

Starters

SPICY SAUTÉED EDAMAME VG	14
<i>Garlic, soy, Sriracha, sesame</i>	
WAIMEA TOMATO GAZPACHO GF VG	14
<i>Crispy tortillas, scallions</i>	
YELLOWFIN AHI TATAKI*	27
<i>Local ahi tuna, ginger, scallion, sesame, truffle soy, micro green wasabi</i>	
TAMARIND GLAZED PORK RIBS	25
<i>Pickled vegetable salad</i>	
CRISPY ONO LETTUCE WRAPS	24
<i>Makrut lime sweet chili glaze, pineapple papaya relish</i>	
SEARED SCALLOPS*	26
<i>Lemon beurre blanc, apple pear chutney, micro basil</i>	

Main Course

SEAFOOD CIOPPINO	55
<i>Dungeness crab, jumbo prawns, local catch, clams, tomato fennel broth, grilled bruschetta</i>	
CHINESE STYLE STEAMED KONA KANPACHI*	50
<i>Baby carrots, bok choy, Ali`i mushrooms, Asian pesto, soy, sizzling oil</i>	
BLACKENED CHICKEN WITH RIGATONI	38
<i>Fire roasted peppers, caramelized onion, heirloom cherry tomatoes, cream sauce, parmesan Reggiano</i>	
ONO & SHRIMP ENCHILADAS GF	34
<i>Mexican rice pilaf, fire-roasted tomato & bell pepper sauce, cheddar cheese, avocado</i>	

From the Grill

GRILLED KING SALMON MISOYAKI*	48
<i>Charred baby bok choy, steamed rice, sesame butter sauce</i>	
GRILLED PRIME RIBEYE* 14 OZ. GF	85
<i>Garlic fries, haricots verts, herb compound butter, demi glace</i>	
GRILLED KONA WHOLE LOBSTER GF	MKT
<i>Grilled 1 lb. Kona lobster, andouille sausage, Hilo corn, new potatoes, drawn butter</i>	

Salads

GLUTEN FREE OPTIONS AVAILABLE FOR ALL SALADS

LYONNAISE SALAD	22
<i>Frisée, poached egg, crispy pancetta, garlic croutons, sherry mustard vinaigrette</i>	
BIG ISLAND PAPAYA SALAD GF VG	22
<i>Waimea baby greens, tomato, cucumber, jicama, avocado, red onion, grilled Big Island corn, lime vinaigrette</i>	
KAMUELA TOMATO CAPRESE GF VG	21
<i>Waimea tomatoes, heirloom cherry tomatoes, fresh mozzarella, basil vinaigrette, sea salt</i>	
BABY ROMAINE WEDGE	24
<i>Heirloom tomatoes, smoked bacon, shaved red onion, sourdough croutons, avocado & house buttermilk ranch dressing</i>	
ENHANCE WITH:	
CHICKEN, LOCAL CATCH*, GARLIC PRAWNS*	15

Tacos (2 each)

GRILLED FISH TACOS*	34
<i>Local fresh catch, shaved sweet onion, cilantro-lime crema, tomatillo salsa, boraccho beans, Mexican rice pilaf, and flour tortillas</i>	
CARNE ASADA STREET TACOS*	36
<i>Marinated steak, Maui onion, cilantro, tomatillo salsa, boraccho beans, Mexican rice pilaf, and corn tortillas</i>	
HAWAI`I ISLAND SEASONAL VEGETABLES	28
<i>Avocado, pepperjack cheese, tomato habanero salsa, boraccho beans, Mexican rice pilaf, and corn tortillas</i>	

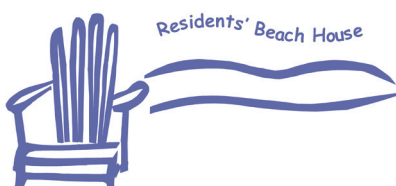
Sides

ROASTED HĀMĀKUA MUSHROOMS GF	16
SAUTÉED GARLIC FRENCH BEANS GF	14
PARMESAN BROCCOLI GF VG	11
CRISPY BRUSSELS SPROUTS, BALSAMIC, PARMESAN GF VG	14
BEER BATTERED FRIES OR ONION RINGS VG	15

Signature Pizzas

GLUTEN FREE OPTIONS AVAILABLE FOR ALL PIZZAS

THE KANAK ATTACK	28	CLASSIC MARGHERITA VG	24
<i>Salami, pepperoni, prosciutto, Italian sausage</i>		<i>Kamuela tomatoes, buffalo mozzarella, basil</i>	
STEVE MCGARRETT	27	MUSHROOM TRUFFLE	27
<i>Kalua pig, pineapple, Maui onion, barbecue sauce</i>		<i>Hāmākua mushrooms, baby arugula, white truffle oil, parmesan reggiano</i>	



VG = VEGETARIAN ❖ GF = ITEM IS PREPARED GLUTEN FREE.

PLEASE ALERT YOUR SERVER OF ANY ALLERGIES OR DIETARY RESTRICTIONS.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.