tuna crusted in Kona coffee topped with micro greens and Mamas Kona coffee spicy glaze

16

*Winner of the Kona Coffee Recipe Contest  
2010-2011*

### **Sautéed Shrimp Martini**

With fresh basil, lemon, garlic, capers & tomato on Angel Hair pasta splashed with Vermouth

16

### **Hamakua Mushroom Risotto**

Sautéed Big Island Mushrooms, Arborio rice with garlic, thyme lightly drizzled with truffle oil

13

### **Hawaii Island Goat Cheese**

Lightly breaded with macadamia nuts and panko bread crumbs served warm on a bed of Waimea baby greens, cherry tomatoes with aged balsamic

13

### **Grilled 5 oz Prime NY Steak Pupú Style**

Marinated in herbs and garlic topped with crispy Maui onions and rosemary jus

15

## SOUP & SALAD

### **Kai Seafood Chowder**

Our signature soup rich and creamy with fish, shrimp & scallops

Cup 6    Bowl 9

### **Keauhou Caesar Salad**

Tossed with parmesan herbed croutons with a caesar dressing

12

### **Big Island Farmers Market Salad**

Select field greens & seasonal local Vegetables with your choice of dressings

12

### **Spinach & Strawberry Salad**

Tender spinach with Strawberries, Golden Raisins and Almonds tossed with a strawberry balsamic dressing

14



## ENTRÉE

### **Chicken & Sausage Tortellini**

Pan seared chicken & sweet Italian sausage with mushrooms, tomatoes, capers, olives & artichokes in a creamy chardonnay Sauce,

27

### **Kai Seafood Cioppino**

Sautéed shrimp, scallops, king crab, mussels & fish with a tomato basil broth served with herbed Focaccia Bread

36

### **Filet Mignon 8 oz**

Grilled & served with garlic mashed potatoes, asparagus, baby carrots herb roasted tomato

39

### **Braised Kulana BBQ Short Ribs**

Tender boneless beef short ribs, spicy asian glaze served with garlic mashed potatoes, asparagus & baby carrots

35

### **Blackened Ahi Filet**

Center cut Ahi steak with cajun spices seared rare served on Hawaiian mixed greens with beets, oranges & asparagus tossed with a cabernet vinaigrette

30

### **Vegetable Pasta Primavera**

Linguine tossed with seasonal vegetables served with your choice of Alfredo or Marinara Sauce

24

### **Steamed Fresh Catch of the Day**

Waimea cabbage on wasabi mash potatoes finished with a Big Island honey ponzu glaze

28

### **Award Winning Lamb Chops**

Kona Coffee dusted lamb chops, served with garlic mashed potatoes, asparagus, baby carrots, macadamia nut pesto & lamb jus

38

### **Sweet Chili Glazed Ono**

Sweet chili glazed Ono (Wahoo) Seasonal vegetables, miso butter sauce and garlic mashed potatoes

30

### **Caribbean Lobster Tails**

Two 6 oz butter & chardonnay steamed warm water lobster tails, asparagus with lemongrass butter

60

(Tax & Gratuity not included)

"The Department of Public Health advises that eating raw or undercooked beef, poultry, eggs, fish, lamb, pork, or shellfish poses a health risk to everyone, but especially the elderly, young children under four, pregnant women, and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness".