

# Happy Thanksgiving!

## Appetizers

Calamari Fritte* Spicy Pomodoro, Grilled Lemon	18
B&B Ahi** Blackened Yellowfin Tuna, Seared Rare, Sake-Mustard Beurre Blanc, Mango Papaya Avocado Relish	23
Escargot* Six French Escargot, White Wine & Garlic-Butter, Melted Parmesan, Parmesan-Garlic Ciabatta	17
Pork & Vegetable Dumplings* Namasu, Cilantro-Sweet Thai Chili Sauce	16
Jumbo Shrimp Cocktail Cocktail Sauce, Fresh Lemon	19

## Salads

Caesar** Baby Romaine, Herb Crostini, Roasted Garlic Clove, Shredded Parmesan	16
Greek Maui Wowie Romaine, Hearts of Palm, Shrimp, Avocado, Onion, Feta, Grape Tomatoes, Caper Vinaigrette	18

## Steaks & More . . . *hand-rubbed in Hawaiian salt & cracked pepper, finished with Maitre d' butter*

Filet Mignon~ 6/10 oz	49/67
New York Strip~ 12 oz	64
Bone-In Rib Eye~ 20 oz	85
Porterhouse~ 24 oz	95
New Zealand Rack of Lamb~ 16 oz, Fresh Herbs, Extra Virgin Olive Oil	47
Slow Braised Short Ribs 18 oz, Nightly Preparation	52
Fresh Island Catch 8 oz	Market
Spiny Lobster Tail 12 oz, Drawn Butter, Grilled Lemon	55

## Add Some Sizzle

Spiny Lobster Tail 4 oz	20
Jumbo Shrimp Scampi 5 Pieces	20

## Sauces

Béarnaise, Brandy-Peppercorn, Chimichurri, Meyer Lemon Beurre Blanc

## On the Side

Grilled Asparagus 12, Green Beans Almandine 12, Local Mushrooms & Maui Onions 12  
 Loaded Baked Potato 12, Truffle-Parmesan Fries 9, Roasted Garlic Mashed Potatoes 10 Bacon Mac & Cheese\* 13

## Thanksgiving Special

### Herb Roasted Turkey

Italian Sausage Stuffing, Yukon Gold Mashed Potatoes, Glazed Local Carrots, Giblet Gravy, Li Hing Mui Cranberry Sauce  
 55 Adults                      2.5 Children under 12

*Please be advised that an 18% gratuity will be added to parties of six or more*

\* Contains Gluten      ~ Consuming raw or undercooked foods may increase your risk of food-borne illness