

## Pupus (Appetizers)

### Spicy Ahi poke MP

Ahi | Tobiko | avocado | Maui onions | wonton chips

### GF Sushi Trio Sampler 22

Spicy Ahi roll | California Roll | Ahi tuna nigiri sushi

### GF Ceviche Verde 14

Fresh Island fish | avocado | serrano | cucumber | cilantro | fresh lime | onions

### Spinach Crab Dip 16

Crab | baby spinach | parmesan Cream Chesse | pita bread

### Lobster Pops 18

Tempura Lobster Stix | lilikoi chili reduction | island slaw

### Kaupo Ranch Steak Bruchetta 18

Herb grilled steak | Caramelized maui onions | balsalmic reduction

### Maui Onion Falafael Skewers 15

Chef's original Maui onion falafael | cherry tomato | basil | roasted Hana eggplant

## Soups

### GF Olowalu Tomato Gazpacho 8

Olowalu tomato | cucumber | celery

With grilled shrimp 12

### Soup of the Day 8

Prepared with locally grown

Fresh ingredients

## Salads

### Caesar Salad 10

Romaine lettuce | fresh garlic | croutons | parmesan cheese

Choice of caesar or spicy caesar dressing

Grilled chicken 4 | grilled Island Fish 8 | seared Ahi MP | seared salmon 6 | grilled shrimp 6

### GF Kahuna Salad 11

Kula greens | tropical fruits | mango-citrus vinaigrette | Macadamia nut

Grilled chicken 4 | grilled Island Fish 8 | seared Ahi MP | seared salmon 6 | grilled shrimp 6

### GF Ahi & Avocado Salad MP

Yellow-fin tuna | Maui onion | avocado | wasabi-soy vinaigrette

### GF Napili Bay Salad 13

Local kale | Nashi pear | shaved Maui onion

Olawalu tomatoes | Feta cheese | candied pecans | Hana papaya vinaigrette

Grilled chicken 4 | grilled Island Fish 8 | seared Ahi MP | seared salmon 6 | grilled shrimp 6

GF Gluten free option available

Consuming raw or undercooked meats, poultry, seafood or eggs may increase risk of foodborne illness

18 % gratuity added for parties of six or more

## Entrees

### **Ka'anapali Mixed Plate 26**

Huli Huli chicken | Kalua pork | island fresh fish  
steamed rice | macaroni salad

### **GF Chicken & Veggies Teriyaki 22**

Marinated chicken | Maui pineapple | peppers | onions | white rice

### **Curry Bowl 22**

Naan bread | grilled banana | seasonal Vegetables | peanuts  
**Choice of Shrimp, Chicken, Island Fish or Tofu**

### **Creamy Chicken & Bacon Pasta 24**

Chicken breast | bacon | cream sauce | broccoli  
sundried tomatoes | Roasted garlic | Parmesan cheese

### **GF Seafood Enchiladas 28**

Corn tortillas | Fresh seafood | tomatillo sauce  
cilantro Lime Cream | papaya Compote

### **Lobster Macaroni and Cheese 30**

Lobster | Creamy mornay sauce  
sundried tomato | mushrooms | onions

### **Kaffir Lime Crab Crusted Mahi Mahi 32**

Island fresh Mahi Mahi | Kaffir lime crab crust  
fresh vegetables | coconut jasmine rice | lemon caper sauce

### **Fresh Catch of the Day MP**

Chef's daily preparation of fresh island fish

### **Lanai Plate 30**

Petite strip steak | sea salt Ahi medallion | island gratin  
homemade steak sauce | wasabi cream | farm fresh vegetables

### **GF Filet Mignon 28**

6 oz filet | caramelized onion | mashed potatoes  
pineapple glaze | seasonal vegetables

### **Garden Herb Prime Rib of Beef 36**

12 oz slow roasted prime rib | baked potato  
seasonal vegetables | au jus | creamy horseradish

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