Starters

Calamari Fritte 🦀
Crispy Calamari, Cocktail Sauce, Parmesan Aioli

Black & Blue Ahi 🦀
Blackened Yellowfin Tuna, Seared Rare, Mustard Beurre Blanc

Escargot 🦀
Six French Escargot, White Wine, Garlic-Butter Sauce, Shaved Parmesan, Garlic Toast

Seafood Crab Cake 🦀
Blue Crab, Romesco Sauce, Apple Slaw

Filet Mignon Carpaccio
Mushrooms & Onions in Truffle Vinaigrette, Parmesan-Yuzu Aioli, Parmigiano-Reggiano

Tiger Shrimp Cocktail
Horseradish-Wasabi Cocktail Sauce, Fresh Lemon

Salads

Caesar 🦀
Herb Crostini, Roasted Garlic Clove, Shredded Parmesan

Chopped 🦀
Romaine, Hearts of Palm, Shrimp, Avocado, Onion, Feta, Grape Tomatoes, Caper Vinaigrette

Caprese 🦀
Kamuela Tomatoes, Burrata Cheese, Extra Virgin Olive Oil and Balsamic Reduction

Wedge 🦀
Iceberg Lettuce, Crispy Pork Belly, Avocado, Kamuela Vine Tomatoes, Creamy Gorgonzola Dressing

Please notify your server if you have any food allergies or require special food preparations. Consuming raw meats or fish may increase your risk of food borne illness. For parties of 6 or more, a suggested gratuity of 20% will be added for your convenience — Maximum of two payments per table.

Contains Gluten

Son'z Maui STEAKHOUSE

Proprietor
Aaron Placourakis

Executive Chef
Irene Ines

Dining Room Manager
Angela Eades
Steaks & More... All steaks are Certified U.S.D.A. Prime and are Hand-rubbed in Hawaiian salt & cracked pepper, finished with Maître d' Hotel Butter

Filet Mignon 8 Ounces 55
New York Strip 16 Ounces 52
Rib Eye 20 Ounces 64
Slow Braised Prime Short Ribs 20 Ounces 52
New Zealand Rack of Lamb 16 Ounces, Seasoned with Fresh Herbs, Extra Virgin Olive Oil 47
Double Chicken Breast 16 Ounces, Roasted in Greek Seasonings 32
Spinny Lobster Tail 12 Ounces, Drawn Butter, Fresh Lemon 55

Sauces
Béarnaise, Brandy-Peppercorn, Chimichurri, Son'z Mauishire Steak Sauce or Meyer Lemon Beurre Blanc

Chef Geno’s Signature Entrees

Maui Island Catch of the Day 45
Artichokes, Seasonal Vegetables, Roasted Fingerling Potatoes, Lemon Beurre Blanc & Capers Tomato Puree
Spaghetti & Filet Mignon Meatballs 39
Pomodoro Sauce, Pecorino-Romano
Shrimp Scampi 37
Baked Potato Ravioli, Ali‘i Mushrooms, Heirloom Cherry Tomatoes
Pappardelle Veneciana 36
Filet Mignon, Ali‘i Mushrooms, Maui Onions, Cherry Tomatoes, Red Wine Demi-Glaze

Sides
Grilled Asparagus 12 Loaded Baked Potato 10
Green Beans Almandine 12 Beer Battered Fries 9
Sautéed Mushrooms & Maui Onions 12 Herb Roasted Potatoes 9
Four Cheese Gnocchi 13 Roasted Garlic Mashed Potatoes 10
Gouda & Bacon Mac & Cheese 13