

## Starters

<b>Calamari Fritte</b> 🌿	14
Crispy Calamari, Cocktail Sauce, Yuzu-Parmesan Aioli	
<b>Black &amp; Blue Ahi</b> 🌿	18
Blackened Yellowfin Tuna, Seared Rare, Sake-Mustard Beurre Blanc, Mango Papaya Avocado Relish	
<b>Cheese Steak Pot Stickers</b> 🌿	14
Filet Mignon, Ali'i Mushrooms, Maui Onions, Peppers, Provolone, Veal Demi Beurre Rouge	
<b>Escargot</b>	15
Six French Escargot, White Wine, Garlic-Butter Sauce, Shaved Parmesan, Garlic Toast	
<b>Seafood Crab Cake</b> 🌿	18
Spiny Lobster, Blue Crab, Tiger Shrimp, Romesco Sauce, Fennel-Apple Slaw	
<b>Filet Mignon Carpaccio</b>	18
Mushrooms, Onions, & Arugula in Truffle Vinaigrette, Parmesan-Yuzu Aioli, Parmigiano-Reggiano	
<b>Tiger Shrimp Cocktail</b>	17
Horseradish-Wasabi Cocktail Sauce, Fresh Lemon	

## Salads

<b>Caesar</b> 🌿	14
Herb Crostini, Truffle Zabaglione on Parmesan Crisp, Roasted Garlic, Polenta-Crusted White Anchovy	
<b>Chopped</b>	15
Hana Hearts of Palm, Shrimp, Avocado, Onion, Feta, Grape Tomatoes, Watercress, Capers Vinaigrette	
<b>Caprese</b>	14
Kamuela Tomatoes, Burrata Cheese, Shaved Maui Onions, Kalamata Olive Caramel	
<b>The Wedge</b>	13
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 or uncooked foods may be hazardous to your health

A service charge will be added to parties of 6 or more

🌿 Contains Gluten



President & CEO  
*Aaron Placourakis*

Corporate Executive Chef  
*Geno Sarmiento*

Dining Room Manager  
*Angela Fades*

Director of Operations  
*Don Abernathy*

# Steaks & More...

*All steaks are hand-rubbed with Hawaiian salt & cracked pepper, finished with Maitre d'Hotel Butter*

## Filet Mignon

8 Ounces 44

## Prime New York Strip

16 Ounces 55

## Bone-In Rib Eye

22 Ounces 57

## Slow Braised Prime Short Ribs

20 Ounces 42

## New Zealand Rack of Lamb

16 Ounces, Seasoned with Fresh Herbs, Extra Virgin Olive Oil, Garlic 42

## Double Chicken Breast

16 Ounces, Roasted in Greek Seasonings 30

## Spiny Lobster Tail

12 Ounces, Drawn Butter, Fresh Lemon 55

## Fresh Mahi Mahi

10 Ounces, Grilled or Sautéed 38

## Sauces

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

## Chef Geno's Signature Entrees

### Nick's Fishmarket-Maui Island Catch of the Day

Artichokes, Broccolini, Molokai Sweet Potato Hash Browns, Lemon Beurre Blanc & Capers, Tomato 39

### Sarento's on the Beach Spaghetti & Snake River Ranch Kobe Meatballs 🍷

Pomodoro Sauce, Pecorino-Romano 34

### Shrimp Scampi 🍷

Baked Potato Ravioli, Shiitake & Ali'i Mushrooms, Heirloom Tomatoes, Crispy Bacon, Shellfish Bisque 36

### Pappardelle Veneciana 🍷

Sliced Filet Mignon, Ali'i Mushrooms, Maui Onions, Fennel, Cherry Tomatoes, Borolo Demi-Glaze 34

## Sides

Grilled Asparagus 12

Creamed Spinach with Artichokes 🍷 11

Sautéed Mushrooms & Maui Onions 🍷 12

Green Beans Almandine 12

Three Cheese Gnocchi 🍷 13

Loaded Baked Potato 10

Parmesan-Garlic Fries 9

Roasted Herb Potatoes 9

Roasted Garlic Mashed Potatoes 10

Mac & Cheese Carbonara 🍷 13

Linguiça Sausage & White Bean Cassoulet 🍷 12